



# CAKES<sup>BY</sup> 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 - \$22

**Double Crusted Apple** – \$25

**French Apple** – Double Crusted Apple Pie with raisins & poured sugar icing - \$30

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

**Apple Lattice** – \$30

**\*Blueberry Crumb** – Blueberries mixed with a hint of cinnamon then finished with a buttery crumb topping - \$22

**Caribbean Pineapple Pie** – The island's version of the double crusted apple pie, but made with pineapples - \$30

**Cherry Lattice** – Luscious red cherries topped with a lattice crust - \$30

**\*Chess Pie** – aka Buttermilk Pie is a Southern custard classic – \$25

**Coconut Custard** – Silky coconut custard blended with shaved coconut - \$25

**\*Maple Walnut** – The walnut version of the pecan pie with maple syrup filling - \$30

**\*Mixed Berries** – Berry medley finished with a buttery crumb topping - \$30

**Peach** – Sweet golden peaches baked in a double crust - \$30

**Peach Cobbler** – A deep dish dessert of buttery biscuit and sweet golden peaches - \$55/pan – serves 12-15. Cream on the side. Individual cobblers - \$65/dozen

**\*Pecan** – Loaded with pecan halves - \$25

**\*Chocolate Pecan** – Traditional pecan pie baked with a layer of chocolate and topped with white and dark chocolate drizzles - \$30

**Chocolate Bourbon Pecan Pie** - \$40

**\*Pumpkin** – Silky pumpkin custard blended with our special fall blend of spices - \$20

**\*Eggless or Vegan Pumpkin** - \$25

**Sweet Potato** - \$25

**Sweet Potato Marshmallow Meringue** topped with marshmallows - \$30

**Nutty Sweet Potato** – Topped with a layer of buttery crumbs with granola and pecans - \$35

### COLD PIES

**\*Banana Cream** – We take a childhood favorite using fresh bananas and top it with fresh whipped cream and vanilla crumbs - \$25

**\*Chocolate Banana Cream** – Topped with chocolate cream and more chocolate - \$30

**\*Bananas Foster** – A layer of caramel with the bananas, then topped with fresh whipped cream and caramel drizzles - \$30

**\*Banana Split** – The perfect blend of banana custard, chocolate mousse and strawberries, then topped with more cream - \$30

**\*Candy Cane Hot Chocolate** – Chocolate peppermint mousse layered between a thin layer of chocolate ganache, whipped cream, and crushed peppermint - \$30.

**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 - \$25

**\*Chocolate Peanut Butter Ganache** – Peanut Butter Mousse layered with chopped peanut butter candies and covered with chocolate ganache on a graham cracker crust - \$35

**Coconut Cream** – Coconut-infused pastry cream and topped with fresh whipped cream and toasted coconuts - \$25

**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 - \$20

**\*Lemon Cream** – Zesty blend of lemon and sweet cream topped with whipped cream - \$20

**Lemon Meringue** – Baked lemon curd pie finished with a golden layer of meringue- \$25

**\*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 - \$35

**\*S'mores** – Chocolate Mousse Pie topped with a bonfire must – roasted marshmallows, graham crackers and chocolate - \$35

**\*Summer Strawberry** – Our graham cracker crust layered with Chantilly cream, topped with fresh strawberries folded with our strawberry puree and finished with whipped cream - \$30



## **SPECIAL DIETARY**

**Gluten Free Pies** – A wheat free pie crust substitution. \$10 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. \$10 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 \$42/doz

**Pies in a Jar** – Perfect for a small gathering, party favor, or dessert table. One dozen minimum. Starts at \$72/doz. Vegan and gluten free options available.

