



A division of On Occasion Catering & Events
All items baked from scratch in our own kitchen.

Desserts & Pastries



Sensational Cookies, Bars & Tarts

One dozen minimum per type

Pecan Bars

Caramel Apple Bars

Rocky Road Brownies

Turtle Brownies

Caramel Pretzel Brownies

Chocolate Dipped Coconut Macaroons

Chocolate Tart in Phyllo cup with Caramel and Sea Salt

Key Lime Tarts

Rustic Apple Tarts

Lemon Curd Tarts with Lavender Shortbread Crust

Fresh Fruit Tarts

\$15 per doz

One dozen minimum per type

Lemon Bars

Brown Sugar Raspberry Bars

Blondies

Chocolate Brownies

Triple Chocolate Cookies

Chocolate Chip Cookies

Peanut Butter Cookies

Oatmeal Cranberry Cookies

Deep Chocolate Shortbread Cookies

Pumpkin Cookies with Brown Sugar Frosting (seasonal)

Coconut Macaroons

Biscotti

- Chocolate chip
- Cranberry pistachio
- Toasted almond
- Chocolate dried cherry
- Chocolate chip almond

\$12 per doz

Spectacular Bite Size Sweets

Mini Two Layer Carrot Cakes

Deep Chocolate Espresso Tarts with Gold Leaf

Cheesecake Stuffed Strawberries

Hand Dipped Truffles

Mini Two layer Hazelnut Cakes

Mini Éclairs

Chocolate Tart Shell with Raspberry Mascarpone

Mini Cheesecakes

- New York
- Chocolate Irish Cream
- Mandarin Orange
- Black Bottom with Raspberry topping
- Taffy Apple
- Turtle
- Pumpkin (seasonal)

Chocolate cup with Mousse

- White Chocolate
- Peanut Butter
- Toffee

\$21 per doz

Cake Pops *Chocolate, yellow or red velvet cake, dipped and drizzled with your choice of colors*

\$23 per doz

Classic Pies 9" pies

Dutch Apple \$24

Pecan \$26

Pumpkin \$24

Cherry \$26

Strawberry Rhubarb \$26
(seasonal)

Chocolate \$24

Coconut Cream \$26

Banana Cream \$26

Comiskey Park Stadium Club Pies 10" pies

Pecan Pie with White Sox Drizzle *Decadent and pecan packed, topped with dark and white chocolate*

Homestead Apple Pie *Piled high with crisp fall apples, topped with cinnamon and fresh ground nutmeg*

Manor House Cherry Pie *Tart red cherries with the perfect amount of sugar and a hint of cinnamon*

\$30 per pie

Cupcake Bouquets

10 cupcakes \$52



10



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Signature Cakes & Specialties

- “MGM GRANDE” CHOCOLATE CAKE** with our mocha ganache mousse
- SCANDALOUS FLOURLESS CHOCOLATE TORTE** with caramel and sea salt
- HAZELNUT CAKE** with nutella mousse, white buttercream and toasted hazelnuts
- LEMON CAKE** with raspberry preserves and our homemade lemon curd, white buttercream and fresh raspberries
- BANANA CAKE** with chocolate ganache filling, white buttercream and caramelized bananas
- CARROT CAKE** with golden raisins and walnuts, with our cream cheese filling and frosting
- CHOCOLATE IRISH CREAM CHEESECAKE**
- TRADITIONAL NEW YORK CHEESECAKE**
- TURTLE CHEESECAKE**
- TAFFY APPLE CHEESECAKE**
- CHOCOLATE CHIP CHEESECAKE**
- PUMPKIN CHEESECAKE (SEASONAL)**
- TIRAMISU 10”**
- GRILLED PEAR TART** with balsamic caramel and nutmeg mascarpone
- BOURBON NUTMEG BREAD PUDDING**
- WILD BERRY COBBLER** with freshly baked buttermilk biscuits
- SOUTHERN COMFORT PEACH COBBLER** with freshly baked buttermilk biscuits

Please call for pricing



Special Occasion Cakes

- HALF SHEET** 2 layer, serves 50-60
- QUARTER SHEET** 2 layer, serves 25-30
- CUPCAKES**
- MINI CUPCAKES**

Cake Flavors

- White
- Yellow
- Red Velvet
- Marble
- Lemon
- Carrot
- Banana

Filling Options

- Raspberry
- Strawberry
- Lemon
- Ganache
- White chocolate
- Chocolate Mousse

Icing Chocolate or vanilla buttercream
(Specialty decorations additional)

Call for pricing. 72 hour notice on cakes, please.

Scrumptious Chocolate Dipped Sweets

- Strawberries**
- Green Grapes**
- Oreos**
- Jumbo Marshmallows**
- Twizzlers**
- Pretzel Rods**

- Rice Krispie Treats**
- Dried Apricots**
- Dried Pineapple**
- Candied Orange Rind**
- Chocolate Chip Cookies**
- Graham Crackers**

Please call for pricing

Fresh Fruit Platter

An array of freshly sliced fruit and berries.

Serves up to 12 \$39 | Serves up to 24 \$75