

# Congratulations Class of 2024!



## Graduation Cake

A taller 6-layer cake filled and frosted with vanilla bean buttercream and finished with a stenciled design.

Includes a congrats topper, black graduation hat, white diploma, tassel and vanilla French macarons.

Customized with '2024' in school color.

Your choice of gold or silver accent.

Choose from vanilla bean, confetti, red velvet, or zebra stripe cake.

**\$55** 12 -20 servings • **\$75** 24 - 40 servings

## CUPCAKES

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

standard **\$45** per dozen      petit **\$35** per dozen

### Flavors

Carrot, Coconut, Chocolate (**GF**), Red Velvet, Confetti, Vanilla Almond, Vanilla Bean White (**GF**) or **V+** \$6 extra

### Frostings

Italian-Style Vanilla Bean Buttercream,  
Salted Caramel or Chocolate Buttercream  
Chocolate Ganache

Cream Cheese Frosting 🍷 Whipped Heavy Cream 🍷

*or*

American-Style Buttercream – sweeter and dairy free

### Fillings

Caramel, Raspberry Preserves, Strawberry Preserves,  
Ganache, Lemon Curd 🍷, Pastry Cream 🍷

add **\$7** per dozen (standard sized only)

[nicholesfinepastry.com](http://nicholesfinepastry.com)



**Nichole's**  
FINE PASTRY & CAFÉ  
13 South 8<sup>th</sup> St | Fargo, ND 58013  
Tue - Sat 10am-6pm • Closed Sun-Mon  
701-232-6430



order here

## 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

A rustic free form tart with a flakey cornmeal crust. A pie to hold in your hand. Apple Cranberry, Blueberry Peach, Mixed Berry or seasonal favorite.

### Petite Gateaux

Layers of cake and frosting in bite-sized squares; naked-style. Vanilla, Chocolate, Red Velvet

### Petit Fours Glacé

Layers of almond cake and apricot preserves, topped with marzipan, hand dipped in fondant and garnished. Very French little square cakes.

### 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 🍷, Chocolate Feuilletine, Raspberry Lemon Mousse, Chocolate Espresso Panna Cotta, Chia Seed Panna Cotta with Berry Compote **V+**, Vanilla Bean Panna Cotta with seasonal fruit or our new favorite. **GF** 🍷

**\$48** per dozen

2 dozen minimum order each flavor

We also have trays available with  
Cookie & Bars and Fancy Dessert Bites.  
Please inquire.

## NOT FINDING WHAT YOU WANT?

Wishing for something not listed – please call us.

701-232-6430

*or*

email us at [orders@nicholesfinepastry.com](mailto:orders@nicholesfinepastry.com)

Please allow a minimum 48-hour notice for orders.  
We appreciate more notice if possible.  
WEB ORDERS preferred & requested...[nicholesfinepastry.com](http://nicholesfinepastry.com)

🍷 refrigerate    🍷 contains alcohol    **GF** gluten free  
produced in a kitchen with milk, eggs, wheat, soy, peanuts and tree nuts