

Congratulations Class of 2024!



Graduation Cake

A taller 6-layer round 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 (**GF available**), confetti, red velvet, or zebra stripe cake (**GF available**).

\$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



Nichole's
FINE PASTRY & CAFÉ
13 South 8th 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

Please allow a minimum 48-hour notice for orders.
We appreciate more notice if possible.
WEB ORDERS preferred & requested...nicholesfinepastry.com

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