



PIEcuterie

OFFERS

PERFECT PAIRINGS

FOR PUMPKIN DESSERTS

Enticing “piecuterie” display with pumpkin dessert slices and pairings brings a “wow” factor!

Arrange pumpkin dessert slices on your choice of board or platter

Offer a range of accompanying toppings next to the slices or in individual dishes

BRULÉ



Beer: Double/Imperial IPA
Wine: Moscato, Riesling
Liquor: Espresso Martini

GINGER PECAN STREUSEL



Beer: American Wheat, IPA
Wine: Riesling, White Champagne
Liquor: Vodka, Rum, Smokey Scotch

CITRUS CREAM



Beer: Witbier, Blonde Ale
Wine: Champagne, Sweet White Wines
Liquor: Spanish Coffee

CARAMEL PEANUT



Beer: Porter, Barley Wine
Wine: Riesling, Port, Red Bordeaux
Liquor: Hot Butter Rum



PERFECT FOR *Sharing*
AND EXPLORING NEW FLAVORS