

WINTER MENU *

Cake Offerings

Item No.

1 Black & White

Chocolate glaze on top of 2 ice cream layers – vanilla & chocolate, a middle of Oreo cookie crumbles on an Oreo pastry crust

2 Chocolate

Chocolate glaze on top of 2 ice creams – chocolate & Belgian chocolate chip, a middle of espresso ganache on an Oreo pastry crust

3 Strawberry

Strawberry glaze on top, 2 ice cream layers – strawberry & Madagascar vanilla, a middle of organic strawberry confiture on a vanilla pastry crust

4 Pistachio Raspberry

On a graham cracker crust, two layers of ice cream - pistachio & raspberry - with a middle of pistachio crème, garnished with a pistachio glaze

5 Raspberry

Raspberry glaze on top, 2 layers of ice cream – raspberry & Tahiti vanilla, a middle of raspberry confiture on a vanilla pastry crust

6 Mint

Mint glaze on top, 2 layers of ice cream – mint chip & cookies and cream, Oreos in the middle on an Oreo pastry crust

7 Mango Butter Pecan

On a graham cracker crust, two layers of ice cream – mango & butter pecan – praline pecans in the middle and caramel glaze coating on top

Item No.

8 Dark Chocolate Orange

On a chocolate pastry bottom, two layers of ice cream – bourbon vanilla & chocolate - with Seville orange confiture in the middle and a veneer of orange glaze over top

9 Cookies & Cream

Chocolate glaze on top, 2 layers of ice cream – cookies 'n cream & vanilla, a middle of Oreo crumbles on an Oreo pastry crust

10 Mochaccino

Chocolate glaze on top, 2 layers of ice cream – coffee chip & mocha chip, espresso ganache in the middle on a chocolate pastry crust

11 Coffee & Toffee

Caramel glaze on top, 2 layers of ice cream - vanilla-toffee & coffee, chocolate chips in the middle on a caramel pastry crust

12 Brandy Chocolate Hazelnut*

On a chocolate pastry base, two layers of ice cream – brandy choc/hazelnut & bourbon vanilla – a center band of hazelnut ganache, capped with chocolate glaze

13 Chai with Figs & Honey*

Two layers of ice cream – spicy chai & Tahiti vanilla, a middle of white fig confiture, finished with wildflower honey glaze, all on a graham cracker crust

14 Tropical Passion*

Passion fruit glaze on top, 2 layers of ice cream - -passion fruit & Tahiti vanilla, tropical fruit medley in the middle, on a Graham cracker crust

To order: call between 1pm - 8pm Mon – Sat @ 609-921-1710. Ask for the PIC. Allow 48 business hours to fulfill. Or, select from the case.

ORDER

If the cake is not in inventory, the order must be made 2 business days ahead of pick-up date – Sunday is not a business day. Payment due on pick-up.

Requested Pick-up Date _____

Day of the Week _____ Time of Day _____

	Item No.	Quantity	Price
C. C. Strawberries Chocolate Covered Strawberries	<input type="checkbox"/>	<input type="checkbox"/>	\$2.50
Small Round Cake 6" wide – Serves 6 to 8	<input type="checkbox"/>	<input type="checkbox"/>	\$24
Sweetheart Cake 6" wide – Serves 6 to 8	<input type="checkbox"/>	<input type="checkbox"/>	\$19
Large Round Cake 8" wide – Serves 10 to 12	<input type="checkbox"/>	<input type="checkbox"/>	\$34
Sheet Cake 7.5" x 11" – Serves 20	<input type="checkbox"/>	<input type="checkbox"/>	\$48

Inscription (Print Clearly) (M or F)

Customer Name _____

Phone Number _____

PIC ONLY

Order Taken By	Date	Time
----------------	------	------

PICK UP & PAY

After order is picked-up and payment is made:
1 Attach register receipt to the order form.
2 Put in Fete's blue pocket folder.