



Price Guide &
CATERING
MENU
Holiday

Welcome to Hudson's Edge!

YOUR FARM TO TABLE EXPERIENCE STARTS HERE.



Bryan Wilson, the Owner and Founder of Hudson's Edge, grew up here in central Ohio on a small rural based beef cattle farm. Having the strong agriculture background, Bryan sought out to learn the best culinary skills in the industry. After completion of high school, Bryan ventured to the world renowned culinary college known as the Culinary Institute of America in Hyde Park, New York. There he studied under the top chefs in the world, reflecting the culinary trade. Hudson's Edge Catering began in 2014 as a small family business and has grown by leaps and bounds each year. Since its beginning Bryan and the Wilson family have worked to cultivate a farm to table concept right here at his home base in central Ohio with the goal of providing high quality catering close to home.

The name, Hudson's Edge, comes from the "Hudson" Valley in which the CIA was located. The school was the benchmark for the foundation the business was built on. The passion that the Hudson's staff shows to their guests and clients is always an "Edge" above the competition. Hudson's Edge's facility is located on the Wilson's family property in London, Ohio keeping things close to the farm. We're happy to service events throughout central Ohio and beyond.

If Hudson's Edge fits the culinary style for your event, click here for a free estimate.

[Get Started](#)



Elegant Occasions. Memorable Events.

The DETAILS

Helpful information to get you started

Menu Tastings

We offer tastings 10 months of the year. We rotate locations to several of our partner venues throughout central Ohio. You are welcome to attend tastings as you feel necessary and there is a fee per person to attend each time.

Our Tastings are organized in an Open House format. We provide a variety of appetizers, full buffet with protein entrees and sides and a full dessert display. We try to rotate items that will be served but also tend to keep our staples on the menu. Due to our extensive menu, we are not able to provide all items each time. You are welcome to request tasting a specific menu item and our Chef can take that into consideration when preparing our monthly menu, or make a special box just for you. These requests are accommodated as best as possible, but not guaranteed.

You do not need to attend a tasting before booking. Most clients will find they fit within our menu style and budget and secure their event date prior to coming to a tasting.

Any menu selections listed on your Estimate can be edited and revised up until 45 days prior to the event date.



Dietary Restrictions

Our menu is full of indicators to show items that are already prepared Gluten-Free, Vegetarian or Vegan.

When necessary, our Executive Chef and culinary team would be glad to make accommodations in altering the recipe or preparations to meet your dietary request. We are well versed in preparations for all food allergies and sensitivities.

For guests who request specific dietary needs, we are happy to prepare a separate plated meal for them.

For buffets we provide menu labels that show guests which items are Gluten-Free, Vegetarian and Vegan so they know when going through the buffet line.

Special dietary accommodations must be communicated to your Hudson's Edge Sales Representative so the proper protocols can be taken.

Please note all our foods are prepared in a commercial kitchen that handles nuts, shellfish, raw eggs, wheat and dairy products. All dietary needs are prepared to the best of our ability, but please know there are always risks with cross-contamination in any kitchen.

Booking Process

To get started, you'll want to complete the Contact Us form on our website so we can check availability and create a Estimate for you.

Once you've received an Estimate from our team, you'll be connected with one of our Sales Managers.

From there she will reach out to discuss the details and is happy to make any edits or changes to the estimate that you'd like to see.

To secure your date on our calendar, we require a 25% deposit of the Estimate total.

Our team is happy to connect and take credit card payments over the phone for your first deposit.

Once a deposit is secured, our Owner will e-mail a contract through Adobe for e-signature. Once the e-signature is captured, your event will be locked in.

