



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 - \$25

Double Crusted Apple – \$30

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 – \$35

Blueberry Crumb – Blueberries mixed with a hint of cinnamon then finished with a buttery crumb topping - \$25

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

Cherry Lattice – 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 - \$35

Mixed Berries – Berry medley finished with a buttery crumb topping - \$35

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 - \$28

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 - \$23

Pumpkin Spice Latte – \$28

Eggless or Vegan Pumpkin - \$28

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 - \$35

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 - \$30

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.

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 \$65/doz

Pie Tartlets – All your favorite Baked and Cold pies are available in bite size pieces. Two dozen minimum. Starts \$48/doz

Pies Tarts – Perfect for a gathering or dessert table. One dozen minimum/flavor. Starts at \$66/doz. Vegan and gluten free options available. Pies in a Jar option start @ \$72/doz.

