

Blue Rooster Bakery & Cafe
Private Dessert Reception
Sample Menu

All treats made from scratch, by hand in our on-site bakery

Mocha Cream Tarts – chocolate pastry shell filled with a luscious coffee (fresh espresso!) cream filling, topped with shaved dark chocolate

Fruit Tart – in a sweet pastry shell, lemon curd is piled high and topped with a fresh berry or two

Cream Puff – a traditional choux pastry filled with rich vanilla cream, unadulterated

Rugelach – “little twists” of pastry stuffed full of walnuts, cranberries & apricots

Chocolate Chip Cookies – traditional, no nuts

Coconut Cookies – glorious bite of coconut delight

Vanilla Cheesecake – on a graham cracker crust, no nuts here

Chocolate Cheesecake – a sublime blend of chocolate with cheese for a taste sensation we’re told is loved, “even by non-cheesecake lovers”!