

Elegant Dessert Tables for Unforgettable Weddings

HARBOR TREATS



BILLIE JO & JOSE'S COASTAL
WEDDING-EVERY ITEM MADE
FROM SCRATCH



MEET THE MAKER

I'm Tugba, a pastry chef who believes every dessert should feel as special as the day it's made for. From weddings to brunches, I create from-scratch pastries using high-quality, seasonal ingredients—always with love.

I specialize in custom dessert tables for weddings and special events. Every item is handcrafted with care, styled with elegance, and made to leave a lasting impression—both in flavor and in memory.

CRAFTED BY HAND.
REMEMBERED WITH HEART.



MY JOURNEY BEGAN IN HIGH SCHOOL CULINARY CLASSES AND QUICKLY GREW INTO A LIFELONG PASSION. SINCE 2014, I'VE HAD THE PRIVILEGE OF WORKING WITH 5-STAR HOTELS AND EXCEPTIONAL CHEFS, WHERE I LEARNED THAT TRUE SUCCESS COMES FROM DEDICATION AND TEAMWORK.

TODAY, EVERY EVENT I CREATE IS BACKED BY AN AMAZING, EXPERIENCED TEAM WHO SHARES THE SAME COMMITMENT TO QUALITY, CREATIVITY, AND FLAWLESS EXECUTION. TOGETHER, WE BRING YOUR VISION TO LIFE—WITH DESSERTS THAT LOOK STUNNING AND TASTE UNFORGETTABLE.

ELEVATE
YOUR
EVENT
WITH
EXPERTISE
& HEART

SMALL BITES BIG LOVE

LIPS CHOCOLATE

Gluten-free, silky and bold-made with premium milk chocolate for the smoothest finish. Perfect for: Wedding favors, luxury sweet trays, or bold dessert bars.

HEART CHOCOLATE SABLE

Gluten free chocolate sable cookies filled with vibrant raspberry jam-sweet, rich, and heartfelt.

Also Available:
Vanilla Sable with
Apricot Vanilla Bean
Jam

DELICATE AND
SUNNY WITH A
NOSTALGIC
TWIST





Let the table speak for itself
Every piece, a story
Every flavor, a memory.

EVERYDAY MOMENTS DESERVE SOMETHING SWEET

Whether you're planning a laid-back brunch, a dessert table centerpiece, or a cozy gathering—we've got you covered.

From our classic oatmeal and chocolate chip cookie plates, to custom seasonal cakes and fruity treats, we offer flexible options for any occasion.



CROWD FAVORITE: THE HEART-STEALING PROFITEROLE

Award-winning? Maybe.
Loved by everyone?
Absolutely.

Layered with silky vanilla
pastry cream, rich chocolate
sauce, and airy pastry puffs—
our profiterole is the ultimate
showstopper.



profiterol
pastry puff
chocolate sauce
vanilla pastry cream

A close-up photograph of several bright yellow, spherical dessert items, possibly lemon curd or custard, each individually wrapped in a clear, square plastic container with a black base. The containers are arranged in a grid-like pattern on a light-colored surface.

SMALL IN SIZE BIG IN STYLE

A close-up photograph of several caramel corn dessert items, each on a wooden stick and coated in a thick, golden-brown caramel. They are presented in black, square-shaped packaging with a silver-colored geometric design on the front. The items are arranged in a grid-like pattern on a dark surface.

High-end flavors deserve
high-end presentation.
Every piece is styled with
purpose and plated
with love.

SOME OF OUR MINI FLAVORS COLLECTION



VANILLA BEAN CRÈMEUX

Gluten-free vanilla sable, lemon curd, and silky vanilla bean crèmeux. A refreshing classic with a citrusy finish.



PECAN MOUSSE

Smooth pecan mousse with crunchy pecan pieces on a rich chocolate cookie base. A nutty indulgence.



LIME LEMON TART

Zesty lemon curd with lime crèmeux in a buttery tart shell –bright, fresh, and citrusy.



PIÑA COLADA

Tropical layers of piña colada crèmeux, coconut cream, and lime sponge cake. A vacation in every bite.



TIRAMISU

A bite-sized version of the classic—coffee-soaked sponge with mascarpone cream and a cocoa dust finish.

PLATED TO PERFECTION



WHETHER IT'S AN INTIMATE DINNER OR A FORMAL EVENT, WE OFFER À LA CARTE-STYLE DESSERT PLATING—CRAFTED INDIVIDUALLY FOR EACH GUEST.

FROM SAN SEBASTIAN CHEESECAKE WITH YUZU GANACHE TO MINT MERINGUE-TOPPED CREATIONS, WE TURN EVERY DESSERT INTO A PLATED WORK OF ART.

YOU CHOOSE THE DESSERT, WE CREATE THE MOMENT.



EVERY
DESSERT
TELLS
A
STORY

A
DESSERT
THAT
FEELS
AS
SPECIAL
AS
THE
MOMENT
IT'S
MADE
FOR.