Get Started

The SERVICE

Choose Your Service Style



Buffet Style Service

The most common way to serve your selections. Allow guests to pick and choose what they wish to enjoy. Don't stress over trying to figure out which protein each guest will want as all of our buffets are setup for all items to be enjoyed by all guests. Pricing shown on the menu is the price per guest for buffet offering. All items on the buffet must be purchased at your full headcount to ensure plenty of food for your guests



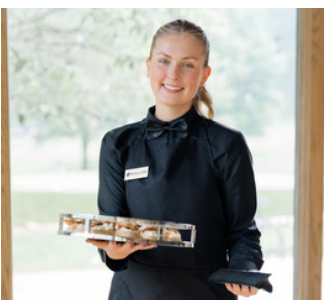
Family Style Service

Keep things classic and have the "buffet" brought to the table. Your menu selections will be placed in family style dishes and served family passed style on the guest table. This is a wonderful way to keep guests seated during your reception dinner. If you think you'd like to go this route, always remember the size of your table, centerpiece, and table head count are all factors into the equation in terms of logistics for a family style meal. The price for family style offerings is \$6.00 per person. This is a base fee added to your menu selections listed. The price covers the rental and usage of large family style platters needed and extra staff needed to help clear & serve all your guests.



Plated Meal Service

Plated meals are stunning and make your guests feel like a VIP. If you plan to serve more than one entrée option, then a detailed seating chart is required from the client. The seating chart must contain the guests selected food option. You will need to plan ahead and send out entrée options for your guests to choose on the invitations. A detailed guest count with entrée options is required. An \$8.00 fee per guest is added to your meal selections. The fee covers all the logistics and staffing needed for this highest level of service.



Cocktail Reception Service

Cocktail receptions offer a sophisticated catering style featuring a diverse array of hors d'oeuvres and finger foods, served in a social atmosphere. This style encourages guests to mingle freely, enjoying small bites and beverages, fostering interaction and conversation. Cocktail Receptions can offer a diverse selection of food that caters to a crowd with different tastes and preferences. This versatile approach suits various occasions, from corporate gatherings to elegant soirées.

The SERVICE

Choose Your Labor Service

#1 DROP, SET & GO

\$165.00

This package is great for a small office party or family gathering. One of our trained team members will deliver all the hot and cold food contracted to your event space. We will set up the food service area using disposable containers & platters. Our team member will then walk you through the setup and then leave you to take it from there. This service package restricts some menu items. Only plastic china & flatware are available with this package, but are not included in the package price.

#2 BUFFET ATTENDANT

\$375.00

This is our most basic service and cost savings package. You can count on our food service team to arrive 1-2 hours before your event starts to set up all contracted food and beverage service areas. Our beautiful irongate and stainless steel chafers, sleek beverage dispensers and a little decor will spruce up all the food and beverage areas. Our team will stay onsite to manage and maintain the buffet by keeping the area nice and clean, refilling food, switching out food pans, and by refilling all beverage dispensers and ice as needed. Our team will depart the event space once all the guests are finished with the buffet & food service area. If you have one of our beverage packages, we will leave extra cups, ice and beverages in gallon jugs when we leave. Only plastic china & flatware are available with this package, but are not included in the package price. Cake cutting/dessert handling service is not available with this package.



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#3 FOOD ATTENDANT & TABLE SERVICE

\$995.00

Our food service team will arrive 1-2 hours prior to your guests to set up all contracted food and beverage service areas with elegant displays to fit your venue space. Our team will be onsite to assist with serving and refilling your food and beverages as well as keeping the areas tidy. Our serving team will also provide table service, which includes clearing dishes, trash and napkins as your guests finish eating. Our staff will depart when all dinner dishware has been cleared.

#4 FULL SERVICE

\$1,895.00

Our staff will take care of every aspect of food service for you and your guests through the end of your event. Our food service team will arrive 1-2 hours prior to your guests to set up all contracted food and beverage service areas with elegant displays to fit your venue space. Our team will be onsite to assist with serving and refilling your food and beverages as well as keeping the areas tidy. Our serving team will also provide table service, which includes clearing dishes, trash and napkins as your guests finish eating and will continue to clear trash and dishware until the end of your event. Our staff will stay up to 1 hour after your event ends to handle the end of night cleaning and trash removal requirements of your venue, excluding teardown of tables and chairs. Additional fees may apply if excessive table & chair set up or tear down is required. This package does not include set up or removal of any decor items by our staff.

