

PASTRIES – TARTS (\$36/DZ)

LEMON OR LIME

Bright bursts of lemon or lime curd in a flaky buttery crust and a dollop of whipped cream are the ultimate nod to summer.

BERRIES & CREAM CHEESE

Seasonal fresh berries top this delicious vanilla bean cream cheese filling.

CUSTARD

Rich Bavarian custard is like sweetened silk on your tongue.

LAVENDER CRÈME BRÛLÉE

The ultimate in French decadence. Our crème brûlée has notes of floral-infused cream combined with whole vanilla bean and the classic caramelized sugar to form an amazing experience.

DARK CHOCOLATE MOUSSE

A light and fluffy mousse meets the delightful sin of dark couverture chocolate making chocolate lovers rejoice around the world.

BROWN BUTTER PRALINE

Golden brown sugar and roasted Texas pecans come together in a caramelized candied shortbread tart. Delightfully sweet with a good cup of espresso.

SAVORY

Not all pastry is sweet. These tartlets can be in a variety of flavor options from Spinach & Artichoke, Onion & Goat Cheese, Mushroom, Sundried Tomato and more. These are perfect for an afternoon brunch/tea.



Indicates A Sweet Life Signature Recipe. All items on the pastry menu have a minimum one dozen order. For complete tablescape options, see your pastry chef.

PETIT FOURS (\$30/DZ)

ALMOND

Delicious almond cake compliment the classic apricot and raspberry fillings in these sweet little morsels. Enrobed with almond royal icing and simple filigree piping.

BUTTER

Break from the mainstream and go with a butter cake with strawberry and raspberry fillings. Enrobed with vanilla royal icing and simple filigree piping.

CHOCOLATE

We might as well call them “sin-on-a-platter”. Our espresso chocolate cake is combined with mousse and nougat or marzipan and then enrobed in couverture dark chocolate and simple filigree piping.



**CELEBRATE LIFE WITH LOVE
AND PASTRY**

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COOKIES (\$36+/DZ)

SIGNATURE CREAM CHEESE

We start with our signature cream cheese cookie base which make a soft sugar cookie ready for embellishment. Decorative options are unlimited. Discuss with your pastry chef for designs that would complement your event and tablescape.

CHOCOLATE

Few think of chocolate when it comes to sugar cookies but these will sure to up-the-ante on what a sugar cookie is supposed to be.

GINGERBREAD

Dark molasses and brown sugar team up with ginger to bring a new twist on the decorated cookie. Perfect for fall events when your guests are just itching for an early hint of these spiced treats.

OTHER PASTRY (\$30+/DZ)

PUFF PASTRY

A flaky buttery puff pastry cut into classic pinwheel shape and filled with fresh fruit preserves or cream cheese then dusted in sugar or one of our savory varieties with cracked sea salt and pepper. A variety of shapes from pinwheels, rosettes, scalloped cups or triangles.

CUPCAKES (\$36+/DZ)

**CHOOSE ANY OF OUR CAKE FLAVORS **

Choose any of our cake flavors and compliment with a variety of frosting choices. Additional options could be edible lace, decorative toppers or decorative wraps.

CAKE POPS (\$30+/DZ)

These one ounce morsels begin their life as either our buttermilk vanilla or espresso chocolate as your base cake flavor then enrobed in a rich chocolate cheesecake chocolate coating. Additional options for decorative cake pops or liqueur-infused flavors. Served either on a stick or as a cake ball.

- **Liqueur-Infused Varieties (\$40/dz)**
 - Kahula Espresso Chocolate
 - Chocolate Mint
 - Grand Marnier & Chocolate
 - Raspberry Truffle
 - Bailey's Irish Cream
 - Amaretto
 - Chambord (Black Raspberry) & Chocolate
 - Limoncello



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