

Pies (serves 8)

Our pies are made in house with fresh ingredients & no preservatives

Apple Pie – with streusel topping, tart & sweet	\$15.00
Michigan Blueberry Pie - with a pastry crust	\$15.00
Cherry Pie – made with tart Michigan cherries	\$15.00
Mixed Berry Pie – with strawberries, blueberries & raspberries	\$15.00

Flan

(serves 8 - 10) (serves 12 - 16)

Mixed Fruit Flan	9" - \$23.50	11" - \$35.00
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A buttery almond crust filled with our housemade custard and topped with fresh sliced fruit. Refrigerate till serving.

Party Cookie *Your favorite Chocolate Chip Cookie in party sizes*

“Best Chocolate Chip Cookies in Town” New York Times, May 2010

10" - **\$10.00** 12" - **\$12.00**

Cakes

8" (serves 10 – 12) 10" (serves 16- 22)

Carrot Cake	\$18.00	\$34.00
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One solid layer of carrot cake with walnuts, frosted in our housemade cream cheese icing with fresh ground walnuts up the sides. Refrigerate till serving.

Half Sheet Carrot Cake	(serves 25 – 60) - \$62.00
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Your favorite Carrot Cake in a crowd pleasing size

Red Velvet	\$18.00	\$34.00
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With cream cheese icing & ground walnuts

Chocolate Cheesecake	\$27.00	\$48.50
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Rich and creamy with fresh whipped cream and chocolate curls. Refrigerate till serving, cut with a clean hot knife.

Vanilla Cheesecake	\$27.00	\$48.50
w/ Strawberries	\$30.00	\$52.00

Delicious cheesecake topped with strawberries or whipped cream upon request. Refrigerate till serving – cut with a clean hot knife.

Chocolate Caramel Cheesecake	\$27.00	\$48.50
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Chocolate cookie crust with caramel, then delicious cheesecake topped with more caramel, chocolate & pecans. Refrigerate till serving – cut with a clean hot knife.

White Chocolate Raspberry Cheesecake	\$27.00	\$48.50
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Chunks of white chocolate & raspberry puree swirled through our vanilla cheesecake, topped with fresh cream, white chocolate & raspberry

Banana Caramel Cheesecake	\$27.00	\$48.50
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Fresh banana & caramel baked into cheesecake, topped with fresh cream & caramel

Tortes

8" (serves 10 – 12) 10" (serves 16- 22)

Banana Caramel Custard	\$28.00	\$48.50
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Three layers of vanilla chiffon layered with caramel, custard & bananas. Finished in butter-cream and caramel. Take out of refrigerator an hour before serving.

Chocolate Strawberry	\$28.00	\$48.50
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Three layers of chocolate cake layered with chocolate glaze, whipped cream and strawberries. Finished in whipped cream, chocolate shavings & strawberries. Refrigerate till serving.

Double Chocolate Raspberry	\$28.00	\$48.50
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Three layers of chocolate cake layered with raspberry preserves and chocolate ganache. Finished in chocolate butter-cream and chocolate shavings. Take out of refrigerator an hour before serving.

Fruit and Custard	\$28.00	\$48.50
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Three layers of vanilla chiffon layered with custard and strawberries. Finished with whipped cream, toasted almonds and fresh sliced fruit. Refrigerate till serving.

Lemon Raspberry	\$28.00	\$48.50
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Three layers of vanilla chiffon layered with raspberry preserves and lemon mousse. Finished in whipped cream and fresh raspberries. Refrigerate till serving.

Chocolate Hazelnut	\$29.00	\$51.50
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Three layers of chocolate cake layered with chocolate ganache, hazelnut meringue & mocha butter-cream and chocolate covered coffee beans. Take out of refrigerator an hour before serving.

White Chocolate Raspberry	\$28.00	\$48.50
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Three layers of vanilla chiffon layered with raspberry preserves and white chocolate mousse. Finished in whipped cream and white chocolate shavings. Take out of refrigerator an hour before serving.

Chocolate Meteor (featured in <i>Traverse Magazine</i>)	\$30.50	\$51.50
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Three layers of rich chocolate cake layered with a rich cocoa frosting. Finished in cocoa cake cubes

Mocha Toffee Tower	\$30.50	\$51.50
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Pecan Crust layered with mocha ganache & mocha mousse. Rich and delicious

Strawberry Turbin (featured in <i>Traverse Magazine</i>)	\$28.00	\$48.50
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Cream Puff shell filled with chocolate glaze, whipped cream & strawberries. Finished with dollops and strawberries. Refrigerate till serving.

Special Considerations;

Chocolate Flourless	\$26.00	\$46.00
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A single layer chocolate cake glazed in chocolate for the gluten free

Orange Vegan	\$18.00	\$34.00
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A tasty & light alternative made with fresh oranges, finished with fresh orange glaze

**Having a big celebration?
How about a Half Sheet Cake**
(serves 25 – 60) **\$75.00**

Prices subject to change without notice

Assorted Petite Pastries (priced per doz. - 2 doz. minimum per item)

May be arranged & garnished for \$4.25 - \$5.25 per tray

Petite Sugar Cookies	\$ 7.00 per doz.
Petite Cookies	\$ 7.50 per doz.
Chocolate Chip, Peanut Butter & Oatmeal Raisin	
Apple/Apricot/Raspberry Strudel	\$ 9.75 per doz.
Lemon Raspberry Rolls	\$ 9.75 per doz.
Brownies	\$10.75 per doz.
Petite Baklava	\$11.00 per doz.
Chocolate Eclairs	\$11.00 per doz.
Cream Puffs	\$11.00 per doz.
Chocolate Dipped Strawberries	\$11.00 per doz.
Lemon Raspberry Tarts	\$11.00 per doz.
Petite Fruit Tarts	\$11.00 per doz.
Key Lime Tarts	\$11.00 per doz.
Petite Cheesecakes	\$11.00 per doz.
Petite Apple Pies	\$11.00 per doz.
Petite Chocolate Meteor Cupcakes	\$11.25 per doz.
Caramel Pecan Tarts	\$14.75 per doz.

Small Petite Pastry Tray **\$59.50**

(5 dozen) (serves 20-25)

Includes 5 dozen petite pastries, arranged on an attractive tray

1 doz. chocolate brownies

1 doz. chocolate éclairs

1 doz. caramel pecan tarts

1 doz. cream puffs w/ caramel & almond

1 doz. lemon raspberry roll

Large Petite Pastry Tray **\$118.00**

(10 dozen) (serves 35-40)

Includes 10 dozen petite pastries, arranged on an attractive tray

2 doz. chocolate brownies

2 doz. chocolate éclairs

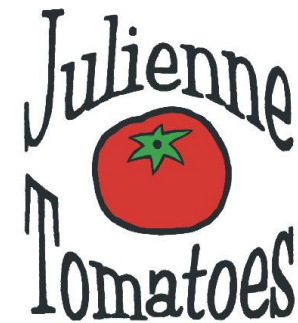
2 doz. caramel pecan tarts

2 doz. cream puffs w/ caramel & almond

2 doz. lemon raspberry rolls

Prices are subject to change without notice

October 2011



Makers of Good Food

Pastry Menu

Voted "Best Desserts" - Northern Express Magazine 2008

Voted "Best Desserts" - The Graphic Magazine 2005

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www.juliennetomatoes.com

Please provide us with a 48 "Business Hour" notice

We make all of our pastries from scratch with the finest ingredients in our own kitchen. We crack whole eggs, use real butter, vanilla, cream, fresh fruit & the finest chocolate.

We proudly support over 20 Michigan Companies & 10 Northwestern Michigan Farms.

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