Reception Decor & Styling Services available for an upgraded fee.



The TABLE SETTINGS

China and Flatware

*PRICE IS PER PERSON



Clear & Silver



Black & White



White & Silver



White & Gold



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BASIC PLASTIC

\$3.50

This package comes with heavy-duty large and small dinner and appetizer plates, heavy-duty flatware wrapped in a white napkin with a black/silver paper tie. This package also comes with a clear plastic 8oz cup for beverages.

UPGRADED PLASTIC

\$5.65

This package comes with a heavy-duty large and small white with silver/gold rim dinner and appetizer plate, silver/gold heavy duty flatware wrapped in a white napkin with a silver/gold paper tie. This package comes with a clear plastic 8oz cup with a silver/gold rim for beverages.

ECO-FRIENDLY DISPOSABLE OPTION

\$5.65

Bamboo & Birchwood Plates & Flatware

This package comes with sustainably produced heavy-duty large and small square bamboo dinner and appetizer plates, all natural birch wood flatware and white paper napkins. These items are all naturally biodegradable. This package comes with a clear plastic 8oz cup for beverages.

REAL CHINA & FLATWARE - DINNER ONLY

\$6.50

This package includes everything for basic dinner service needs: Basic china salad plate & dinner plate, clear glass water goblet, basic linen napkin, salad fork, dinner fork, knife & spoon - 8 items per guest.

*Items for cocktail hour & desserts are not included in this package. This package is only sold as a whole set.

REAL CHINA & FLATWARE - FULL RECEPTION

\$9.95

This package includes the following items for an elegant reception: Basic china appetizer plate, salad plate, dinner plate & dessert plate, clear glass water goblet, basic linen napkin, salad fork, dinner fork, dessert fork, knife, & spoon - 11 items per guest.

This package is only sold as a whole set.



The MENU

Beverage Selections

COLD BEVERAGES

Beverage Package #1 **\$1.25**
Iced Water & Iced Tea served in a beverage dispenser for guests to self serve.

Beverage Package #2 **\$1.75**
Iced Water, Lemonade & Iced Tea served in a beverage dispenser for guests to self serve.

☘ Beverage Package #3 **\$2.00**
Iced Water pre-poured into water goblets on guest tables with Iced water, Lemonade & Iced Tea served in a beverage dispenser for guests to self serve.

Pre-Poured Water **\$1.00**
Iced water pre-poured into water goblets on guests' tables.

Iced Water Station **\$1.00**
Iced water served in a beverage dispenser for guests to self serve.

Iced Lemonade **\$1.00**
Fresh made Lemonade served in a beverage dispenser for guests to self serve.

Brewed Iced Tea Station **\$1.00**
Fresh brewed Iced Tea served in a beverage dispenser for guests to self serve.

Basic Soda Package **\$2.50**
Choice of three canned sodas, iced for guests to self serve.

Deluxe Soda Package **\$3.00**
Choice of five canned sodas, iced for guests to self serve.

Perfect Mimosa Bar **\$3.75**
Fresh orange juice, pineapple juice, and cranberry juice presented in a fun carafe. Served with fresh assorted seasonal berries that can include strawberries, blueberries, blackberries, and raspberries.

HOT BEVERAGES

☘ Coffee Bar Station **\$2.75**
Regular & decaffeinated brewed coffee served hot with assorted sweeteners & creamer.

Hot Tea Bar **\$1.75**
Fresh selection of bagged tea served with hot water, fresh lemon, sweeteners, and local honey.

Hot Chocolate **\$2.00**
Fresh Hot Cocoa served in a stainless steel dispenser.

Hot Chocolate Bar **\$2.75**
Fresh hot cocoa served with whipped cream, holiday sprinkles, chocolate chips, mini marshmallows, caramel sauce & chocolate sauce.

