

CAKES

Cake Flavors

Vanilla Bean White, Chocolate, Zebra Stripe, Vanilla Almond, Red Velvet, Carrot, Lemon, Almond Sponge, Coconut, Lemon Poppyseed, Spice, Mango, Gluten-Free Vanilla Bean

Fillings

Apricot, Raspberry, or Strawberry Preserves, Dark Chocolate Ganache, Lemon Curd 📌 or Fresh Fruit 📌

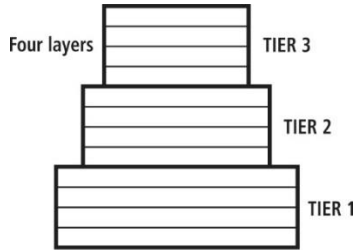
Frostings

Vanilla, Chocolate, or Flavored Buttercream
Ivory, Tinted, or Chocolate Fondant
Dark Chocolate Ganache

TIERED CAKES

Base prices are provided for certain tier sizes, additional charges apply for other cake flavors, fillings, frostings, and complexity of décor, which will be determined during your cake consultation.

Tier sizes available from 4"-18" round or square.



Suggested Round Tiers	Servings	Base Price	
		Buttercream	Fondant
4" + 6"	16	\$125	\$150
6" + 8"	30	\$175	\$215
4" + 6" + 8"	36	\$225	\$290
6" + 8" + 10"	60	\$350	\$425

ADDITIONAL four-layer CAKE SERVINGS

Starting at **\$100** for 40 servings

Starting at **\$195** for 80 servings

WEDDING CAKE CONSULTATIONS & TASTINGS

Contact us to schedule an appointment for an initial consultation. Please plan this at least two weeks in advance to allow us to schedule time and prepare samples. Consultation includes cake samples, discussion to create a personalized cake, and a cost estimate. A \$50 fee for the consultation may be required to reserve your time. Prepare yourself for your consultation by collecting images, choosing colors and identifying your style. These will assist in guiding the consultation and meeting your desires within your budget.

SAVE THE DATE

Call or email for date availability. Reserve your date with a \$200 deposit which will be applied to the total cost of your order.

DELIVERY, EQUIPMENT RENTAL, AND SET UP

Delivery and set up may be possible in Fargo-Moorhead and out of town. A deposit maybe required for use of display stands, platters, and cake equipment.

📌 INDICATES NEED FOR REFRIGERATION

July 2020/NH

Weddings & Events

We love to create desserts for your celebrations – birthday parties, family gatherings, and casual or intimate & elaborate weddings.



CUPCAKES

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

Flavors

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

Frostings

Vanilla Bean Buttercream, Salted Caramel Buttercream, Cream Cheese Frosting 📌, Dark Chocolate Ganache, or Whipped Heavy Cream 📌

Fillings

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

Nichole's
FINE PASTRY & CAFÉ

13 south 8th street Fargo, ND 58103
701-232-6430 • nicholesfinepastry.com



Tue-Wed 7:30am-6pm • Thu-Sat 7:30am-8pm • Closed Sun-Mon

SPECIALTY CAKES

Kransakake

Traditional Scandinavian celebration cake made with 18 graduated concentric rings of chewy almond macaroon, stacked and piped with royal icing. Includes flags of choice. **GF**

\$85 75-100 servings **\$55** 75 additional servings

\$50 10 rings
half-sized to serve 20-30

Cheesecake

Six-inch round in your choice of:

Basic Vanilla Bean, Amaretto, Lemon, or Chocolate Turtle. 🍷

Please inquiry about your favorite flavor!

Minimum order of six per flavor **\$32** 6-10 servings each

PIE

Choose from the following flavors:

Banana Cream 🍷, Butterscotch Cream 🍷, Chocolate Cream 🍷,
Coconut Cream 🍷, Dutch Apple, Lemon Meringue, Pumpkin,
Sour Cream Raisin, or Strawberry Rhubarb

\$6 single serving **\$30** 8 servings

Our pie crust is made with flour, butter, water, salt, and a touch of lard for extra flakiness.

Cream pies are topped with real whipped cream.

CONFECTIONS

Cocoa Truffles

Bittersweet cocoa truffles enhanced with a touch of port.

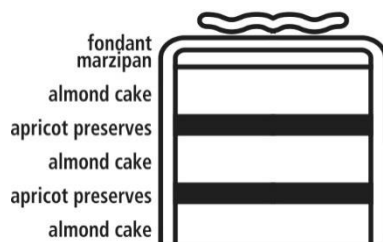
Rolled in cocoa powder. **GF/🍷**

\$18 per dozen

Petit Fours Glace

Layers of almond cake and apricot preserves, topped with marzipan and enrobed in fondant.

\$32 per dozen



PETITE PASTRIES

Build a dessert bar from our most popular bite-sized items certain to please all of your guests. Plan on 2-4 per person.

Tartlets

Lemon Curd 🍷, Seasonal Fruit 🍷, Key Lime 🍷
Chocolate Caramel Sea Salt, or the trending favorite.

Cheesecake Bites

Classic filling baked on a graham cracker crust and topped with your choice of caramel or fruit compote. 🍷

Petite Fruit Galettes

Free form tarts with a cornmeal crust. A pie to hold in your hand.
Apple Cranberry, Blueberry Peach, or Mixed Berry.

Petite Gateaux

Layers of cake and frosting in bite-sized squares; naked-style.
Vanilla, chocolate, or red velvet cake.

Petite Eclairs

Pâte à choux baked into light, crisp shells filled with vanilla bean pastry cream. Glazed with chocolate ganache. 🍷

Petite Cannoli

Classic cannoli shells filled with sweetened ricotta and mascarpone cheeses with a hint of orange and grated chocolate. Garnished with pistachios, chocolate, and candied orange peel. 🍷

Dessert Cups with tiny spoon

Chocolate Peanut Butter Mousse, Tiramisu 🍷, Raspberry Lemon Mousse, Chocolate Espresso Panna Cotta, or Vanilla Bean Panna Cotta with seasonal fruit. **GF/🍷**

\$32 per dozen

3 dozen minimum order each flavor

Krumkake

A thin, crisp, waffle style cookie, a favorite of Scandinavians.

\$12 per dozen, 3 dozen minimum order

French Macarons

An Assortment of:

Chocolate, Lemon, Raspberry, Coffee, Pistachio, and Vanilla.

\$15 per dozen

Cookies

Chocolate Chip, Gingersnap **DF**, Snickerdoodle **DF**, Poppyseed Thumbprint, Peanut Butter **DF**, Coconut Macaroon **GF**.

\$5 per dozen

Custom Sugar Cookie Cutouts

Classic sugar cookie hand decorated with rolled fondant and royal icing décor.

Prices start at \$2.50 - \$5+ depending on size and complexity.

Bars

Choose your favorite:

Lemon, Sour Cream Raisin, Caramel Pecan, 7-Layer, Brownies

\$16.50 per dozen half-sized bars