



MENU

A note from the owner:

Here at Barr, we're proud to be the first certified organic special events facility in the nation - an honor we've had since 2007. We hold ourselves to the highest standards when gathering the best of the seasons from our gardens and local farmers. Our chef creates delicious dishes with flavor profiles ranging from Texas traditions to global influences.

This season we decided to transition to a core menu with seasonal sides and sauces. Many of our items have developed over time into signature dishes that define us - and that our guests can't stop raving about!

We have also added a produce calendar which will allow you to make informed choices as to what will be in season at what time:

- In the warm months, look for nightshades like peppers, eggplant, tomatoes or okra, and summer squashes like butternut and acorn.
- In the cool months, get ready for brassicas like broccoli and cauliflower or leafy greens like kale, Chard and collards.
- In late Fall, pumpkins enter the scene coupled with legumes such as peas and beans.
- By the end of the cooler months, be on the lookout in the landscape for peach and apple blossoms. Wildflowers abound on the grounds and some of them make their way into colorful salads and creative cake toppings and drink garnishes.

The sky is the limit when it comes to our meals - if you would like to create a custom menu with our chef, you can meet with her and design a custom menu for an additional charge.

At various points during the year we get to showcase a true beauty - the rose. From shy and dreamy, to gregarious and playful, they run the gamut of personalities. This year, we planted 18 different types of antique roses and spread them throughout the garden. This spring we should see quite a show of roses as they bloom in gentle pinks, bright whites and dashing reds and yellows.

Through the season, our gardeners pay close attention to all aspects of the landscape. We recognize that the most important part of good land stewardship is nurturing the soil. All the vegetables that are not eaten, vegetables that are past their prime, and everything that is not consumed goes right back into the soil. We work very hard to generate rich dark compost and mulch to constantly feed the garden.

At Barr, we have stepped up and are fully committed to the Zero Waste challenge and are one of the few businesses in Austin to not have waste disposal. We carefully ponder every purchase we make from administration to coordination and are eliminating as much plastic from our recycling bin that we can.

I hope you can see from the landscape and hear straight from the horse's mouth that we believe in walking our talk and love what we do.

When you pick Barr, you pick a better world and a healthy environment!

- Melanie McAfee



PASSED

FOR COCKTAIL HOUR OR LATE NIGHT SNACK

Live deliciously. Set the scene. Settle in. The wonderful thing about food is that your menu choice has the potential to make a statement about you, your family, or the world. We begin with everything certified organic.

- 1 ★ **CHEDDAR CAYENNE GOUGERE** airy french pastry with creamy jalapeño filling (v)
- 1 ★ **WHIPPED SCALLION BUTTER ON FRENCH BREAD** with crunchy radish (v)
- 1 ★ **FRIED FARM PICKLE** with deviled egg salad and hot sauce (v)
- 1 ★ **MUSHROOM AND CAMELIZED ONION TARTLET** with vegan cheese and balsamic drizzle (v, vg, df)
- 2 ★ **CRISPY FRIED YUKON CROQUETTE** dipped in creamy onion (v)
- 2 ★ **HARISSA CRACKER** spread with labneh, topped with Moroccan lamb sausage and fried herbs (gf)
- 2 ★ **BEER CHEESE SOPE** with sope, soyrizo, and carrot pico de gallo (v, gf)
- 2 ★ **HOT CHEDDAR POLENTA** with charred tomato salsa, and crème fraiche (v, gf)
- 2 ★ **SPICY CHILI CRAB TOAST** with radish on french bread (p)
- 2 ★ **BACON WRAPPED DATES** stuffed with feta and topped with pomegranate and cherry reduction (gf)
- 2 ★ **CORIANDER BEEF SIRLOIN SKEWER** with ginger bbq sauce (df, gf)
- 3 ★ **SMOKED BEEF ON MASA CAKE** with garlic butter and arugula puree (gf, p)
- 3 ★ **ROASTED POTATO** with NY strip, rogue blue cheese, and red wine gastrique (gf)
- 3 ★ **GINGER SMOKED GULF WHITEFISH** on nori cracker with ponzu cream (p)
- 3 ★ **SWEET CHILI GLAZED POPCORN CHICKEN** with spicy caramel corn

GF = Gluten Free V = Vegetarian VG = Vegan P = Pescatarian DF= Dairy Free

*Please note that our ingredients are subject to seasonal availability as we source from our own harvest and local farms.

