



Six kinds of baklava, one tray

A tasting tray for the office — hand-rolled in Downtown Pittsburgh.

Every variety we make, arranged on one tray so nobody has to pick a favorite sight unseen. Baked the same morning it goes out, never frozen, and cut small enough to hand around a meeting.

What's on the tray

Apple

The one I invented. Half Antep, half Pittsburgh.

Walnut

Toasted walnut, lighter syrup.

Chocolate Walnut

Toasted walnuts drenched in dark chocolate.

Pistachio

Gaziantep pistachios, cut thick.

Pistachio Roll

Phyllo rolled tight on pistachio.

Chocolate Pistachio

Pistachio layers with a dark chocolate finish.



Made the long way

House phyllo, Gaziantep pistachios, butter we clarify ourselves. It takes longer. That's the point.

Something for everyone

Six varieties cover a room — including the apple, which is made without nuts as an ingredient.

One email and it's handled

Tell us the date and roughly how many people. We'll size the tray and send a quote back.

GOOD FOR

Client meetings

Team celebrations

Holiday gifting

Conference catering

New-hire welcomes

Quoted per order • no minimum listed here

Tell us the date and the headcount, and we'll build a quote around it.

orders@pghbaklava.com

pghbaklava.com/wholesale

About 100–120 calories a piece. Allergy notice: our baklava contains milk, eggs, wheat, and tree nuts (pistachios, walnuts). Every variety — including apple, which has no nut ingredients — is made in one kitchen on shared equipment, so we can't guarantee any piece is nut-free. Severe allergy? Please reach out before ordering.