

# Black Shoe Bakery

## Desserts

### Bars

30.00 per dozen

**Key Lime Pie Squares**

with graham cracker crust, chantilly

**Mississippi Mud Pie Squares**

with devil's food crust, chocolate mousse, pecans

**Lemon Bars**

slightly tart lemon curd atop a sweet shortcrust base

**Brownies**

chocolate brownie studded with chocolate chips and frosted with chocolate ganache

**Caramel Brownies**

chocolate brownie with caramel ribbon center and drizzled with chocolate ganache

**Pecan Bars**

chewy filling of honey, brown sugar, butter, and pecans on a shortcrust pastry

### Cookies

**Bourbon Chocolate Chip Mini Cookies**

with pecans

20.00 per dozen

**Assorted Gourmet Cookies**

Chef's choice assortment of Blue's Egg signature Maple Bacon, Peanut Butter, Bourbon Chocolate Chip, and Espresso cookies

32.00 per dozen

### Mini Cupcakes

20.00 per dozen\*

Red Velvet

with Cream Cheese Frosting & Cake Crumbs

Chocolate Symphony

with Chocolate Ganache & Chocolate Frosting

Carrot Cake

with Cream Cheese Frosting

Lemon

with Raspberry Buttercream Frosting

### Mini Creamy Cheesecakes

35.00 per dozen\*

Tart Cherry Topping

with graham cracker crust

Fresh Raspberry

with graham cracker crust

Turtle

with graham cracker crust

\*No assorted dozens, minimum one dozen per flavor(s) chosen

# Mini Pastries

- Mini Eclairs** 20.00 per dozen  
choux pastry filled with vanilla pastry cream, topped with bittersweet chocolate ganache
- Mini Cream Puffs** 32.00 per dozen  
choux pastry filled with sweetened vanilla whipped cream
- Mini Fruit Tarts** 36.00 per dozen  
sweet shortcrust filled with vanilla pastry cream, topped with seasonal fruit and apricot glaze

## Cake Bites

32.00 per dozen\*

- Red Velvet**  
red velvet cake mixed with cream cheese frosting, rolled into balls and coated in white chocolate and garnished with red velvet crumbs
- Mocha**  
chocolate cake mixed with espresso buttercream, coated in dark chocolate, garnished with ground espresso
- Birthday Cake**  
yellow cake with a hint of almond, mixed with vanilla buttercream, coated in white chocolate, and garnished with rainbow sprinkles

\*Minimum one dozen per flavor(s) chosen

## Gluten-Friendly

All items prepared without gluten, though we are not a certified gluten-free facility

- Gluten-Free Lemon Bars** 30.00 per dozen  
slightly tart lemon curd atop a sweet gluten-free crust (GF)
- Flourless Chocolate Squares** 30.00 per dozen  
dense, fudgy squares of bittersweet flourless chocolate cake, dusted with cocoa powder (GF)
- Chocolate-Covered Strawberries** 38.00 per dozen  
strawberries dipped in 61-percent Callabaut dark chocolate, drizzled with white chocolate
- Tuxedo Strawberries** 40.00 per dozen  
strawberries dipped in white and dark chocolate -- looks like a little tuxedo!

## Petite Macarons

32.00 per dozen\*

- Vanilla Bean (GF)**  
vanilla bean macarons sandwiched with vanilla buttercream
- Chocolate (GF)**  
chocolate macarons sandwiched with bittersweet chocolate ganache
- Raspberry (GF)**  
raspberry macarons sandwiched with raspberry buttercream, raspberry preserve center
- Lemon-Lavender (GF)**  
lavender macarons sandwiched with lemon-lavender buttercream, lemon curd center

\*Minimum one dozen per flavor(s) chosen

# Black Shoe Bakery

## Cakes & Pies

### SIGNATURE CAKES

8-inch round cakes (serves 12-16)

50.00 each

#### Red Velvet Cake

3 layers of red velvet cake filled with cream cheese buttercream, garnished with red velvet crumbs and chocolate ganache drizzle

#### German Chocolate Cake

3 layers of chocolate blackout cake sandwiched with coconut-pecan filling, frosted with chocolate buttercream, topped with more coconut-pecan filling

#### Carrot Cake

3 layers of carrot cake containing coconut, pineapple, and walnuts, flavored with cinnamon & orange zest, layered with cream cheese buttercream, garnished with toasted chopped walnuts

#### Brown Butter Spice Cake

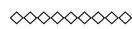
3 layers of buttermilk spice cake flavored with nutmeg, cinnamon, ginger, and cloves, filled with brown butter-orange buttercream, garnished with candied orange peel

#### Strawberry Vienna Torte

3 layers of genoise sponge cake layered with vanilla custard and fresh strawberries, topped with chocolate ganache and toasted almonds

#### Cheesecake

Creamy cheesecake atop a buttery graham cracker crust, garnished with sour cream topping



### SIGNATURE PIES

10-inch round pies (serves 10-12)

#### French Silk

flaky pastry crust with chocolate mousse filling, topped with whipped cream and chocolate shavings

36.00

#### Key Lime

buttery graham cracker crust with creamy filling of key lime juice, sweetened condensed milk, and egg yolk topped with real whipped cream

36.00

#### Bourbon Pecan

flaky pastry crust with a filling of eggs, butter, sugar, pecans, and bourbon. drizzled with bourbon caramel sauce  
(Contains PECANS)

36.00

#### Dutch Apple

flaky pastry crust with apple filling, topped with cinnamon oat streusel, drizzled with bourbon caramel sauce

38.00

#### Salted Brown Butter

oat cookie crust with creamy brown butter filling, topped with whipped cream and raspberry coulis

38.00

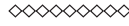
#### Seasonal

Ask about our rotating seasonal pie offering!

#### Custom

Looking for something special? We're willing to work with you!

# CUSTOM CAKES



## CAKE TYPES

**Yellow  
Lemon**

**White  
Poppyseed  
Confetti**

**Marble  
Red Velvet  
Cheesecake**

**Chocolate Blackout  
Spice Cake**

starting at 4.50 per serving when paired with traditional buttercream

**Carrot    Banana    Hazelnut Sponge**

starting at 5.00 per serving when paired with traditional buttercream



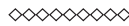
## FROSTINGS

**Vanilla or Chocolate Buttercream**

**Chocolate or White Chocolate Ganache**

**Fondant with White Chocolate Base**

1.00 per serving



## FILLINGS

### **Buttercream**

chocolate, vanilla, white chocolate, espresso, mocha, raspberry, strawberry, almond, Nutella, lemon, orange, brown butter, cream cheese, salted caramel, peanut butter

### **Mousse**

chocolate, vanilla, white chocolate, espresso, mocha, raspberry, strawberry, lemon, salted caramel, peanut butter

### **Custard**

vanilla

### **Ganache**

chocolate, white chocolate

### **Fruit Preserves**

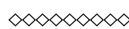
raspberry, strawberry, apricot, orange, marmalade, cherry, rhubarb, mixed berry

### **Citrus Curd**

lemon, lime, orange, blood orange, grapefruit

### **Fresh Berries**

strawberries, raspberries, blackberries



\*\*\*Cost of fillings quoted on an individual basis

**Questions:** bakery@blackshoehospitality.com    **Orders & Inquiries:** catering@blackshoehospitality.com