*Restrictions apply based on guest count, timeline, and layout.



VIGNETTES

FOR COCKTAIL, LATE NIGHT SNACK, OR APPETIZER RECEPTION

Vignettes are our version of food theatre; we combine small bites with furniture, platters, and accessories to set a mood, evoke excitement, and create stylish servings. Snack like you have never snacked before. Pair them with your passed appetizer choices for a unique interactive experience.

3 ★ JAR LID POT PIES

Creamy braised chicken and vegetables baked in a flaky, buttery crust.

3 ★ WRAP AND ROLL

Vietnamese chicken meatballs wrapped in crisp greens, dunked in sweet and spicy dipping sauce, and topped with crunchy toasted cashew and roasted garlic.

3 ★ SOMETHING OLD, SOMETHING NOODLE (v, vg, df)

Delightfully fresh and savory Noodle Bowls tossed in tamari, garlic, and chili, and loaded with fresh seasonal vegetables and herbs.

4 ★ MINI-MEXI DIP JARS (v)

Layered party dip with tex-mex flair guacamole, sour cream, salsa, queso, seasoned beans with pickled red onions and cilantro. Served with crispy tostadas.

4 ★ BARR NAAN (v)

Our twist on a classic mezze spread, with crisp crackers and flatbread for the dipping. A hummus trio is topped with delicious seasonal goodies, and served alongside local veggies, to brighten the platter and add some color. Enjoy sultry spices for a wonderful beginning to a cocktail reception that stimulates the appetite without filling the belly.

5 ★ READY DOGS

Mini dogs with house made sweet buns (choose one)

CLASSIC DOG ketchup, mustard, and pickle

TEXAS CHILI DOG hearty chili, melted cheddar, onions

5 ★ LIL BARR BURGERS (add 2 ★ per additional slider option)

Choose Your Burger Style

BIG BIRD BURG lean ground ostrich and blue cheese patty, topped with red wine bacon jam, aioli, and fresh parsley

BBQ EGGPLANT BURG sweet n tangy bbq eggplant, feta, mint, red onion (v)

CUBANO BURG slow cooked cuban beef with yellow mustard, peppers, and onions on mini hoagie

CHICKY BURG chicken thigh, goat cheese and arugula spread, and red onion

BRISKET BURG ground brisket, chuck, mushroom-cheddar sauce, bleu cheese, aioli, pickle



VIGNETTES (continued)

FOR COCKTAIL, LATE NIGHT SNACK, OR APPETIZER RECEPTION

5 ★ CHEESEHEADS (v)

An assortment of four cheeses lovingly made at organic farms from across the U.S., fresh and preserved fruit, french bread, and Barr crackers.

5 ★ TEXAS STYLE CHILI BOWL (can be made v or vg)

Chili con Carne stewed with tomatoes, beans, and peppers, and served with tasty Seasonal Chili fixin's

5 ★ BARR'S FARM TO TABLE POMP (vg)

A visual vegan snack feast utilizing produce from Barr, JBG, and seasonal fruit with vegan dips and spread. Nuts roasted with seasonal spices and olives add punch!

6 ★ SOUTHWEST CHARCUTERIE

Beef jerky, ancho-rubbed tasso ham, oak-smoked salmon mousse, and 'nduja, with barr pickles, ground cider mustard, labneh with cracked pepper. charcuterie board is served with, crackers and crostini.