SUNSHINE IN EVERY BITE

A BURST OF ORANGE CREMEUX, A
SURPRISE OF CANDIED CITRUS, AND
A SOFT JOCONDE SPONGE-FINISHED
WITH A GLOSSY GLAZE.
BRIGHT, BOLD, AND BEAUTIFULLY
ELEGANT..





EACH PLATE IS A QUIET CELEBRATION OF FLAVOR AND FORM.



CHOCOLATE
ORANGE
CHEESECAKE

TAHINI
CREAM
PIE





**PINEAPPLE
COLADA**
A TROPICAL
DREAM: PIÑA
COLADA
CRÉMEUX,
GLUTEN-FREE
COCONUT
CRUMBLE,
MALIBU-
INFUSED
CREAM, AND
ROASTED
PINEAPPLE—
SERVED IN A
CHOCOLATE
SHELL.
BOLD. LUSH.
UNEXPECTED.



LEMON

YUZU

SURPRISE



QUINCE

STRAWBERRY

TART





OPENING DAY WAS ALL ABOUT PLAYFUL ELEGANCE—OUR ROSE-SHAPED MOUSSE AND FLAN ICE CREAM STICK MADE THEIR DEBUT AT THE **HARBOR TREATS × ICE CREAM FACTORY** COLLAB. A DELICIOUS BLEND OF CHARM, CREATIVITY, AND FLAVOR



CAKES FOR EVERY CELEBRATION

FROM ELEGANT WEDDING
TIERS TO CUSTOM BIRTHDAY
CREATIONS, WE CRAFT CAKES
THAT TASTE AS BEAUTIFUL AS
THEY LOOK.

PLACE A SPECIAL ORDER OR
STOP BY [HARBOR TREATS](#) TO
GRAB A SLICE—NO OCCASION
REQUIRED.