Hot Apple Cider **\$2.50**
Fresh hot apple cider served in a stainless steel dispenser.

Hot Apple Cider Bar **\$3.50**
Fresh apple cider served hot with whipped cream, marshmallows, cinnamon spice, caramel sauce and cinnamon sticks.



The MENU

Appetizer Selections

CROSTINIS

Blackberry & Brie Crostini  \$2.00

Oven roasted garlic crostini topped with a slice of fresh brie, house blackberry jam, fresh lemon, and garnished with fresh micro herbs.

Goat Cheese & Blueberry Crostini  \$2.00

Garlic crostini topped with a citrus goat cheese spread with blueberry compote.

 Honey, Blue Cheese & Fig Crostini  \$2.00

Garlic crostini toasted and topped with a fig spread and blue cheese crumbles, drizzled with local honey.

Pomegranate & Pistachio Goat Cheese Crostini  \$2.00

Oven roasted garlic crostini topped with a whipped lemon goat cheese spread garnished with fresh pomegranate seeds, chopped pistachio nuts and drizzled with local honey & garden chives.

FRUIT + CHEESE

 Artisan Holiday Charcuterie Board \$4.25

Mixed board of assorted imported cheeses, Fresh Herbs, Peppermints, smoked charcuterie, candied nuts and dried fruits.

Cubed Cheese & Grain Cracker Display  \$1.75

Assorted cubed cheeses displayed with a mixture of fresh grain crackers served in a display that fits the theme of your event.

Cranberry Pecan Pinwheels  \$1.75

Cranberry chutney, cream cheese chive spread, oven roasted chopped pecans wrapped in a flour tortilla and cut into bite sized servings.

Holiday Cheese Ball Trio Display Board  \$4.00

served with an assortment of crisp bread crackers
Cranberry, pistachio and rosemary cheese ball
Chopped bacon and garden herb cheese ball
Italian garlic cheese ball

Honey Drizzled Multi Grain   \$1.25

Multi grain cracker topped with a citrus goat cheese spread & fresh cucumber, drizzled with honey.

Roasted Brie & Fig Phyllo Cup  \$1.75

Creamy brie cheese roasted in a flaky phyllo cup served with fresh herbs.


GARDEN VEGETABLE

Garden Vegetable Display   \$2.75

Fresh tomatoes, cucumbers, celery, broccoli, & carrots served cold in a display that best fits the design of your event. Served with a ranch dipping sauce.

Garden Vegetable Shooter   \$1.95

Fresh tomatoes, cucumbers, celery, broccoli, & carrots served cold in a shooter cup with a ranch dipping sauce.

Greek Hummus Platter  \$3.95

Made from scratch hummus garnished with fresh herbs and olive oil. Served with fresh nan bread & assorted chopped garden vegetables.

Mushroom & Feta Tart  \$2.00

Caramelized mushrooms baked in a tart crust and topped with feta cheese and fresh herbs.

Tomato, Basil, Caprese Skewer   \$1.75

Fresh basil, cherry tomato & mozzarella placed on a skewer & drizzled with a balsamic reduction sauce.



The MENU

Appetizer Selections

PROTEINS

Bacon Wrapped Sausages 🌿 \$2.75

Mini sausages wrapped in bacon, rolled in brown sugar and baked for a sweet but savory taste.

Bacon Wrapped Sweet Potato Bite 🌿 \$2.75

Oven roasted sweet potato bite wrapped in a strip on bacon and oven roasted served warm with a brown sugar glaze.

Buffalo Chicken Dip \$2.75

Hot buffalo chicken dip served with fresh pita and tortilla chips.

🍁 Candied Bacon 🌿 \$2.75

Thick cut apple wood bacon dusted with fresh spices and roasted with a brown sugar glaze presented on a wooden skewer satay style.

🍁 Chef's Concord Meatballs \$2.75

House blend meatballs cooked in a concord chili sauce & served warm.