6 ★ COOK WITH FIRE

Wood-Oven Pies Made-to-Order (Pick 2)

CLASSIC PEPPERONI with mozzarella

TOO CHEESY white sauce, four cheese blend, pickled feta, and nutritional yeast (v)

THE FUNGUY mixed organic mushrooms, pesto mornay, shallots, gruyere, lemon zest (v)

JAPEPPERCOTTA sliced peppers, pepperoni, ricotta, and roasted tomato sauce

THE GOURD-Y BOY seasonal squash sauce, bacon lardons, sage, and goat cheese

SAUSAGE PARTY spicy sausage, red sauce, caramelized onion, red pepper flakes, and alfredo drizzle



STARTERS

FOR FAMILY STYLE, BUFFET, FEAST OR PLATED SERVICE

BREADS

Many of our breads are baked in an organic, clay, Le Panyol wood-fired oven from France utilizing a special clay that dates back to the Roman era. We have chosen to honor tradition by baking bread that savors the basic elements of fire, flour, and living yeasts.

- 1 ★ **FRENCH BREAD** white bread with a light, chewy crust (v, df)
- 1 ★ **FOCACCIA** cranberry & caramelized onion (v, df), olive & feta (v)
or sundried tomato & roasted garlic (v, df)
- 1 ★ **DARK HONEY WHEAT ROLLS** soft, slightly sweet wheaten rolls (v)
- 2 ★ **BRIOCHE BUNS** soft and buttery rolls (v)
- 2 ★ **WOOD FIRED ROSEMARY CIABATTA** slightly tangy Italian bread made with a rosemary tea and baked in our wood fired oven (v, df)
- 2 ★ **WOOD FIRED SOURDOUGH** wheat or rye, a hearty and tangy bread made with our house starter and baked in our wood fired oven (v, df)
- 3 ★ **BAKER'S CHOICE TRIO** (v)

SOUPS

Pairing the right soup with the main course can set the stage for the perfect meal. Soups can be served before, during, or after the first course.

- 2 ★ **CURRIED SWEET POTATO BISQUE** with coconut, lime, and sea salt (v, vg, gf, df)
- 3 ★ **AZTEC STYLE TORTILLA SOUP** with tostaditas, jack cheese, and avocado (gf)
- 3 ★ **WHITE BEAN CHOWDER** with sausage and sage (v)

SALADS FROM THE GARDEN

We celebrate our community by pulling ingredients from our lush garden and local markets.

- 3 ★ **KALE SALAD** with apple, feta and coriander dressing (v, gf)
- 3 ★ **ORZO AND LENTIL SALAD** with mint and almonds (v, vg, df)
- 3 ★ **GREEN AND GARDEN SALAD** fresh farm greens and vegetables tossed with citrus-date vinaigrette
- 4 ★ **BLT SALAD** bacon, lettuce, tomatoes, rogue creamery blue cheese, and bacon fat croutons



FAMILY STYLE AND BUFFET MAINS

ENTREES

- 8 ★ **SAUCY BBQ CHICKEN THIGHS** with charred onion and cilantro (df, gf)
- 9 ★ **BISON FAJITAS** smothered in jack cheese sauce and topped with sautéed onions and peppers
- 10 ★ **SMOKED PORK LOIN** stuffed with chorizo, mushroom, and jack cheese
- 10 ★ **MAPLE AND MUSTARD GLAZED CHICKEN BREAST** with pecan and apricot gremolata (df, gf)
- 10 ★ **BLACKENED GULF CATCH** with charred tomato and lemon-herb salad (gf)
- 11 ★ **WILD CAUGHT ALASKAN SALMON** ginger beurre blanc, pickled edamame, and tamari-balsamic roasted onions (gf)
- 11 ★ **LAMB SIRLOIN** with chimichurri
- 12 ★ **BEEF TENDERLOIN** with red wine balsamic reduction