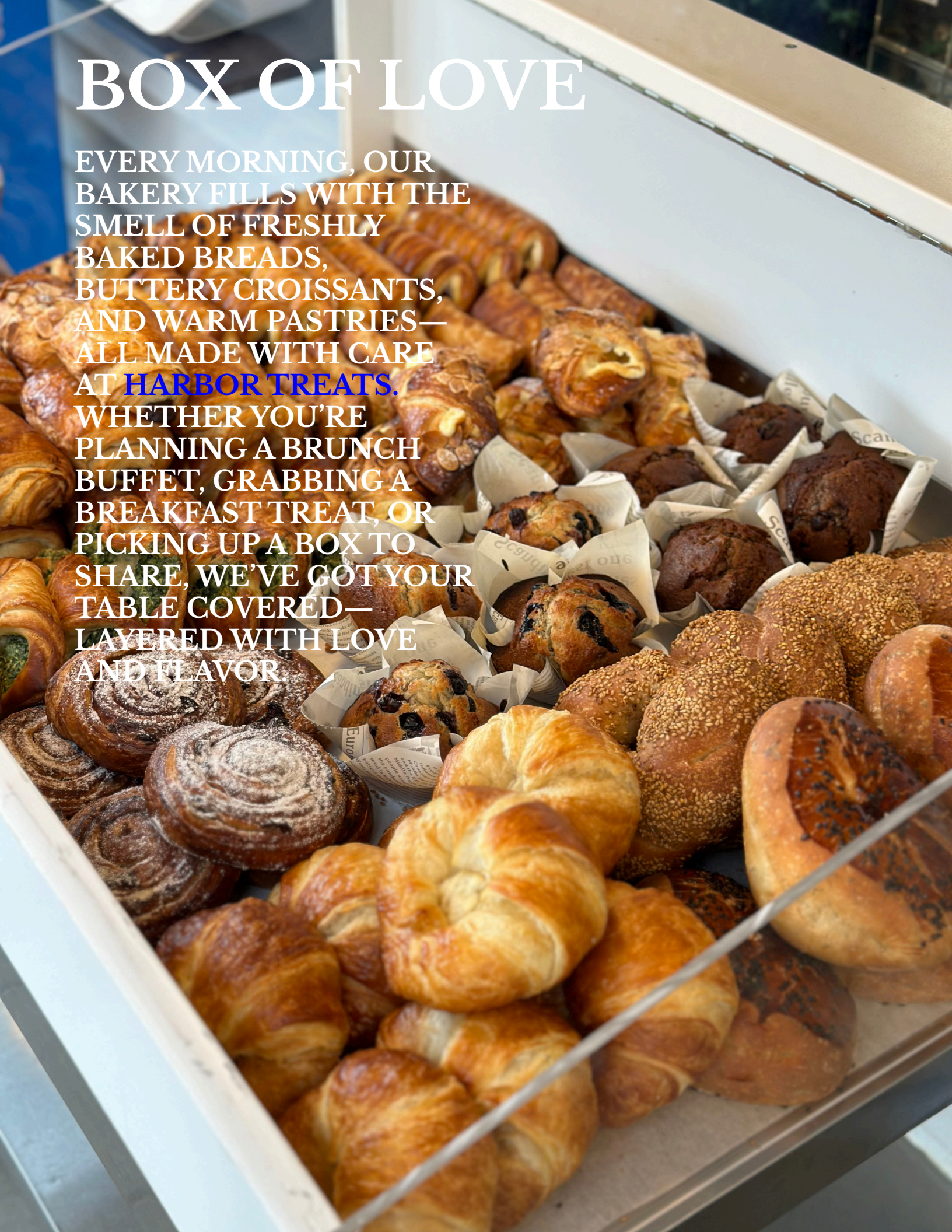
HARBOR TREATS





BOX OF LOVE

EVERY MORNING, OUR BAKERY FILLS WITH THE SMELL OF FRESHLY BAKED BREADS, BUTTERY CROISSANTS, AND WARM PASTRIES—ALL MADE WITH CARE AT [HARBOR TREATS](#). WHETHER YOU'RE PLANNING A BRUNCH BUFFET, GRABBING A BREAKFAST TREAT, OR PICKING UP A BOX TO SHARE, WE'VE GOT YOUR TABLE COVERED—LAYERED WITH LOVE AND FLAVOR.







“EVERY DESSERT
BEGINS WITH A
STORY—AND
WE’RE SO
GRATEFUL TO
SHARE OURS
WITH YOU.
WHETHER
YOU’RE
PLANNING YOUR
DREAM
WEDDING OR
JUST CRAVING
SOMETHING
SWEET, WE’RE
HERE TO MAKE IT
SPECIAL.”

TUGBA – PASTRY CHEF & PARTNER
AT HARBOR TREATS

SWEET WORDS FROM OUR GUESTS

“

THIS IS A WALK UP WINDOW OF AWESOMENESS. ONE OF THE BEST THINGS I'VE EATEN IN A LONG TIME, AND I EAT OFTEN. BEST BREAKFAST SANDWICH I'VE EVER HAD. SO FRESH AND DELICIOUS. THE YOUNG LADY RUNNING THE COUNTER WAS SO FRIENDLY AND WELCOMING. BON APPÉTIT.

-MATT B., HUNTERSVILLE, NC,

yelp 
”



“

THIS IS THE PLACE TO GO IF YOU WANT A GREAT CUPPA COFFEE AND AN AMAZING PASTRY. THE PASTRY CHEF HAS BEEN TRAINED TO MAKE THE MOST INCREDIBLE PASTRIES AVAILABLE IN THE HARBOR. HIGHLY HIGHLY RECOMMEND.

— REAL SHOPPER R., ST. PETERSBURG, FL. YELP

yelp 
”

“

LOVELY LOCATION, FANTASTIC COFFEE, DELICIOUS BAKED GOODS AND ICE CREAM! THE HOSTESS WAS VERY FRIENDLY AND HELPFUL, AND WE WERE DELIGHTED WITH THE RICH AND TASTY COFFEE.”

— ORLEY K., TRIPADVISOR REVIEWER

”

“

WHAT A WONDERFUL CAFE! WE CAME ON A SUNNY MORNING AND THEY HAD LOTS OF TABLES AND CHAIRS OUT TO ENJOY THE HARBOR. WE GOT BREAKFAST SANDWICHES ON FOCACCIA, AND IT WAS ONE OF THE BEST I'VE EVER HAD! FRESH AND DELICIOUS, AND MADE TO ORDER. WE WILL ABSOLUTELY BE COMING BACK. WHAT A GREAT SPOT TO HAVE IN BOOTHBAY HARBOR!

— VICTORIA Q., GOOGLE LOCAL GUIDE



“

ONE OF THE BEST TURKEY SANDWICHES IN A SLOW OCTOBER TUESDAY. CASHIER WOMAN WAS EXCELLENT AND FRIENDLY... FOOD WAS AMAZING. EVERYTHING TASTED FRESHLY MADE AND I JUST WANTED TO LEAVE HOW PLEASANTLY SURPRISED I WAS!

— CHRIS W., GOOGLE REVIEWER



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THANK YOU

**THANK YOU FOR TAKING THE TIME TO EXPLORE OUR
HANDCRAFTED DESSERTS.**

**EACH ITEM YOU'VE SEEN IS CREATED WITH PURPOSE,
ELEGANCE, AND HEART—BECAUSE EVERY EVENT DESERVES
SOMETHING TRULY SPECIAL.**

**WHETHER IT'S A WEDDING, BRUNCH, OR CELEBRATION OF
ANY KIND, WE'D BE HONORED TO BRING YOUR SWEETEST
VISIONS TO LIFE.**

LET'S CREATE SOMETHING UNFORGETTABLE—TOGETHER.

**WITH LOVE,
TUGBA & THE HARBOR TREATS TEAM**

LET'S
CREATE
SOMETHING
SWEET
TOGETHER



HARBOR TREATS
By 1901.

HARBOR TREATS BY 1901
LOCATION : 12 BRIDGE
ST, BOOTHBAY HARBOR, MAINE
E MAIL:
HARBORTREATS@GMAIL.COM
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