Holiday Offerings Menu

Order deadline: Friday, November 13, 2026. All items delivered frozen by Thursday, December 3.

Sweet Treats

No one has to know you didn't bake them yourself! Just pull from the freezer whenever you need a little pick-me-up.

Dark Chocolate Peppermint French Macarons (GF): Delicate almond cookie shells filled with premium dark chocolate whipped ganache and peppermint fudge. $30 per dozen

Crispy Peanut Butter Truffles (GF): Classic peanut butter truffles with crispy chocolate-coated puffed rice in the centre and chopped peanuts in the chocolate coating. $20 per dozen

Christmas Quilt Sugar Cookies: Bake from frozen. $16 per dozen

Mini Caramel Apple Hand Pies: Shaped like trees, and a perfect addition to any cookie tray. $24 per dozen

Pumpkin Pie Marshmallows: Coated in graham crumbs. $12 per dozen (delivered fresh, last for 3 weeks)

Dark Chocolate-Dipped Strawberry Marshmallows (GF): $18 per dozen

Raw Gingerbread Cookie Dough (2 lb): My tried-and-true recipe for perfect gingerbread cookies every time. You roll it out, cut, bake and decorate however you like. Makes 18 to 24 cookies. $20

Breakfast Baked Goods

Whether you've got company in town or you just want to treat the family, save yourself the labour but still enjoy something handmade from the oven.

Bake-from-Frozen Strawberry Cream Cheese Danish: Laminated pastry dough braided around a sweet cream cheese and strawberry jam filling, finished with a citrus glaze. One braid, roughly 10 inches, serves 4. $16

Thaw, Rise and Bake Cinnamon Buns: Pull these out to thaw overnight, and wake up the house to the smell of fresh-baked bread! Comes with citrus cream cheese icing. $30 per tray of 9

Savoury Offerings

Tourtière: This is a Christmas Eve dinner tradition at my house. Made with flaky pastry and a traditional filling of beef, pork and potatoes. Comes with a side of homemade tomato jam. $45 per pie (serves 6)

Individual Curried Carrot & Chickpea Pot Pies: A bake-from-frozen vegetarian entrée, so every guest gets a special holiday dinner. $32 for 4 servings

Individual Pizzas: 8-inch handmade, slow-ferment crusts made with half whole wheat flour for added fibre. Topped with rich tomato sauce, shredded mozzarella, cheddar, gouda and Parmesan, with dry-cured pepperoni and crispy bacon crumble. (Ask me about vegetarian options!) $10 each, or $50 for a 6-pack

Jalapeño Bacon Hush Puppies: Crispy fried balls of pillowy cornmeal batter, with bacon jam for dipping. $20 per dozen

Mini Seafood Risotto Cakes (GF): Delicious little savoury cakes, ready to dip in honey dill aioli. $26 per dozen.