VEGETARIAN ENTREES

- 7 ★ **CAULIFLOWER PUTTANESCA** savory tomatoes and capers (v, gf)
- 7 ★ **MARINATED TOFU** with mushrooms and garlic (v, vg, df, gf)
- 7 ★ **SOUTHERN QUINOA** with spicy beans, soyrizo, and cashew crema (v, vg, df, gf)
- 8 ★ **VEGAN PAD THAI RICE NOODLES** cashew sauce, onions, tofu, sliced veggies, and herbs (v, vg, df, gf)
- 8 ★ **SQUASH AND TOMATO GRATIN** with tomato and gruyere (v, gf)
- 9 ★ **WHITE LASAGNA** with herbed ricotta and italian soysauge (v)

POTATOES, GRAINS, AND PASTAS

AVAILABLE YEAR-ROUND

- 3 ★ **TWICE BAKED SPICY HOME FRIES** with buttermilk and garlic (v, gf)
- 3 ★ **CREAMY GREEN CHILI CHEDDAR MAC** (v)
- 3 ★ **TAMARI GLAZED SWEET POTATOES** with roasted onion (v, vg, df, gf)
- 3 ★ **BROWN BUTTER MISO WHIPPED POTATOES** (v, gf)
- 4 ★ **COCONUT GREEN TEA RICE** (v, vg, df, gf)



SEASONAL LOCAL VEGETABLES

We grow some produce here at Barr and partner with JBG - the largest organic producer in Central Texas who started in his own backyard! Being Texas, our seasons don't always align with the calendar seasons and we are fortunate to have a long growing season with abundant choices. Take a look at our season's availability to select your vegetable choice.

GREENS – The star produce of Texas and the South

- 3 ★ **COLLARDS, BEANS, BACON AND CHILES** (gf)
- 3 ★ **WILTED GREENS, CHILI FLAKES, ONIONS, MAPLE AND VINEGAR** (v, vg, df, gf) *

ROOT VEGGIES – Growing in the ground, the season is long and abundant

- 3 ★ **ROASTED CARROTS AND LENTILS, CREME FRAICHE AND GARDEN HERBS** (v, gf)
- 3 ★ **ROASTED BUTTERY ROOTS WITH PASTRAMI AND HERBS** (gf)
- 3 ★ **BUTTERED BEETS WITH BARR-HARVESTED HONEY WITH GARDEN HERB GREMOLATA** (v, vg, df, gf) *
- 3 ★ **SPICED CARROTS WITH MINT AND RED ONION RELISH, AND TOASTED PECANS** (v, vg, df, gf) *
- 3 ★ **BEET AND CITRUS SALAD WITH GOAT CHEESE** (v, gf)

SQUASHES – Many varieties, summer and winter which grow in harmony with the seasons

- 3 ★ **CALABACITAS** (v, vg, df, gf)
- 3 ★ **HERBED SQUASH** (v, vg, df, gf)
- 3 ★ **CHEESY WINTER SQUASH FRITTERS** (v)

WARM WEATHER CHOICES

- 3 ★ **SMOKED TOMATO AND ROASTED OKRA** (v, vg, df, gf)
- 3 ★ **SIRACHA GREEN BEANS** (v, vg, df, gf)
- 3 ★ **EGGPLANT AND PEPPERS** (v, vg, df, gf)
- 7 ★ **SICHUAN MINCED PORK AND EGGPLANT** (df, gf)

COOL WEATHER CHOICES

- 3 ★ **SZECHUAN CAULIFLOWER, SOYRIZO AND MINT** (v, vg, df, gf)
- 3 ★ **BRAISED CABBAGE AND APPLES** (v, gf)
- 3 ★ **CHILE AND GARLIC ROASTED BRASSICAS** (v, vg, df, gf) *

TEXAS FRUIT – Just for the lucky few!

- 3* **PEACHES**
- 3* **LOQUATS**
- 3* **FIGS**

CHEF'S SPECIAL

- 3 ★ Chef will design a veggie side that is in prime season in Austin and complements your menu!

