

BARS

Lemon Date Seven-Layer
Pumpkin 🍂 Caramel Pecan
Sour Cream Raisin Brownie of the Week

\$30 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

16" Bar Tray

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, and French macarons.

12" Delicacy Tray 🍂

24 pieces • 12-16 servings • **\$50**

16" Delicacy Tray 🍂

48 pieces • 24-32 servings • **\$95**

CONFECTIONS

Cocoa Truffles GF 🍂 Petit Fours Glacé

\$18 per dozen

\$32 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.

Fall Winter

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 March 2021.

Nichole's
FINE PASTRY & CAFÉ



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



Tue – Sat 10am-6pm • Closed Sun-Mon

Fall Features

Chocolate Caramel Sea Salt Tart

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

Cranberry Walnut Tart

Tangy cranberries and hardy walnuts in a citrus orange filling and baked in a buttery tart shell. Garnished with whipped cream and baby gingersnaps.

Caramel Apple Galette

Hand peeled apples in a rustic, flaky cornmeal crust.

\$24 6-8 servings

Pecan Sticky Rolls

The perfect blend of sweet roll dough, caramel and pecans.

\$18 round of 7

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 sprinkles.

Carrot Cake

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

Spice Cake

A moist cake with a blend of cinnamon, nutmeg, ginger, clove, and cardamom. Choose from salted caramel buttercream, vanilla buttercream or 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 housemade 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, filled and frosted with vanilla bean buttercream. *Available GF.*

ROUND

\$18 3-4 servings (4")

\$30 6-10 servings (6")

\$45 12-20 servings (8")

RECTANGULAR

\$100 32-40 servings

\$195 64-80 servings

Extra Filling

raspberry, strawberry, or apricot preserves; or chocolate ganache

\$5 3-4 or 6-10 servings

\$10 12-20 servings

\$20 32-40 servings

\$30 64-80 servings

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.

Boston Cream Cake

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

Chocolate Peanut Butter Crunch Cake

Peanut butter mousse and chocolate mousse layered on a crunchy chocolate base. Topped with chocolate glaze.

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

Add a personal greeting

to your cake with a hand-lettered chocolate plaque.

Request must be placed with cake order.

Add **\$5** round cakes

Add **\$7** rectangular cakes

CUPCAKES

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

Flavors

Spice, Carrot, Pumpkin, 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, Chocolate Ganache, or Whipped Heavy Cream

Fillings

Caramel, Raspberry Preserves, Strawberry Preserves, Lemon Curd or Pastry Cream

add **\$3** per dozen (standard sized only)