

BLUE'S BAKERY

Questions: bakery@blackshoehospitality.com

Orders & Inquiries: catering@blackshoehospitality.com

Prices listed are per dozen unless otherwise noted.
A minimum of one dozen per flavor is required,
assorted dozens are not available
Visit bluesegg.com for more information

DESSERT BARS \$30.00

Key Lime Pie Square

graham cracker crust, chantilly

Mississippi Mud Pie Squares

chocolate mousse, pecans, devil's food crust

Lemon Bars

slightly tart lemon curd atop a sweet shortcrust

Brownies

chocolate chip studded, chocolate ganache frosting

Caramel Brownies

caramel ribbon center, chocolate ganache drizzle

Pecan Bars

honey, brown sugar, butter, pecans, shortcrust

MINI CUPCAKES \$24.00

Red Velvet

cream cheese frosting, cake crumbs

Chocolate Symphony

chocolate ganache & chocolate frosting

Carrot Cake

with cream cheese frosting

Lemon

with raspberry buttercream frosting

COOKIES

Mini Bourbon Chocolate Chip \$20.00

contains pecans

Blue's Assorted Cookies \$32.00

Assortment of Blue's Bakery signature cookies:
Maple Bacon, Peanut Butter, Bourbon Chocolate
Chip, and Espresso cookies

Custom Cookies

contact for pricing
Give us your logo, image, or other ideas

CAKE BITES \$32.00

Red Velvet

red velvet cake + cream cheese frosting, dipped in
white chocolate, topped with red velvet crumbs

Mocha

chocolate cake + espresso buttercream, dipped in
dark chocolate, topped with ground espresso

Birthday Cake

yellow cake + vanilla buttercream, dipped in white
chocolate, topped with rainbow sprinkles

MINI CREAMY CHEESECAKES \$35.00

with graham cracker crust, choice of topping

Tart Cherry

Fresh Raspberry

Turtle

MINI PASTRIES

Eclairs \$32.00

choux pastry filled with vanilla pastry cream, topped with bittersweet chocolate ganache

Cream Puffs \$32.00

choux pastry filled with sweetened vanilla whipped cream

Fruit Tarts \$36.00

sweet shortcrust filled with vanilla pastry cream, topped with seasonal fruit and apricot glaze

BLUE'S TREAT TABLE

\$9.00/person, includes disposable tablecloth,
plates, and napkins

Select 3 mini treats per person, each item has a one
dozen minimum. Selections come from the first page
of this menu.

PIE BUFFET

\$111(3 pies, \$37/additional pie), includes
disposable tablecloth, plates, and napkins
10 pre-cut slices/pie, ready to serve.
Choose from our Signature Pie list.

Pricing does not include sales tax, delivery service charge, or 3% credit card service fee.

All prices and menu items are subject to change without notice. 7/2025

BREAKFAST PASTRIES

Muffins Dutch Blueberry Carrot Chocolate Chip Buttermilk Spice Banana Chocolate Chunk	\$30.00	Blueberry or Seasonal Buckle 	\$30.00
Scones Blueberry Cranberry-Orange Ham, Cheddar, Chive Maple-Bacon	\$36.00	Cinnamon Streusel Coffee Cake 	\$32.00
Sliced Breakfast Loaf Lemon Pumpkin Banana Walnut Double Chocolate Chip	\$30.00	Pecan Sticky Buns 	\$32.00
		Cinnamon Rolls with cream cheese frosting	\$36.00
		Sausage Rolls breakfast sausage wrapped with a grain mustard sauce in puff pastry	\$60.00

GF-FRIENDLY

All items prepared without gluten, though we are not a certified gluten-free facility

Gluten-Free Lemon Bars slightly tart lemon curd atop a sweet gluten-free crust	\$30.00
Flourless Chocolate Squares dense, fudgy squares of bittersweet flourless chocolate cake, dusted with cocoa powder	\$30.00
Chocolate-covered Strawberries fresh strawberries dipped in 61% Callabaut dark chocolate, drizzled with white chocolate	\$38.00
Tuxedo Strawberries fresh strawberries in white and dark chocolate -- looks like a little tuxedo!	\$40.00
Petite Macarons Vanilla Bean vanilla bean macarons sandwiched with vanilla buttercream Chocolate chocolate macarons sandwiched with bittersweet chocolate ganache Raspberry raspberry macarons sandwiched with raspberry buttercream, raspberry preserve center Lemon-Lavender lavender macarons sandwiched with lemon-lavender buttercream, lemon curd center	\$32.00

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SIGNATURE CAKES

8-inch round cakes (serves 12-16)

\$50.00

Red Velvet Cake

3 layers of red velvet cake filled with cream cheese buttercream, garnished with red velvet crumbs and chocolate ganache drizzle

German Chocolate Cake

3 layers of chocolate blackout cake sandwiched with coconut-pecan filling, frosted with chocolate buttercream, topped with more coconut-pecan filling

Carrot Cake

3 layers of carrot cake containing coconut, pineapple, and walnuts, flavored with cinnamon & orange zest, layered with cream cheese buttercream, garnished with toasted chopped walnuts

Brown Butter Spice Cake

3 layers of buttermilk spice cake flavored with nutmeg, cinnamon, ginger, and cloves, filled with brown butter-orange buttercream, garnished with candied orange peel

Strawberry Vienna Torte

3 layers of genoise sponge cake layered with vanilla custard and fresh strawberries, topped with chocolate ganache and toasted almonds

Cheesecake

Creamy cheesecake atop a buttery graham cracker crust, garnished with sour cream topping

SIGNATURE PIES

10-inch round pies (serves 10-12)

French Silk \$36.00

flaky pastry crust with chocolate mousse filling, topped with whipped cream and chocolate shavings

Key Lime \$36.00

buttery graham cracker crust with creamy filling of key lime juice, sweetened condensed milk, and egg yolk topped with real whipped cream

Bourbon Pecan \$36.00

flaky pastry crust with a filling of eggs, butter, sugar, pecans, and bourbon. drizzled with bourbon caramel sauce (Contains pecans)

Dutch Apple \$38.00

flaky pastry crust with apple filling, topped with cinnamon oat streusel, drizzled with bourbon caramel sauce

Salted Brown Butter \$38.00

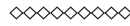
oat cookie crust with creamy brown butter filling, topped with whipped cream and raspberry coulis

Seasonal or Custom contact for pricing

Ask about our rotating seasonal pie offering, or let us create something special

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CUSTOM CAKES



CAKES

starting at \$4.50/serving when paired with traditional buttercream

Yellow

White

Chocolate Blackout

Marble

Red Velvet

Confetti

Lemon

Poppyseed

Spice Cake

Cheeseake

starting at \$5.00/serving when paired with traditional buttercream

Carrot

Banana

Hazelnut

FROSTINGS \$1.00/serving

Buttercream Vanilla or Chocolate

Ganache Chocolate or White Chocolate

Fondant with White Chocolate Base

FILLINGS contact for pricing

Buttercream

chocolate, vanilla, white chocolate, espresso, mocha, raspberry, strawberry, almond, Nutella, lemon, orange, brown butter, cream cheese, salted caramel, peanut butter

Mousse

chocolate, vanilla, white chocolate, espresso, mocha, raspberry, strawberry, lemon, salted caramel, peanut butter

Custard

vanilla

Ganache

chocolate, white chocolate

Fruit Preserves

raspberry, strawberry, apricot, orange, marmalade, cherry, rhubarb, mixed berry

Citrus Curd

lemon, lime, orange, blood orange, grapefruit

Fresh Berries

strawberries, raspberries, blackberries

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