* indicates our year-round options



SEASONAL CHART

CROP / MONTH	WINTER		SPRING		EARLY SUMMER			LATE SUMMER		FALL		W
	J	F	M	A	M	J	J	A	S	O	N	D
ARUGULA	■	■	■	■	■	■	■	■	■	■	■	■
BEETS	■	■	■	■	■	■	■	■				■
BOK CHOI	■	■	■	■						■	■	■
BROCCOLI	■			■	■						■	■
BROCCOLI RABE	■			■	■					■	■	■
CABBAGE	■	■	■		■	■	■					■
CARROTS	■	■	■	■	■	■	■	■	■			■
CAULIFLOWER	■			■	■						■	■
CHARD			■	■	■					■	■	■
CHINESE CABBAGE				■							■	■
COLLARD GREENS	■	■	■	■	■					■	■	■
CUCUMBERS						■	■	■		■	■	
EGGPLANT						■	■	■	■	■	■	
ENDIVE	■	■	■	■	■						■	■
GREEN BEANS					■	■	■			■		
KALE	■	■	■	■	■	■	■				■	■
KOHLRABI				■						■	■	■
LEEKs				■	■							
LETTUCE				■							■	■
MELONS				■	■	■						
MUSTARD GREENS	■	■	■	■	■						■	■
OKRA							■	■	■	■	■	
PEPPERS						■	■	■	■	■	■	
RADISH	■	■	■	■	■					■	■	■
RUTABAGA	■	■	■	■	■	■	■	■				■
SPINACH	■	■	■	■							■	■
SUMMER SQUASH						■	■	■	■	■	■	
SWEET POTATOES	■	■				■	■	■	■	■	■	■
TOMATILLOS						■	■		■	■	■	
TOMATOES						■	■		■	■	■	
TURNIPS	■	■	■	■	■	■	■	■				■
WINTER SQUASH	■						■	■	■	■	■	■
APPLES					■	■						
BERRIES	■											
FIGS							■					
LOQUATS				■	■							
PEACHES					■	■						
PLUMS					■	■						
STRAWBERRIES					■							



FEASTS

RAISE YOUR GLASS!

First impressions are everything. Visual appeal is just as important as the taste experience. The Feast makes the experience of food more than just eating and enjoying, but moves further into an expression of craftsmanship and art.

The feast platter tells a story and takes center stage when it hits the table. The platters themselves will be the main attraction. With two platters to a table; no dishes to pass around – you can take what you want, when you want.

24 ★ TASTE THE LOVE

Smoked Pork Loin stuffed with chorizo, mushroom, and jack cheese, Stuffed Seasonal Squash (v,gf), Roasted Tomatoes (v), Hasselback New Potatoes (v,gf), and mini Artisan Bread (v)

28 ★ THE NEW NORM

Garlic rubbed Lamb Sirloin Skewers with Chimichurri (df,gf), spanish style Roasted New Potatoes (v,vg,df,gf), Garlic and Chile Brassicas (v,vg,df,gf), warm Lentil and Orzo salad (v), Cumin Roasted Carrots (v,vg,df,gf), warm Buttered Za'atar Flatbread and Labneh (v)

32 ★ TEXAS PRIDE

Bone-in Bbq Chicken Thighs (df,gf), Slow-roasted Pork Ribs (df,gf), deep Greens (v,gf), buttered Beets with Barr-harvested Honey (gf), southern spiced Sweet Potatoes and toasted Pecans (v,vg,df,gf), and cast-iron Cornbread (v)



PLATED

Life is eating, laughing, loving. Skip the buffet line and treat your friends and family to a formal plated meal. Offer your guests up to 3 entree choices. Our chef has created each entree to pair well with any one of our curated sides.

Sides are available separately from Entree and Vegetarian Entree options.

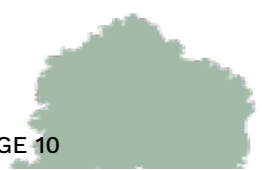
[to provide the best service, place cards are required to demarcate your guest's pre-chosen entree.]