Holiday Shrimp Cocktail Display 🌿 \$3.25

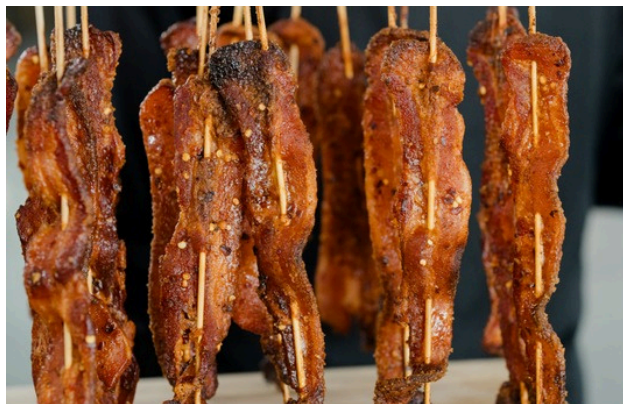
Fresh tiger shrimp displayed on ice served with a citrus cocktail sauce & fresh cut citrus.

Norwegian Beet Cured Salmon \$2.75

Cured salmon with fresh red beets, garlic & ginger sliced thin & served with a citrus mascarpone spread on top a garlic crostini.

🍁 Prosciutto & Fig Canape \$2.25

Homemade cheddar walnut cracker topped with a mascarpone filling, rolled prosciutto & fig jam.



Roasted Turkey Cranberry Pinwheels \$2.95

Sliced oven roasted turkey, garden lettuce, cranberry chutney, fresh garden herbs wrapped in a flour tortilla and cut into bite sized servings.

Smoked Salmon Bilini \$3.75

Yukon gold bilinis topped with a goat cheese spread and fresh dill.

Thai Chicken Lettuce Wraps \$4.25

Fresh ground Thai chicken served warm with fresh crisp lettuce wraps for self service.

DIP STATIONS

Dip & Chips Station 🌿🍷 \$4.75

Fresh house made dips featuring: Guacamole, Chunky House Salsa, and Roasted Greek Hummus. Served with warm cafe chips.

Tortilla & Mini Pretzel Queso Bar 🌿 \$3.75

Warm tortilla chips & mini soft pretzels, served with warm queso cheese sauce.

SANDWICHES

Cold Holiday Cranberry Pecan Chicken Salad Sandwiches \$2.75

House made chicken salad folded with sweet apples, celery, cranberries, oven roasted pecans, finished on a mini croissant.

Pepperoni & Cheese Pizza Bombs \$4.95

Fresh pizza dough stuffed with pepperoni & cheese baked warm and topped with our house pasta sauce and fresh basil.

Warm Black Forest Ham & Cheddar Slider \$2.75

Whole roasted ham, with a slice of rich cheddar cheese served on a homemade parker house roll served warm.

Warm Roast Beef & Blue Cheese Cheddar Slider \$5.95

Shaved roast beef topped with blue cheese white cheddar spread and oven roasted. Served warm with fresh garden chives.

Warm Oven Roast Turkey & Cranberry Slider \$6.95

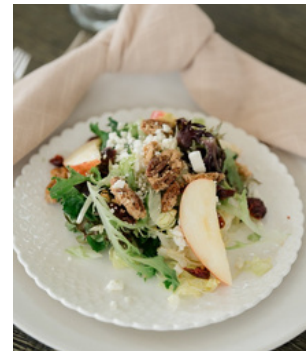
Shaved oven roasted turkey breast served with a fresh cranberry chutney and melted brie cheese.

The MENU

Starter Selections

HANDCRAFTED ROLLS & BISCUITS

-  Soft Rolls & Butter Basket  \$1.25
 Warm, made from scratch rolls baked fresh the same day, served with whipped butter.
- East Coast Cheddar Biscuits  \$1.75
 Made from scratch East coast chive & cheddar biscuits served warm with whipped butter.
- Whipped Cinnamon Butter   \$0.50
 Upgrade your guest experience and pair our house made whipped cinnamon sugar butter to any bread offering. Bread not included.



