



THANKSGIVING BAKERY MENU

All orders must be placed by Monday 11/19 by 2 pm to meet the 48 hour requirement and must be picked up by Wednesday 11/21 by 2 pm for the holiday.

SPECIALTY CAKES

	9" (10-12 Slices)	10" (12-16 Slices)
Brown Butter Pumpkin Cake A pumpkin cake intensified with brown butter topped with cream cheese & cinnamon frosting	\$40	\$50
Red Velvet Cake Red velvet cake with cream cheese icing wrapped in chocolate ganache dipped lady fingers	\$45	\$55
Almond Amaretto Classic mascarpone, amaretto, and almond cake	\$45	\$55
Traditional Carrot Cake Traditional carrot cake with pineapple, raisins, and walnuts with cream cheese icing	\$45	\$55
Chocolate Raspberry Cake Chocolate cake with raspberry white chocolate mousse wrapped in a raspberry buttercream and topped with chocolate ganache and fresh raspberries	\$50	\$60
Death by Chocolate Cake Chocolate cake with layers of dark chocolate mousse and wrapped in a chocolate buttercream with chocolate cookie crumbs, topped with dark chocolate ganache	\$45	\$55
Chocolate Kahlua Cake Dark chocolate espresso mousse cake topped with Kahlua whip	\$45	\$55
Cranberry Apple Pistachio Cake Spiced Cake with cranberries, apple, and pistachios; covered in a pistachio whip wrapped with pistachio crumbs, and topped with candied cranberries	\$50	\$60
Double Ginger Cake Rich ginger cake with both ground and fresh ginger wrapped in a sugar cream cheese frosting.	\$45	\$55

SPECIALTY CHEESECAKES

White Chocolate Pumpkin Cheesecake	\$40	N/A
Classic cheesecake infused with the fall flavor of pumpkin, brandy and white chocolate, piped with cinnamon whipped cream frosting		
Cranberry White Chocolate Cheesecake	\$45	N/A
Creamy cheesecake with tart cranberries offset by white chocolate and orange zest		
Mixed Berry Cheesecake	\$50	N/A
Classic cheesecake with mixed berry whipped frosting and mixed berry compote, topped with sugared berries		
Vegan Chocolate Torte	\$45	\$55
Chocolate Mousse created from coconut oil and avocado in a pistachio chocolate cookie crumbs, topped with dark chocolate ganache		

**All cakes can be made gluten free upon request (+\$10)*

**There is mandatory automatic 18% gratuity associated with catering orders over \$100*

PIES

Key Lime Pie	\$40	N/A
A classic; with fresh, sweet key lime juice and a graham cracker crust.		
Terra Pumpkin Pie	\$20	N/A
Terra's traditional pumpkin pie topped with a cinnamon whip.		
Peanut Butter Mousse Pie	\$45	\$55
A delectable peanut butter mousse with a brownie crust and topped with a chocolate ganache layer. Finished with a peanut butter whip garnish.		
Boston Cream Pie	\$40	\$50
Layers of sponge cake and pastry cream covered with chocolate ganache		

PETITE DESSERTS

Traditional or Pumpkin Cannoli	Dozen
Mini Shells	\$24
Large Shells	\$36
Pumpkin Whoopie Pies	\$24
Mini Cheesecakes	\$24
House Cheesecakes	\$60

Cheesecake Options (one per dozen):

-Pumpkin	- Oreo
-Mixed Berry	- Caramel Turtle
-Plain with Fresh Berries	-Pecan Pie

Assorted Pastry Tray

Lemon Bars, Pecan Bars, Walnut Brownies, Berry Crumble Bars, Raspberry Chocolate French Horns, Pumpkin Cannoli, Salted Caramel Tarts, and Mini Pumpkin Cheesecakes

Small:	\$30	24 pieces (3 of each)
Medium:	\$40	48 pieces (6 of each)
Large:	\$60	72 pieces (9 of each)
Super:	\$120	96 pieces (12 each)

Gluten Free Assorted Pastry Tray:

Pumpkin Bars, Sweet Potato Pie Bars, Vegan Almond Joy Bars, and Brownies

24 Piece Tray / \$40

Muffin and Scone Tray

Dozen / \$30 **Can be made gluten free upon request (+\$10/dozen)*

Can mix of 2 of the following options:

Scones:

Chocolate Orange
Lemon Poppy Seed
Granola
Sweet potato / Roasted Pear / Walnut

Muffins:

Blueberry Lemon Sour Cream
Pumpkin Harvest
Raspberry Almond Ricotta
Mixed Berry Poppy Seed

Pepperoni Rolls

Mini:	Dozen / \$27	Two Dozen / \$50	Three Dozen / \$72
Medium:	Dozen / \$36	Two Dozen / \$62	Three Dozen / \$84
Large (House):	Dozen / \$45	Two Dozen / \$75	Three Dozen / \$96