



# 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 - \$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 – \$30

**Coconut Custard** – Silky coconut custard blended with shaved coconut - \$30

**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 - \$25

**Pumpkin Spice Latte** – \$28

**Eggless or Vegan Pumpkin** - \$30

**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

**Banana Foster** – A layer of caramel with the bananas, then topped with fresh whipped cream and caramel drizzles - \$35

**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 - \$30

**Key Lime** – The perfect combination of sweet and tart, garnished with Chantilly cream - \$25

**Lemon Cream** – Zesty blend of lemon and sweet cream topped with whipped cream - \$25

**Lemon Meringue** – Baked lemon curd pie finished with a golden layer of meringue- \$30

**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.

