



CAKES BY HAPPY EATERY



PIES

BAKED PIES

Apple Crumb – Crisp apple slices tossed with our special fall blend of sugar and spices then finished with a buttery crumb topping - \$16

Double Crusted Apple – \$18

French Apple – Double Crusted Apple Pie baked with raisins & poured sugar drizzle - \$20

Blueberry Crumb – Whole blueberries mixed with sugar and a hint of cinnamon then finished with a buttery crumb topping - \$18

Caribbean Pineapple Pie – The island's version of the double crusted apple pie, but made with pineapples - \$20

Cherry Lattice – Luscious red cherries topped with a lattice crust - \$20

Chess Pie – aka Buttermilk Pie is a Southern classic – a custard like pie with texture - \$18

Coconut Custard – Silky coconut custard blended with shaved coconut - \$18

Maple Walnut - The walnut version of the pecan pie with maple syrup filling - \$25

Mixed Berries – Berry medley finished with a buttery crumb topping - \$22

Peach – Sweet golden peaches baked in a double crust - \$18

Peach Cobbler – A deep dish dessert of buttery biscuit, sweet golden peaches, and a crumb topping baked all into one deliciousness - \$40/pan – serves 12-15. Cream on the side. Also available as individual cobbler jars at \$48/dozen and topped with Chantilly cream.

Pecan – Loaded with pecan halves - \$18

Chocolate Pecan – Traditional pecan pie baked with a layer of chocolate and topped with white and dark chocolate drizzles - \$20

Pumpkin – Silky pumpkin custard blended with our special fall blend of spices - \$14

Eggless or Vegan Pumpkin - \$19

Sweet Potato Marshmallow Meringue – Sweet potatoes with our special fall blend of spices and topped with marshmallows - \$16

Nutty Sweet Potato – Topped with a layer of buttery crumbs with pecans - \$18

COLD PIES

Banana Cream – We take a childhood favorite using fresh bananas and top it with fresh whipped cream and vanilla wafers - \$14

Chocolate Banana Cream – Topped with chocolate cream and more chocolate - \$16

Bananas Foster – A layer of caramel with the bananas, then topped with fresh whipped cream and caramel drizzles - \$16

Banana Split – The perfect blend of banana custard, chocolate mousse and strawberries, then topped with more cream - \$25

Candy Cane Hot Chocolate – Chocolate peppermint mousse layered between a thin layer of chocolate ganache, whipped cream, and crushed peppermint - \$25.

Chocolate Ganache Tart – A luxurious blend of cream and dark chocolate creates our rich chocolate ganache. Served on a shortbread crust and finished with berries - \$25

Chocolate Mousse – This silky pie is topped with fresh cream and chocolate shavings - \$14

COLD PIES - cont.

Chocolate Peanut Butter Ganache – Peanut Butter Mousse layered with chopped peanut butter candies and covered with chocolate ganache on a graham cracker crust - \$25

Coconut Cream – Coconut-infused pastry cream and topped with fresh whipped cream and toasted coconuts - \$14

Fresh Fruit Tart – Custard layered atop of a shortbread crust and topped with an abundance of fresh fruit - \$21

Key Lime – The perfect combination of sweet and tart, garnished with whipped cream and candied lime wedges - \$14

Lemon Cream – Zesty blend of lemon and sweet cream topped with whipped cream - \$14

Lemon Meringue – Baked lemon curd pie finished with a golden layer of meringue- \$18

Roasted Hazelnut Crunch – Scrumptious hazelnut mousse blended with candied hazelnuts atop a graham cracker crust, enrobed with a thin layer of chocolate ganache and topped with roasted hazelnuts - \$25

S'mores – Chocolate Mousse Pie topped with a bonfire must – roasted marshmallows, graham crackers and chocolate - \$18

Summer Strawberry – Our graham cracker crust layered with Chantilly cream, topped with fresh strawberries folded with our house strawberry puree and finished with whipped cream create this summer dream - \$25



SPECIAL DIETARY

Gluten Free Pies – A wheat free pie crust substitution. Add \$8 for gluten-free upgrades.

No-Sugar Added Pies – Baked pies are double crusted and include Apple, Blueberry, Cherry, Mixed Berries, Peach and Pumpkin. Cold Pies use a baked pie shell and include Chocolate Mousse and Summer Strawberry. Add \$5 for no-sugar added upgrades.

Vegan – Egg and dairy free options include Apple, Blueberry, Cherry, Mixed Berries, Peach, Chocolate Mousse, Chocolate Peanut Butter or Summer Strawberry- add \$5 upgrade.

OTHER SELECTIONS

Individual 3” Pies – Baked or Cold pies. One dozen minimum. Starts at \$42/dozen. Individual Gluten Free pies are also available.

Pie Tartlets – All your favorite Baked and Cold pies are available in bite size pieces. Two dozen minimum. Starts at \$18/dozen.

Pies in a Jar – Perfect for small gathering or a large dessert table. One dozen minimum. Starts at \$48/dozen. Vegan and gluten free options available.

Baked Cobbler – Fruit and Biscuit baked into one. Topped off with Chantilly Cream. Individual servings. Starts at \$48/dozen.

For the single serving pies, select up to 3 varieties. Not all varieties are available in the mix and match selection and will require a minimum per flavor order. Some selections may have an item surcharge. **Mix and Match Options** – Apple, Blueberry, Cherry (not available on tartlets), Chocolate Mousse, Lemon Cream, Strawberry Mousse, Banana Foster, and Chocolate Ganache).

**Pie Time Anytime – not just for Fall.
Available year round**