



# CAKES BY HAPPY EATERY



## PIES

### BAKED PIES

\***Apple Crumb** – Crisp apple slices tossed with our special fall blend of sugar and spices then finished with a buttery crumb topping - \$20

**Double Crusted Apple** – \$22

**French Apple** – Double Crusted Apple Pie with raisins & poured sugar icing - \$23

**Caramel Apple Crumb** – Apple Crumb Pie baked with caramel with caramel drizzle - \$30

**Apple Lattice** – \$25

\***Blueberry Crumb** – Blueberries mixed with a hint of cinnamon then finished with a buttery crumb topping - \$20

**Caribbean Pineapple Pie** – The island's version of the double crusted apple pie, but made with pineapples - \$20

**Cherry Lattice** – Luscious red cherries topped with a lattice crust - \$25

\***Chess Pie** – aka Buttermilk Pie is a Southern custard classic – \$20

**Coconut Custard** – Silky coconut custard blended with shaved coconut - \$20

\***Maple Walnut** – The walnut version of the pecan pie with maple syrup filling - \$25

\***Mixed Berries** – Berry medley finished with a buttery crumb topping - \$25

**Peach** – Sweet golden peaches baked in a double crust - \$25

**Peach Cobbler** – A deep dish dessert of buttery biscuit and sweet golden peaches - \$45/pan – serves 12-15. Cream on the side. Individual cobblers - \$55/dozen

\***Pecan** – Loaded with pecan halves - \$22

\***Chocolate Pecan** – Traditional pecan pie baked with a layer of chocolate and topped with white and dark chocolate drizzles - \$25

**Chocolate Bourbon Pecan Pie** - \$35

\***Pumpkin** – Silky pumpkin custard blended with our special fall blend of spices - \$18

\***Eggless or Vegan Pumpkin** - \$23

**Sweet Potato Marshmallow Meringue** – Sweet potatoes with our special fall blend of spices and topped with marshmallows - \$20

**Nutty Sweet Potato** – Topped with a layer of buttery crumbs with granola and pecans - \$23

### COLD PIES

\***Banana Cream** – We take a childhood favorite using fresh bananas and top it with fresh whipped cream and vanilla crumbs - \$20

\***Chocolate Banana Cream** – Topped with chocolate cream and more chocolate - \$22

\***Bananas Foster** – A layer of caramel with the bananas, then topped with fresh whipped cream and caramel drizzles - \$20

\***Banana Split** – The perfect blend of banana custard, chocolate mousse and strawberries, then topped with more cream - \$25

\***Candy Cane Hot Chocolate** – Chocolate peppermint mousse layered between a thin layer of chocolate ganache, whipped cream, and crushed peppermint - \$25.

**Chocolate Ganache Tart** – A luxurious blend of cream and dark chocolate creates our rich chocolate ganache. Served on a shortbread crust and finished with berries - \$25

**\*Chocolate Mousse** – This silky pie is topped with fresh cream and chocolate shavings - \$18

**\*Chocolate Peanut Butter Ganache** – Peanut Butter Mousse layered with chopped peanut butter candies and covered with chocolate ganache on a graham cracker crust - \$25

**Coconut Cream** – Coconut-infused pastry cream and topped with fresh whipped cream and toasted coconuts - \$20

**Fresh Fruit Tart** – Custard layered atop of a shortbread crust and topped with an abundance of fresh fruit - \$25

**\*Key Lime** – The perfect combination of sweet and tart, garnished with Chantilly cream - \$18

**\*Lemon Cream** – Zesty blend of lemon and sweet cream topped with whipped cream - \$18

**Lemon Meringue** – Baked lemon curd pie finished with a golden layer of meringue- \$22

**\*Roasted Hazelnut Crunch** – Scrumptious hazelnut mousse blended with candied hazelnuts atop a graham cracker crust, enrobed with a thin layer of chocolate ganache and topped with roasted hazelnuts - \$25

**\*S'mores** – Chocolate Mousse Pie topped with a bonfire must – roasted marshmallows, graham crackers and chocolate - \$25

**\*Summer Strawberry** – Our graham cracker crust layered with Chantilly cream, topped with fresh strawberries folded with our strawberry puree and finished with whipped cream - \$25



## SPECIAL DIETARY

**Gluten Free Pies** – A wheat free pie crust substitution. \$6 for gluten-free upgrades.

**(\*) Pies that are available as gluten free**

**No-Sugar Added Pies** – Baked pies are double crusted and include Apple, Blueberry, Cherry, Mixed Berries, Peach and Pumpkin. Cold Pies use a baked pie shell and include Chocolate Mousse and Summer Strawberry. \$5 for no-sugar added upgrades.

**Vegan** – Egg and dairy free options include Apple, Blueberry, Cherry, Mixed Berries, Peach, Chocolate Mousse, Chocolate Peanut Butter or Strawberry. \$5 for vegan upgrade.

## OTHER SELECTIONS

**Baked Cobbler** – Fruit and Biscuit baked into one. Choice of Peach, Blueberry, Cherry, and Mixed Fruit. Individual servings. Starts \$55/doz

**Pie Tartlets** – All your favorite Baked and Cold pies are available in bite size pieces. Two dozen minimum. Starts \$36/doz

**Pies in a Jar** – Perfect for a small gathering, party favor, or dessert table. One dozen minimum. Starts at \$65/doz. Vegan and gluten free options available.

## 2021 HOLIDAY HOURS

### **DAILY HOURS**

Mon – Sat 12pm–7pm | Sun 12pm–5pm

### **THANKSGIVING WEEK**

November 22<sup>nd</sup>–24<sup>th</sup> | Mon – Wed – 9am-7pm

November 25<sup>th</sup> | Thanksgiving – 9am–12pm

November 26<sup>th</sup> | Fri – 12pm–5pm

### **CHRISTMAS WEEK**

December 20<sup>th</sup>–23<sup>rd</sup> | Mon – Thurs – 9am–7pm

December 24<sup>th</sup> | Fri - Christmas Eve 9am–5pm

December 25<sup>th</sup> | Sat - Christmas Day – closed

December 26<sup>th</sup> | Sun – closed

January 1<sup>st</sup> | Sat 12pm–5pm

January 2<sup>nd</sup> | Sun - closed