

Fall 2026

Seasonal Bakery Catering

Fresh-baked seasonal selections perfect for corporate breakfasts, meetings, brunches, boxed lunches, and special events.

Muffins

\$4 each • \$48 per dozen

Pumpkin Spice Streusel Muffin

Pumpkin and warm fall spices finished with a cinnamon-brown sugar streusel.

Apple Cinnamon Crumb Muffin

Fresh apples and cinnamon baked into a tender muffin and finished with a buttery crumb topping.

Lemon Poppy Seed Muffin

Bright lemon and poppy seeds baked into a light, tender muffin with fresh citrus notes.

Cranberry Orange Muffin

Tart cranberries and fresh orange zest baked into a soft seasonal muffin.

Blueberry Muffin

Juicy blueberries baked into a classic tender muffin with a lightly golden top.

Cookies

Regular: \$1.50 each • \$18 per dozen | GF & DF: \$3 each • \$36 per dozen

Oatmeal Cranberry Cookie

Old-fashioned oats, dried cranberries, cinnamon and brown sugar baked until soft and chewy.

Maple Snickerdoodle

Soft maple cookie rolled in cinnamon sugar with warm fall spice.

Pumpkin Chocolate Chip Cookie

Soft pumpkin-spiced cookie filled with semi-sweet chocolate chips.

Chocolate Chunk Cookie

Classic soft-baked cookie loaded with rich chocolate chunks.

Cobbler Bars

Vegan & Gluten Free: \$3 each • \$36 per dozen

Caramel Apple Cobbler Bar

Cinnamon-spiced apples and caramel layered over a gluten-free crust and finished with a golden vegan streusel.

Blueberry Lemon Cobbler Bar

Juicy blueberries and bright lemon layered over a gluten-free crust with a golden vegan crumble.

Peach Bourbon Cobbler Bar

Sweet peaches, warm spices and a touch of bourbon beneath a gluten-free vegan cobbler crumble.

Maple Sweet Potato Cobbler Bar

Roasted sweet potato, maple, cinnamon and vanilla topped with a gluten-free brown sugar streusel.

Ready to order?

Place your order at emilyspantry.com/catering or call us at (864) 766-9770