ENTREES WITH SIDES

- 15 ★ CENTER CUT PORK CHOP, TONKATSU SAUCE AND MISO SLAW**
roasted brassicas and miso whipped potatoes
- 16 ★ ROASTED AIRLINE CHICKEN BREAST, MAPLE AND MUSTARD GLAZE, AND PECAN-APRICOT GREMOLATA (gf)**
creamy green chile mac and cheese and spiced roasted carrots
- 16 ★ BLACKENED GULF CATCH, CHARRED TOMATO AND LEMON-HERB SALAD (gf)**
cajun style dirty rice and buttered french bread
- 17 ★ MISO BUTTER ALASKAN SALMON, TAMARI-BALSAMIC ROASTED RED ONION (gf, p)**
garlic and chili brassicas and mushroom roasted potato
- 17 ★ SPICED LAMB CHOP TOPPED, LEMONY ARUGULA (df, gf)**
harissa eggplant purée and and roasted tomatoes
- 18 ★ BEEF TENDERLOIN, RED WINE BALSAMIC REDUCTION (gf)**
hasselback potato and sautéed green beans
- 18 ★ CIDER BRAISED GAME HEN SEASONAL SQUASH ROMESCO, AND SMOKED PECANS (gf)**
wild rice and apples

VEGETARIAN ENTREES

- 10 ★ SOUTHERN QUINOA** spiced quinoa, beans, fresh harvest veggies, toasted pepitas, sunflower sour cream, tangy chimichurri (v, vg, df, gf)
- 10 ★ CALABACITAS OVER RICE** sautéed squashes, peppers, onions, corn, and soyrizo, with toasty chips (v, vg, df, gf)
- 12 ★ ROASTED EGGPLANT POMODORO** marinated and roasted eggplant, pomodoro, olives, mozzarella, and herbs on cous cous (v)



SIPS

SPECIALTY BARS

2 ★ BARR PUNCH BOWL

crisp fruit juice and spices with a hint of sugar are blended together to create the perfect punch experience.

[enjoy with your favorite spirit, or as-is]

2 ★ BUBBLES BAR

selection of seasonal juices and fruit in addition to herbs and florals, to really make your champagne sparkle.

2 ★ BLOODY MARY BAR

make your concoction with our bloody mary mix and a vast variety of garnishes.

SIGNATURE COCKTAILS

1 ★ 75 KISSES [romantic, tantalizing, balanced]

elderflower syrup, lemon, bubbles, berries and flowers, served in a champagne glass.

1 ★ SPICY MARGARITA [juicy, spicy, refreshing]

lime juice, jalapeno syrup, dehydrated oranges.

1 ★ BARR GIN AND TONIC [fresh, satisfying, herbal]

fever tree tonic, pink peppercorn, edible garden flowers, sage, lemon wheel.

1 ★ CAUGHT IN THE RAIN [creamy, fruity, tropical]

coconut cream, pineapple juice, with edible flowers.

1 ★ O.G. OLD FASHIONED [boozy, zesty-spice, satiating. classic old fashioned]

dehydrated oranges, house made cherries, bitter brown sugar syrup, rum, mezcal, whiskey, or scotch.

1 ★ PINK MULE [spicy, juicy, refreshing]

ginger beer, texas grapefruit juice, rose-infused water, garnished with lime peel.

1 ★ SI SENOR-RITA [citrusy, slightly warm, mouth-watering]

pomegranate juice, orange juice, all spice agave syrup, lime juice, tequila, vodka, or mezcal, garnished with mint from the gardens.

OVER THE TOP – TABLE SIDE WINE SERVICE

Have your guests sit down and enjoy your reception while wine stewards pour a selection of red or white wine during the meal.

(3 dollars per guest)

*copper mugs available to rent for specialty drinks.

*price of alcohol not included with specialty cocktails.



TREAT YOURSELF!

