



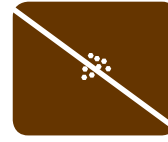
Year Round Flavors



Burnt Sugar
WHITE GANACHE

We swirl caramel into our rich white chocolate to make a confection that is reminiscent of a luscious crème brûlée.

DECORATION:
BURNT SUGAR JEWELS



Caffé Vita
in Milk Chocolate
COFFEE CARAMEL

We infuse our caramel with specially selected Caffé Vita beans to create an indulgence that is pure satisfaction for both coffee and caramel lovers.

DECORATION:
WHITE CHOCOLATE
& COFFEE SALT



Fig Fennel
GANACHE

Organic figs are simmered in Washington merlot and blended with fennel-infused cream to create a complex, award winning ganache.

DECORATION:
FENNEL POLLEN



Ghost Chile
SALTED CARAMEL

Buttery caramel infused with the heat of ghost chile peppers! **Winner of the SOFI Gold Award for confections.**

DECORATION:
RED CHILE & SEA SALT

ABOUT OUR CONFECTIONS



Theo confections celebrate creativity and the artistic, intimate nature of our company.



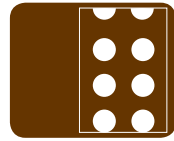
We aim to make each confection a small masterpiece, true to the integrity of our fresh and imaginative ingredients.



We source locally whenever possible.



All of our confections are handmade in our kitchen in small batches and are designed to delight and inspire.



Ginger
GANACHE

Fresh and crystallized organic ginger combined with local raw honey and milk chocolate to create a spicy and sweet treat.

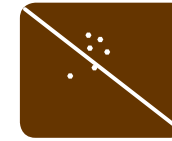
DECORATION:
POLKA DOT PLAQUE



Grey Salted
VANILLA CARAMEL

This beautiful caramel highlights the richness of true Congolese vanilla beans. Enrobed in milk chocolate

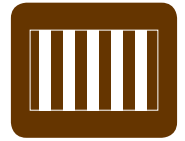
DECORATION: SEL GRIS



Hazelnut
in Milk Chocolate
GIANDUJA

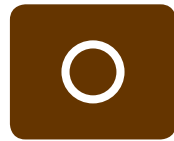
Our gianduja is a divine blend of milk chocolate and housemade hazelnut butter dotted with crunchy brittle.

DECORATION: SINGLE
DIAGONAL FLOURISH &
PINK HIMALAYAN SALT



Lemon
WHITE GANACHE
Fresh organic lemons and white chocolate create a ganache that is both tangy and luscious.

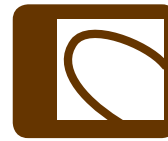
DECORATION:
STRIPED PLAQUE



Mint
GANACHE

Fresh mint steeped in cream and blended with our chocolate creates a nostalgic and bright flavor.

DECORATION:
CIRCLE IMPRINT



Noir
GANACHE

A pure dark chocolate delight. Robust, earthy and elegant.

DECORATION:
AFRICAN INSPIRED PLAQUE



Pink Salted
VANILLA CARAMEL

This beautiful caramel highlights the richness of true Congolese vanilla beans. Enrobed in dark chocolate.

DECORATION:
PINK HIMALAYAN SALT



Scotch
GANACHE

This sensational pairing of 14 year aged Oban scotch with a milk and dark chocolate ganache will leave you glowing.

DECORATION:
PLAID PATTERN

Seasonal Flavors

Our seasonal confections vary from year to year, and from season to season based on what is fresh and available. Please inquire as to what flavors we are currently offering. Here is a sample of some of our most recent seasonal flavors:

Spring & Summer

Basil

GANACHE

Organic basil-infused cream makes a ganache that is herbacious and utterly unique.

DECORATION: MOD FLOWER

Cherry

CARAMEL

A mouthwatering infusion of cherry juice makes this buttery caramel a special summertime treat, ripe with fruit flavor and a delectable chewy texture.

DECORATION:
BERRY SUGAR

Lavender

CARAMEL

A seductive blend of our delicious buttery caramel infused with aromatic lavender.

DECORATION:
CANDIED LAVENDER

Lime Coriander

GANACHE

Made with toasted coriander for an herbal note and fresh lime juice to create a zesty sweet-tart confection.

DECORATION:
CANDIED LIME ZEST

Pearl Jasmine

GANACHE

Organic jasmine pearl green tea infuses heady, floral notes into this dark and milk chocolate ganache.

DECORATION:
WHITE CHOCOLATE
RAINBOW FLOURISH

Raspberry

GANACHE

Fresh local raspberries blended with our creamy milk chocolate make a tart and summery treat.

DECORATION:
RASPBERRY SUGAR

Apple Cider

CARAMEL

We blend a fresh pressed apple cider reduction into our buttery caramel to create a nostalgic and warming winter treat!

DECORATION:
MULLING SPICES & SUGAR

Pear Balsamic in Milk Chocolate

GANACHE & PATE DU FRUIT

A sweet and tangy dark chocolate ganache that is enhanced with a balsamic vinegar reduction, topped with a juicy pâte du fruit of local, organic Bartlett pears.

DECORATION:
IMPRINT OF A PEAR

Rum Raisin

GANACHE

Luscious organic raisins are plumped in dark rum and swirled into a rich ganache with a kiss of holiday orange.

DECORATION:
BAKED RAISIN



Fall & Winter

Chinese Five Spice

GANACHE

An intriguing blend of star anise, fagara, fennel, clove and cassia gets an extra kick from spicy cayenne.

DECORATION:
CHILE FLAKE



Peppermint

CARAMEL

Real peppermint oil is infused into buttery caramel. A cool taste sensation for the holidays.

DECORATION:
WHITE CHOCOLATE BOW



Theo Confections are available in custom or pre-packed boxes and in bulk for weddings or events. For more information or to place an order please contact us.

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