BARS

Lemon Banana Cake 🛔 Sour Cream Raisin Seven-Layer Caramel Pecan Brownie of the Week

\$33 12 full-size bars or 24 half-size bars

TRAYS

Chef's choice assortment based on the current features.

12" Cookie Tray

60 pieces 20-30 servings **\$30**

12" Bar Tray

32 pieces 15-20 servings **\$46**

16" Cookie Tray

120 pieces 40-60 servings **\$55** 60 pieces 30-40 servings **\$78**

12" Cookie & Bar Tray

60 pieces • 20-30 servings • \$46

16" Cookie & Bar Tray

97 pieces • 30-40 servings • \$66

DELICACY TRAY

Chef's choice of petit fours glacé, lemon meringue tartlets, chocolate caramel sea salt tartlets, fruit tartlets, chocolate cups or macarons.

12" Delicacy Tray

24 pieces • 12-16 servings • \$50

16" Delicacy Tray

48 pieces • 24-32 servings • **\$95**

CONFECTIONS

Cocoa Truffles GF P

Petit Fours Glacé

\$18 per dozen

\$30 per dozen

GIFT BOXES **\$8** 4 pieces **\$15** 9 pieces **\$23** 15 pieces **\$38** 25 pieces GIFT BOXES \$12 4 pieces \$34 12 pieces

Refrigerate Contains Alcohol GF gluten free

Products may contain milk, eggs, wheat, soy, peanuts and tree nuts.

Spring Summer

Classic European- and American-style pastry

made by hand from scratch. Farm inspired, urban produced.

Breakfast | Lunch | Dessert

A variety of individual selections for walk-in purchase are available daily. Take out or eat in.

Whole cakes and dessert orders may be placed in store, by calling OR by ordering on-line.
48 – 72 hours may be required for orders.

nicholesfinepastry.com

Orders subject to availability. Prices subject to change. Menu effective through September 2019.



13 South 8th Street Fargo, ND 58103 701-232-6430 Tue-Wed 7:30am-6pm •Thu-Sat 7:30am-8pm Closed Sun-Mon

TARTS

Chocolate Caramel Sea Salt Tart

Brownie-like filling, caramel, and ganache in a chocolate tart shell, sprinkled with sea salt.

\$24 6-8 servings

Lemon Curd Tart

Lemon curd topped with toasted meringue in a tart shell. \$\$\$\$**\$24** 6-8 servings

Fresh Fruit Tart

Seasonal fresh fruits and berries arranged on pastry cream in a baked tart shell.

\$30 6-8 servings

Key Lime Pie

Real key lime juice filling baked in a toasted graham cracker crumb crust.

\$30 *12 servings*

16" Bar Tray

FOUR-LAYER CAKES

Please allow at least 48 hours for layer cake orders.

Confetti Cake

Confetti sprinkled vanilla bean cake filled and frosted with vanilla buttercream and colored chocolate shards.

Carrot Cake

Moist yet light and airy carrot cake with currants, filled and frosted with traditional cream cheese frosting.

Coconut Cake

Butter cake enhanced with coconut milk and flaked coconut. Filled and frosted with vanilla buttercream or 7-minute frosting. Garnished with flaked coconut.

Lemon Curd Layer Cake

Light lemon sponge cake with lemon curd filling and lemony whipped cream.

Raspberry or Apricot Almond Cake

Almond sponge cake filled and topped with vanilla bean buttercream and raspberry or apricot preserves. Garnished with toasted sliced almonds.

Red Velvet Cake

Butter cake with a touch of cocoa, garnished with velvety cake crumbs. Choose vanilla buttercream, chocolate ganache, or cream cheese frosting.

Zebra Stripe Cake

Alternating layers of chocolate and white cake filled and frosted with vanilla bean buttercream.

Classic Chocolate Cake

Chocolate butter cake filled and frosted with your choice of dark chocolate ganache, salted caramel buttercream or German chocolate frosting.

Vanilla Bean White Cake

White cake flecked with vanilla bean seeds, filled and frosted with vanilla bean buttercream.

ROUND

\$18 3-4 servings (4'') \$30 6-10 servings (6'') \$50 12-20 servings (8'')

Extra Filling

RASPBERRY, STRAWBERRY, OR APRICOT PRESERVES; OR CHOCOLATE GANACHE

\$5 3-4 or 6-10 servings

\$10 12-20 servings

Add a personal greeting

to your cake with a hand-lettered chocolate plaque. Request must be placed with cake order. Add \$5 round cakes

MOUSSE CAKES

Please allow at least 72 hours for mousse cake orders.

Black Forest Cake

Chocolate sponge cake soaked with Kirsch syrup, layered with whipped cream, dark sweet cherries, and chocolate whipped cream, topped with cherries and chocolate. 3

Boston Cream Cake

Four layers of vanilla bean cake filled with chocolate ganache and vanilla bean pastry cream.

Raspberry Lemon Mousse Cake

Light lemon sponge cake layered with lemon mousse, raspberry preserves and fresh raspberries.

Tiramisu

Lady fingers soaked in an espresso liqueur syrup, layered with mascarpone custard and whipped cream.

Nichole's Signature Birthday Cake

Nichole's favorite celebration cake; four layers of confetti sprinkled vanilla bean cake filled with mascarpone mousse.

Chocolate Feuilletine Cake

Chocolate cocoa cake layered with hazelnut crunch and chocolate mousse, enrobed in chocolate glaze.

\$30 6-10 servings **\$50** 12-20 servings

CUPCAKES

Choice of standard OR petit sized topped with a swirl of your choice of frosting.

Flavors

Vanilla Bean White, Spice, Carrot, Coconut, Chocolate, Red Velvet, Confetti standard **\$27** per dozen petit **\$16** per dozen

Frostings

Salted Caramel Buttercream, Cream Cheese Frosting & Chocolate Ganache, or Whipped Heavy Cream &

Fillings

Caramel, Raspberry Preserves, Strawberry Preserves, Lemon Curd 1 or Pastry Cream 1 add \$3 per dozen (standard sized only)

NEW Gluten Free Cake

Sponge cake made with Namaste GF Perfect Flour Blend with vanilla bean buttercream frosting. Customize with a filling.

ROUND

\$18 3-4 servings (4'') \$30 6-10 servings (6'') \$50 12-20 servings (8'')