

## TRAYS for ordering

Chef's choice assortment based on the current selections.

### 9" Cookie Tray

36 pieces • 12-20 servings

**\$32**

### 9" Bar Tray

16 pieces • 8-10 servings

**\$36**

### 12" Cookie Tray

60 pieces • 20-30 servings

**\$42**

### 12" Bar Tray

32 pieces • 15-20 servings

**\$50**

### 16" Cookie Tray

120 pieces • 40-60 servings

**\$75**

### 16" Bar Tray

60 pieces • 30-40 servings

**\$85**

### 9" Cookie & Bar Tray

30 pieces • 10-20 servings • **\$35**

### 12" Cookie & Bar Tray

60 pieces • 20-30 servings • **\$65**

### 16" Cookie & Bar Tray

97 pieces • 30-40 servings • **\$95**

## DELICACY TRAY... *Fancy Treats*

Chef's choice assortment of petit fours glacé, lemon meringue tartlets, chocolate caramel sea salt tartlets, fruit tartlets, petit gateaux, French macarons, etc. 🍷

### 12" Delicacy Tray

24 pieces • 12-16 servings

**\$90**

### 16" Delicacy Tray

48 pieces • 24-32 servings

**\$170**

### Breakfast Pastry Tray (72 hours)

Chef's selection of petit sized items  
muffins, croissants, scones, galettes—chef's choice

**\$45 • 12 pieces**

**\$90 • 24 pieces**

See our *Fall-Winter Menu* for more desserts!



order here

please place orders  
48 -72 hours ahead  
in store, by calling or @  
**nicholesfinepastry.com**

*Thank you!*

**Nichole's**  
FINE PASTRY & CAFÉ

13 South 8th Street Fargo, ND 58103

701-232-6430 • Tue – Sat 10am-6pm • Closed Sun-Mon



## WEEKLY ROTATION in the case

Sold individually. Orders by the dozen available off weeks.

### Eclairs

Pâte à choux baked into a light, crusty pastry shell filled with vanilla bean pastry cream and glazed with chocolate ganache. 🍷

**\$6 each**

Jan 2 – Jan 6

Jan 23 – Jan 27

Feb 13 – Feb 17

Mar 5 – Mar 9

Mar 26 – Mar 30

Apr 16 – Apr 20

### Napoleons

Layers of puff pastry, apricot preserves, and diplomat cream glazed with fondant. 🍷

**\$6.50 each**

Jan 9 – Jan 13

Jan 30 – Feb 3

Feb 20 – Feb 24

Mar 12 – Mar 16

Apr 2 – Apr 6

Apr 23 – Apr 27

### 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. 🍷

**\$6 each**

Jan 16 – Jan 20

Feb 6 – Feb 10

Feb 27 – Mar 2

Mar 19 – Mar 23

Apr 9 – Apr 13

Apr 30 – May 4

## Dietary Concerns

	DF	GF	egg free	V+/GF	🍷	grain free
gingersnap cookie	•					
peanut butter cookie	•					
snickerdoodle cookie	•					
coconut macaroon	•	•				•
sorghum cookie		•				
kransekake (upon request)		•				
cocoa truffle	•		•		•	•
vanilla bean cake/cupcake		•				•
chocolate cake/cupcake		•				•
choco pb mousse cake			•			
panna cotta		•	•			•
chia seed panna cotta	•	•	•	•		•
crème brûlée		•				•
gelato		•	•			•
sorbet	•	•	•	•		•
scone			•			
caramel pecan bar			•			
7-layer bar			•			

🍷 refrigerate 🍷 contains alcohol **GF** gluten free **DF** dairy free

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