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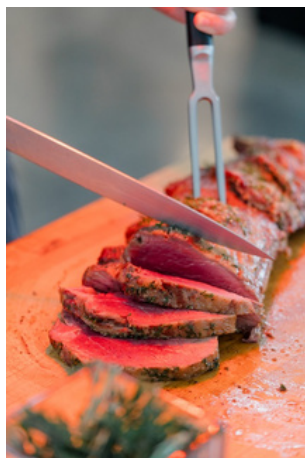


SALADS

-  Tossed Green Leaf Salad  \$3.00
 Cut & washed mixed greens served with garden tomatoes, cucumbers, and house made garlic croutons. Served with Italian and Ranch dressing.
-  Tossed Green Leaf Autumn Salad  \$4.00
 Fresh cut salad green topped with sliced bacon crumbles, dried cranberries garnished with sliced apples, candied pecans, and feta cheese, accompanied with a signature autumn salad dressing and Ranch dressing.
- Tossed Garden Fresh Italian Salad  \$4.25
 Leafy Romaine lettuce, tomatoes, red onion, parmesan cheese, pepperoncini pepper, house made garlic croutons, and black olives served with Ranch & Italian dressing.
-  Tossed Citrus Salad with Pomegranate Seeds  \$4.25
 Fresh mixed salad greens topped with fresh citrus, housemade croutons & pomegranate seeds.

The M E N U

Entree Selections



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BEEF

Chef's Meatloaf \$6.25
House blend of locally sourced beef mixed & baked with a brown sugar glaze served sliced with fresh herbs.

🍁 **Slow Roasted Beef** 🥘 \$6.95

Locally sourced beef chuck roast seared & braised for hours before being sliced & served in a beef au-jus.

🍁 **Braised Beef Short Ribs** \$11.25

Beef short ribs braised in a rich tomato and basil sauce and served fork tender.

Roasted Beef Tenderloin \$17.95

Beef tenderloin seasoned & roasted to medium rare, sliced & served with a beef gravy. Chef attendant required.

PORK

Holiday Honey Glazed Ham 🥘 \$4.25

Slow baked ham with a local honey glaze, sliced & served with pineapple chunks.

🍁 **Smoked Pork Tenderloin** 🥘 \$8.50

16 hour smoked whole pork tenderloin sliced in front of your guest served with both our sweet and tangy bbq and our signature smoked hot honey bbq sauce.

POULTRY

🍁 **Braised Lemon Mushroom Chicken** 🥘 \$5.25

Chicken thighs pan seared then braised in a mushroom & onion white wine sauce for deep rich flavor, served with fresh herbs.

🍁 **Chicken Marsala** \$5.25

A delicious, classic dish of lightly coated chicken breasts braised with Marsala wine and mushrooms garnished with fresh herbs.

Grilled Citrus Rosemary Chicken Breast 🥘 \$5.25

Marinated chicken breast grilled and served with fresh rosemary au-jus.

🍁 **Herb Roasted Chicken Breast** 🥘 \$5.25

Pan seared with a three herb crust roasted & served in a chicken au-jus for tenderness.

Oven Roast Holiday Turkey Breast \$6.95

Oven Roast Turkey Breast roasted whole and trimmed down served warm and sliced. Topped with a house pan gravy and fresh garden herbs.

PASTA

Cajun Chicken Pasta \$4.75

Enjoy a southern hit for any event. Chicken roasted in a Cajun seasoning and placed on top of our signature pasta made with a real three cheese cream sauce.

Chicken Alfredo \$4.75

Sliced chicken tossed in a penne alfredo pasta topped with mozzarella cheese and fresh garden herbs.

Chicken Marinara Penne Pasta \$4.75

Fresh roasted chicken sliced and served with a rich tomato sauce over a bed of penne pasta topped with fresh mozzarella cheese.

