

Signature Sweets

— Bakery & Catering —

Breakfast Pastries

- Scones: blueberry, chocolate chip, lemon, cranberry orange, pineapple
- Jumbo Muffins: blueberry, chocolate chip, bran, corn, banana, you name it!
- James' own Oatcakes with apples raisins, craisins and apricots
- Puff pastry turnovers; breakfast, fruit, coconut, mac nut
- Macadamia nut sticky buns
- Baked apple dumplings
- Fruit bread, banana, blueberry, chocolate chip, apple crunch, pumpkin
- Croissants plain/almond
- Pain au chocolate
- Nine inch quiche Lorraine

"Real" NY Bagels

- Boiled bagels: plain, poppy, sesame, ET, cinnamon rasin, garlic
- Jumbo all beef bagel dogs

French Pastry & Petit Fours

- Brownies
- Macaroons
- Lemon bars
- Chocolate straws
- Guava/Rasp
- Profiteroles
- Pecan bars
- Chocolate Éclair
- Cran/blondie
- Napoleons

Specialty Breads & Pizza Dough/Products

Signature Sweets pizza dough is made from an authentic East Coast recipe. Originally from New Jersey, Chef James grew up on traditional Italian "Pizzeria" thin and crispy hand-tossed pies. This dough uses the same ingredients found in the original 100 year old New York Icon eateries. Custom ball size is available.

- 8 ounce dough ball
- Fresh grated Mozzarella
- 15 ounce dough ball
- Fresh pizza sauce batch
- 30 ounce dough ball
- Herb and garlic sauce
- Pre-stretched/par baked 14 inch crusts
- Par baked full sheet Sicilian style crust

Sheet & Special Occasion Cakes

- Cupcakes by the dozen
- Full sheet cake (16x24)
- Half sheet cake (16x12)
- Quarter sheet cake (16x8)
- Twenty inch round
- Twenty inch round
- Sixteen inch round
- Twelve inch round
- Nine inch round
- Six inch round

Cakes

- Carrot cake with cream cheese icing
- Banana with cream cheese icing
- Raspberry Pistachio white choc cheese
- Chocolate Sabayon w/ white wine
- Tiramisu w/ mascarpone, Kahlua
- White Choc Bacardi mousse
- Chocolate mousse
- Signature Truffle with liqueur
- Black Forest w/ cherries, Kirsch
- Chocolate Decadence, flourless
- Chocolate Thunder, whipped ganache
- Island Haupia, coconut, white cake
- Coconut or Mac nut custard
- Lilikoi Chiffon, light w/ egg whites
- Key lime, graham crust
- Peach or strawberry shortcake
- Red Velvet, white choc, cheese icing
- No bake lemon cheesecake

Cheesecakes

- SS House
- Vanilla bean
- Pecan Praline
- Macadamia Nut
- Chocolate Chip
- Chocolate
- Marbled
- Strawberry
- Rum Raisin
- Lilikoi
- White Chocolate
- Pineapple
- Fruit top
- Liquor Flavor
- Pistachio
- Crunchy Toffee

Tarts

- Assorted fresh fruit
- Fresh Strawberry custard
- Baked Mac or Pecan
- French apple crumb
- Linzer
- Tarte Tartin
- Chocolate or other mousse

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- Pecan bars
- Napoleons
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- Choc straws
- Profiteroles
- Chocolate Éclair