



Thanks for considering Sixth Course for your celebration! All orders require a 72 hour notice.

Sixth Course Holiday Small Bite Party Packs

Recommended 3-4 bites per person

6-8 people \$78

12 vanilla tarts (4 each): Apple & Sage, Lemon Verbena Meringue, Pumpkin Cheesecake

12 chocolate tarts (4 each): Peppermint Patty, Coffee Creme Brulee, Gingerbread

*Add 24 truffles (Chocolatier's choice) for an extra \$48.

12-16 people \$144

24 vanilla tarts (8 each): Apple & Sage, Lemon Verbena Meringue, Pumpkin Cheesecake

24 chocolate tarts (8 each): Peppermint Patty, Coffee Creme Brulee, Gingerbread

*Add 48 truffles (Chocolatier's choice) for an extra \$96.

48-64 people \$528

96 vanilla tarts (32 each): Apple & Sage, Lemon Verbena Meringue, Pumpkin Cheesecake

96 chocolate tarts (32 each): Peppermint Patty, Coffee Creme Brulee, Gingerbread

*Add 192 truffles (Chocolatier's choice) for an extra \$384

Gingerbread - Fresh ginger caramel ganache, ginger compote, gingerbread crumb, vanilla chantilly, chocolate shortcrust.

Coffee Creme Brulee - Chocolate covered toffee bits, 61% dark chocolate ganache, coffee creme brulee, chocolate shortcrust.

Peppermint Patty - Mint fondant, dark chocolate ganache, chantilly cream, crushed candy canes, chocolate shortcrust.

Pumpkin Cheesecake- Pumpkin Cheesecake, cranberry confit, graham crumb, chantilly cream, vanilla shortcrust.

Apple & Sage - baked apples & sage caramel, oatmeal walnut streusel, chantilly cream, vanilla shortcrust

Lemon Verbena Meringue - Toasted meringue, lemon curd, lemon verbena caramel, vanilla shortcrust