Meat Lasagna \$5.75

Pasta cooked layered in red sauce, seasoned beef, fresh garlic, and a three cheese blend.

🍁 **Mushroom Stuffed Ravioli** 🥘 \$5.95

Handmade ravioli stuffed with a mushroom duxelle filling & tossed in an asiago cheese sauce, served with fresh herbs.

Pasta Alfredo 🥘 \$4.25

Fresh cooked penne pasta tossed in a rich white cheese cream sauce and garnished with fresh herbs.

Pasta Marinara 🥘 \$4.25

Fresh cooked penne pasta tossed in a garlic marinara sauce topped with fresh basil.

Three Cheese Stuffed Shells 🥘 \$5.95

Large pasta shells stuffed with a three-cheese filling & baked in a homemade red pasta sauce, served with fresh herbs.

Vegetarian Three Cheese Lasagna 🥘 \$5.00

Pasta cooked & layered in red sauce, with zucchini, yellow squash & a three cheese blend.

The MENU

Accompaniments Selections



VEGETABLES

Bacon Brussels Sprouts 🌿 \$2.00

Pan seared Brussels sprouts oven roasted with fresh garlic and crumbled bacon.

Bacon & Roast Cranberry Brussels Sprouts 🌿 \$2.00

Pan seared Brussels sprouts oven roasted with fresh chopped cranberries and crumbled bacon.

Buttered Sweet Corn 🌿🌱 \$1.75

Warm shaved sweet corn seasoned with fresh pepper and garden herbs.

Corn Souffle Casserole 🌿 \$2.25

Creamed sweet corn baked in a fluffy cornmeal casserole mix.

🌿 Garden Roasted Vegetables 🌿🌱🌱 \$2.25

Roasted zucchini, yellow squash, broccoli & red peppers.

Glazed Citrus Carrots 🌿🌱 \$2.25

Steamed carrots roasted in a citrus buttery glaze served with fresh herbs.

Maple Glazed Roast Whole Carrots 🌿🌱 \$3.25

Garden fresh whole carrots oven roasted with fresh rosemary and drizzled with a maple butter glaze.

Roasted Red Peppers & Green Beans 🌿🌱🌱 \$2.50

Fresh green beans and sliced red peppers oven roasted and tossed in a garlic sea salt butter sauce.

Roasted Root Vegetables 🌿🌱 \$2.50

Oven roasted parsnips, butternut squash, red beets & sweet potatoes.

🌿 Steamed Broccoli 🌿🌱🌱 \$1.75

Steamed fresh broccoli mixed with sauteed shallots & garlic.

Steamed Green Beans 🌿🌱 \$2.00

Steamed for a fine crisp & tossed in a garlic butter & sea salt mix.

STARCHES

🌿 Garlic Herb Roasted Potatoes 🌿🌱🌱 \$2.00

Sliced redskin potatoes oven roasted & tossed in a garlic herb oil.

🌿 Garlic Smashed Red Skin Potatoes 🌿🌱 \$2.00

Smashed with fresh roasted garlic, butter & sea salt.

Herb Seasoned Dressing 🌿 \$2.25

Enjoy our holiday staple of fresh bread and garden vegetable stuffing cooked in a broth.

Honey Bourbon Roasted Sweet Potatoes 🌿🌱 \$1.75

Garden sweet potatoes chopped and oven roasted with a honey brown sugar glaze & herbs.

🌿 Mac-N-Cheese 🌿 \$2.50

Chef's favorite side dish – pasta tossed in a homemade cheese sauce and then baked for a rich flavor.

Potato Gratin 🌿🌱 \$2.75

Sliced red skin potatoes layered with a three cheese cream sauce and then baked.

Rosemary & Thyme Rice Pilaf 🌿🌱🌱 \$1.25

Roasted rice pilaf tossed with fresh herb and citrus juice.

Shredded Cheesey Potatoes 🌿 \$2.75

Shredded potatoes tossed in a creamy cheese mixtures & baked with corn flakes on top.

