

Deerfields BAKERY™

GOOD THINGS, *small packages*



Deerfields Bakery Miniature Pastries love to celebrate with any crowd. Our selection of bite-size classic desserts or exclusive creations is found only at Deerfields. All of our “minis” reflect our attention to taste and decor and can be tailored for any special occasion: Weddings, Bridal Showers, Baby Showers, Holy Communions, Graduations, Bar/Bat Mitzvahs, Birthdays, Anniversaries, and more.

*Order in advance
for your special gatherings*
847.520.0068



Miniature Pastry Selection



Amaretto Crème ● ●

Mini chocolate cups filled with a blend of chocolate, buttercream, and amaretto liqueur. Topped with chocolate ganache and an almond slice.



Amaretto Truffle ●

Tiny yellow cake spheres rolled in either toasted almonds or Italian sprinkles and flavored with amaretto liqueur.



Brownie ●

Petite brownie squares covered with rich chocolate and topped with a dainty fudge swirl and pecan half.



Cannoli ● ●

Cannoli shell filled with traditional cannoli filling with chocolate chips. Decorated with chocolate chips, sprinkles, or green hazelnuts.



Cheesecake Tart ● ●

Tiny graham cracker cups filled with cheesecake. Topping choice of fudge or a fresh strawberry slice.



Cherry Bomb ● ●

Chocolate cake and rum liqueur rolled up with a stemmed cherry in the middle, dipped in chocolate or white chocolate.



Chocolate Cherry Cup ● ●

Cups filled with creamy fondant and maraschino cherry pieces. Covered with chocolate ganache and topped with a cherry.



Coconut Drop ●

Brownie base with coconut filling and covered in rich chocolate. Topped with silver baubles.



Cream Puff ●

Pastry shells filled with choice of either vanilla or chocolate whipped cream.



Dipped Oreo ●

Familiar favorite sandwich cookies dipped in white or milk chocolate.



Dipped Strawberry ● ●

Luscious fresh strawberries covered with your choice of white or milk chocolate.



Eclair ● ●

Oblong pastry shells filled with rich Bavarian cream and topped with rich chocolate.



Fondant Daisy ●

Yellow pound cake pieces shaped like daisies. Filled with choice of mocha, raspberry, or lemon.



French Pastry ● ●

Yellow dobosh cake layers filled with buttercream and raspberry, coated in milk or white chocolate. Also available in yellow or pink.



Jelly Roll ●

Yellow sponge cake rolls filled with raspberry marmalade. Topped with coconut.



Key Lime Tart ●

Graham cracker shells with Key lime filling and topped with lime buttercream and a sugared lime slice.



Lemon Tart ●

Graham cracker tart with tangy lemon filling. Topped with lemon buttercream and a sugared lemon slice.



Mousse Cup ● ● ●

White and milk chocolate shells filled with lemon, chocolate, or raspberry mousse. Topped with chocolate sprigs.



Napoleon ●

Flaky pastry layers filled with Bavarian cream. Geometrically iced in two colors.



Nugget ● ●

Brownie cake topped with hazelnut, pistachio, or raspberry buttercream. Covered in chocolate with drizzle or nuts.



Peanut Butter Drop ●

Brownie base with a crunchy peanut butter cream filling, covered in chocolate and topped with crushed peanuts.



Pecan Tart

A bite size rendition of old-fashioned pecan pie.



Petit Four ●

Almond cake ovals dipped in white or milk chocolate. Topped with a fondant daisy. Pastel-dipped available upon request.



Rainbow Square ●

Pink and green dobosh cake layers filled with buttercream and custard. Topped with white chocolate.

Miniature Pastry Selection (continued)



Rum Ball ● ● ●

Dense chocolate rum cake rolled in colorful seasonal sprinkles or nuts.



Rum Gift ● ● ●

Thin yellow sponge cake layers filled with a distinctive rum mixture. Dipped in Tiffany blue white chocolate.



Sacher Slice ● ● ●

Chocolate covered triangles of flourless chocolate cake. Filled with your choice of mocha, raspberry, apricot or cherry.



Seven-Layer Bar ● ● ●

Rich layers of chocolate chips, butterscotch, coconut and pecans



Tartlet ● ● ●

Chocolate cups filled with chocolate, mocha, raspberry or vanilla whipped cream.



Tiramisu Cup ● ● ●

A generous serving of whipped tiramisu in a chocolate cup.



Tuxedo Strawberry ● ● ●

Our dressed up version of a dipped strawberry in white and milk chocolate.



Two Brothers Brownie ● ● ●

Brownie and caramel filling. Dipped in chocolate and sprinkled with pecans.

Deerfields

BAKERY™

Our stores keep a stock of assorted miniature pastries on a day to day basis. For larger or more specific orders, please call 847.520.0068 at least 3 days in advance.

Each pastry is color-coded into one or more categories:

- Chocolate-Inspired
- Fruit-Inspired
- Liqueur-Infused
- Whipped Creations

Please note that some of our pastries come in different flavors. Read the descriptions to decide which is best for you or your event.

Miniatures are not photographed to scale.

