



Price List

Viennoiserie

(minimum 12 each)

Butter Croissant - \$2.25

Specialty Croissants – starting at \$3.75 each

(eg. gruyere, turkey swiss, twice baked chocolate almond, spinach feta, spiced apple maple, blueberry lavender, bacon cheddar)

Pain au Chocolat - \$3.75

Grande Cinnamon Bun – starting at \$4.00

(eg. with cream cheese buttercream, pecan cranberry, savoury spinach feta, ham and swiss, cheddar marmite)

Caramel Pecan Sticky Bun - \$4.50

Muffins

(minimum 12 each)

- starting at \$3.25 each

eg. Carrot cake, banana chocolate chip, apple streusel

morning glory, blueberry lemon poppyseed, pumpkin spice latte

Scones

(sold as 8 each)

- starting at \$3 each

(eg. Feta roasted red pepper olive, sharp cheddar, zucchini carrot cheddar, bacon asiago, cheddar chive, cranberry tangerine, raspberry dark chocolate, blueberry lemon lavender, apple spice pecan, apricot white chocolate, roasted pear chai)

Cookies

(minimum 12 each)

- starting at \$2 each

(eg. Chocolate chip, Oatmeal raisin, Peanut butter milk chocolate, Pantry Cookies, Shortbread, Nutter Butters, Empire, Linzer Cookies, Coconut Macaroons)

French Macarons

(minimum 24 each flavour/colour)

- starting at \$2 each

(eg. Lime blackcurrent, strawberry shortcake, pink lemonade, dark chocolate ganache, salted caramel, matcha yuzu, toasted coconut, PBJ, mocha, chocolate mint, chili hot chocolate)

Bread and Buns

Sourdough Boule (white, whole wheat, multigrain) - \$8

Marble Rye Loaf - \$7.50

10 Fluffy Dinner Buns - \$12

12 Garlic Knots - \$14

Focaccia tray – sea salt - \$13

- tomato parmesan - \$15

8 Flatbread/Naan - \$13

Squares/Bars

(minimum 12 each)

- starting at \$3 each

eg. Dark chocolate hazelnut brownies, browned butter blondies, Nanaimo bars, Date Squares, Pecan Bars, Butter Tart Bars, Lemon Squares, Oatmeal Fudge Bars

Rosemary Pork Sausage Rolls

- \$3.25 each

Cakes

Round 3 layer, starting price of buttercream with basic decoration, tiered cakes extra cost)

4" - \$35

6" - \$45

8" - \$65

10" - \$80

12" - \$100

cupcakes (minimum 12 each) - \$2.50

Flavours of Cake:

eg. Buttermilk, chocolate, lemon, carrot, banana, apple spice, coconut, Earl Grey, Red velvet, Pumpking, Orange

Flavours of Curd/Buttercream/Mousse:

eg. Vanilla, Dark/White/Milk Chocolate, Lemon, Lavender, Cream Cheese, Lemon/Passionfruit Curd, Caramel, Mango, Chocolate mint, Peanut butter, Nutella, Strawberry, Raspberry, Coffee, Pastry Cream, Ganache

Specialty Cakes:

Mousse cakes, Tuxedo, Black forrest, Cookies n cream, Boston Cream, Diplomat, Opera, Turtle

**please contact me for pricing

Cheesecakes

8" with cookie crust – starting at \$40

Pies/Tarts

9" Double Crust Fruit Pie - \$30

4" Double Crust Fruit Pie - \$8

4" French fruit tarts - \$5.50

(filled with curd and topped with fresh berries)

9" French Lemon Tart - \$25

9" Cream Pies - starting at \$30

eg. Coconut/Banana/Chocolate Cream, Banoffee, Lemon Meringue, Key lime, Pumpkin

9" Crack Pie - \$30

9" Chocolate Bourbon Pecan Tart - \$30

Doughnuts

(minimum 15 each)

Double Glazed - \$2.50

Cronuts - \$3.00

(filled - \$3.75)

New Orleans Beignets - \$2.25

Filled Doughnuts - \$3.50

eg. sugared raspberry, boston cream, Lemon, passionfruit, chocolate cream

Apple Cinnamon Fritters - \$3.25

*Cake doughnuts also available – please contact me

This is just a short list of what I can make for you.

If you have something else in mind, please contact me with your ideas and to get pricing.

It would be my privilege to bake for you!

*Effective Feb 2021

*pricing subject to change without notice