Sweet Potato Casserole 🌿 \$2.25

Sweet potatoes blended in a brown sugar mix topped with roasted marshmallows.

The MENU

Dessert Selections

BROWNIES & BARS

Fudgy Chocolate Brownies 🍷 \$2.50
Rich chocolate fudge brownies made from scratch, topped with powdered sugar.

Pecan Blondies 🍷 \$2.50
Brown sugar, butter and pecans combined to make a chewy & delicious blondie, topped with a white chocolate drizzle.

Lemon Shortbread Bar 🍷 \$2.50
Buttery shortbread base with a lemon curd and dusted with powdered sugar.

Raspberry Shortbread Bar 🍷 \$2.50
Buttery shortbread base with a raspberry compote, topped with a buttery crispy crumble.

Chocolate Cheesecake Bar 🍷 \$3.50
Rich chocolate cheesecake bar topped with whipped cream and shaved chocolate.

Original Cheesecake Bar 🍷 \$3.50
Graham cracker crust topped with classic cheesecake & fresh berries.

Pumpkin Cheesecake Marshmallow Bar 🍷 \$3.50
A mini creamy pumpkin cheesecake, with a cinnamon graham cracker crust, topped with a homemade toasted marshmallow and a candied pecan garnish.

COOKIES

Assorted Classic Chef's Cookies 🍷 \$1.50
Assorted classic cookies made fresh by our pastry chef. Some cookies can contain tree nuts and peanuts.

MACARONS

Cranberry French Macaron 🍷🍷 \$2.00
Classic French macaron filled with a cranberry jam and vanilla butter cream.

Egg Nog French Macaron 🍷🍷 \$2.00
Classic French macaron filled with a eggnog vanilla butter cream.

Ginger Spice French Macaron 🍷🍷 \$2.00
Classic French macaron filled with a ginger vanilla butter cream.

Hot Chocolate French Macaron 🍷🍷 \$2.00
Classic chocolate French macaron filled with a vanilla butter cream topped with mini marshmallows.

Peppermint Stick French Macaron 🍷🍷 \$2.00
Classic French macaron filled with a peppermint vanilla butter cream.

CREAM PUFFS

Classic Cream Puff 🍷 \$1.50
Hand-piped mini puffs filled with fresh whipped cream.

Buckeye Cream Puff 🍷 \$1.50
An in-house creation taking us back to our Ohio roots. Hand-piped puffs filled with peanut butter mousse, topped with a dollop of Devil's fudge and a peanut butter kiss.

Hot Cocoa Cream Puff 🍷 \$1.50
Perfect for a winter theme, hand-piped puffs filled with a milk chocolate soft ganache, topped with house-made marshmallow torched perfectly and topped with a chocolate dollop.

Pumpkin Spice Cream Puff 🍷 \$1.50
A fall favorite, fresh pumpkin spice cream filling, topped with a pumpkin spice sugar.



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TARTS

Apple Crumb Mini Tart 🍷 \$3.50
Buttery crust, spiced apple filling topped with a sweet, cinnamon crumble.

Chocolate Ganache Mini Tart 🍷 \$3.50
Chocolate crust, filled with a rich chocolate ganache, topped with fresh whipped cream and seasonal berries.

Peanut Butter Chocolate Mini Tart 🍷 \$3.50
Chocolate buttery crust, peanut butter mousse, topped with fresh whipped cream and chocolate shavings.

Pecan Pie Mini Tart 🍷 \$3.50
A mini version of the a classic homemade Pecan pie.

Pumpkin Mousse Mini Tart 🍷 \$3.50
A holiday classic. A buttery crust shell filled with a pumpkin mousse.

Smore's Mini Tart 🍷 \$3.50
Graham cracker buttery crust, chocolate mousse filling, with a toasted marshmallow top.



Elegant Occasions. Memorable Events.



Visit our website for more information.

Follow us on social media.



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