

Sweet Treats

An assortment of *lemon poppy seed, blueberry crumble, chocolate chip and Marion berry muffins* served with butter, jellies and cream cheese. (\$3)

A tray of homemade *zucchini, banana, and pumpkin breads* served w/ butter. (\$3)

Pecan or Raisin Sticky buns served with extra frosting and butter pats. (\$3)

Half size homemade *cinnamon rolls* accompanied by *orange cranberry scones* and served with butter. (\$3)

Bite size Chocolate fudge brownies served with a dollop of cream cheese frosting on top. (\$2)

An assortment of Reese Peanut Butter, double Chocolate Chip and Oatmeal and Dried Cranberry with White chocolate *Cookies* (\$2)

Combination basket has a little bit of everything. Choose your favorites or have them all. The price will depend on the combination

Salted Chocolate caramel brownie espresso bars (\$2)

Marshmallow *Rice Crispy Treat* (\$2), a traditional treat that no one will turn down

Seasonal *Almond sugar cookies* (\$3) with a delicious butter cream frosting.

Cupcakes - Large (\$2) or small (\$1), we have a large variety of flavors and frostings.

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Dessert Bar –An assortment of desserts for your guests that might include cupcakes, cookie sandwiches with frosted centers, fresh berry tarts, shortbreads, brownies, personal cheesecakes and cream puffs. This is determined by your taste and style, guest count and event colors and scheme. We tailor and create this specific to your event and the price varies anywhere from \$3.50 per guest to \$8.50 per guests depending on your choices. Please feel free to ask about this so that we can create an amazing assortment that will blow your sweet tooth away!

Profiteroles filled with strawberry ice cream and chocolate glaze. (\$2)

Spiced pumpkin cheesecake with gingersnap crust (\$4)

Moist *pound cake with fresh sliced Strawberries* and whipped topping. (\$3)

Toasted *Hazelnut blueberry crisp* served with vanilla ice cream. (\$3)

Fresh *Strawberries dipped* in dark and white chocolate. (\$2)

Chocolate Ginger cake with bourbon sauce (\$4)

Butterscotch pineapple upside down cake with whipped cream (\$4)

Moist *Carrot cake* with whipped cream cheese frosting (\$4)

Personal Apple Pies served with Tillamook vanilla bean ice cream (\$4)

Seasonal *Cobblers and Crisps* available throughout the year. (\$3)

We have an amazing sweet palate at Divine Occasions!

We can even help you with wedding cakes!