CAKES AND SWEETS

CAKES

PRIMARY CAKES

- ITALIAN CREAM CAKE** (v) with cream cheese frosting
- VANILLA CHIFFON** (v) with raspberry, strawberry, or Bavarian cream filling
- SPICED APPLE CAKE** (v) with dulce de leche frosting
- ALMOND CAKE** (v, gf) with brown butter frosting
- LEMON CAKE** (v) with herbed buttercream
- HONEY JASMINE TEA CAKE** (v) with lemon buttercream frosting
- CARROT CAKE** (v) with cream cheese frosting
- MOCHA CAKE** (v) chocolate cake with coffee Bavarian cream filling
- GINGERBREAD CAKE** (v) with cream cheese frosting

SECONDARY CAKES

- CHOCOHOLIC CAKE** (v) chocolate cake with chocolate mousse filling and whipped chocolate ganache
- PB&J CAKE** (v) yellow cake with peanut butter mousse and grape jelly filling
- MESQUITE CAKE** (v) with honey and sage
- CHEESECAKE** * (v) choose from: cookies & cream, sweet potato with pecan praline crumble, banana with coconut crumble, or New York style with raspberry, strawberry or blueberry compote
- MAPLE PEAR CAKE** (v) with brown butter frosting

* cheesecakes can be made gluten-free

Choose from our selection of sweet, unique, and decadent cakes for your Primary and Secondary cake. (Both are included in your package)

Your Primary cake can take center stage and be the focal point of your desserts in a multi-tiered display, while your Secondary cake offers another variety of flavor for your guests to enjoy.

Primary cake will serve 100% of your guest count.
Secondary cake is a single tiered cake offering an additional flavor variety.

Add some bite-sized treats from the following page, or opt to substitute them in place of your Secondary cake.

Selections include a single flavor, one filling, and one frosting. You can find photos of past Barr Mansion cakes in the "Cakes and Desserts" Gallery on our website or ask to see our Cake Catalog for inspiration! Designs for a showpiece cake can vary in their complexity, so an additional fee of \$35 per hour will apply for the more intricate designs.
For icing style, you can choose from our catalog by number or you may submit a photo inspiration from another source. This also applies to the Secondary Cake. Cake details must be finalized when you submit your final menu. An additional fee of \$75 will be applied if multiple flavors are desired.



TREAT YOURSELF! (continued)

CAKES AND SWEETS

BITE SIZED SWEETS!

In addition to being cute, indulgent, and incredibly tasty, these bites boost the energy of any party. They can be served passed or in a food vignette, so there is no need to stop dancing or end conversations to enjoy your dessert!

If you would like to forgo a Secondary cake and offer bite-sized sweets instead, you will have a 2 ★ credit for bite sized dessert options.

- 1 ★ **BROWNIES** * (v) classic chocolate, walnut, or white chocolate chip
- 1 ★ **COOKIES AND MILK SHOT** (v) chocolate chip*, snickerdoodle* or peanut butter cookies
- 2 ★ **PUMPKIN SWISS ROLLS** (v) spiced pumpkin roll with apple cider caramel, whipped cream and toasted walnuts
- 2 ★ **MACARONS** (v,gf) vanilla bean with raspberry buttercream filling, Oaxacan Chocolate, orange spice, nutter butter, or oreo flavor
- 3 ★ **S'MORES BITES** (v) toasted marshmallow meringue on a chocolate covered house-made graham cracker
- 3 ★ **CHOCOLATE PEANUT BUTTER TARTLETS** chocolate cream tartlets with whipped peanut butter mousse topping
- 2 ★ **MINI PIES** (v) pecan, apple, blueberry, or banana cream
- 3 ★ **TRES LECHES BITES** (v) matcha berry or London Fog (v, gf)
- 2 ★ **WHITE CHOCOLATE AND CRANBERRY FUDGE SQUARES** (v)
- 2 ★ **CHOCOLATE CHIP BREAD PUDDING** with caramel, sweet

* gluten-free option available

