



## Fall-Winter, 2011

### BREAKFAST

<i>Scones</i>	<i>Chocolate Chip, Strawberry, Currant, Pumpkin Maple Walnut, Rosemary-Parmesan, Cheddar Biscuit</i>	<i>\$2.75</i>
<i>Muffins</i>	<i>Blueberry, Chocolate Chip, Pumpkin, Corn, Raisin Bran, French Breakfast (Cinnamon Sugar)</i>	<i>\$2.50</i>
<i>Breakfast tarts</i>	<i>With seasonal fruit</i>	<i>\$4.00</i>
<i>Pecan sticky buns</i>		<i>\$2.75</i>
<i>Breads</i>	<i>Banana, Zucchini Strawberry-Cornmeal</i>	<i>\$2.50 \$2.75</i>
<i>Crumb cake</i>	<i>With seasonal fruit</i>	<i>\$2.75</i>

### SAVORIES

<i>Quiche</i>	<i>Bacon &amp; Gruyere Vegetable &amp; Goat Cheese</i>	<i>\$5.50 \$5.50</i>
<i>Empanadas</i>	<i>Black Beans, Cilantro, Tomato, Cheddar, Sour Cream &amp; Garlic</i>	<i>\$3.75</i>

### COOKIES

<i>Chocolate chip, Vegan chocolate chip, Oatmeal raisin, Russian tea, Linzer, Biscotti, Oreos, Sugar cookies, Shortbread (espresso or almond)</i>	<i>\$ .75-\$2.50</i>
---	----------------------



# Fall-Winter, 2011

Page 2

## PIES AND CAKES

Scones \$2.75      Chocolate Chip, Strawberry, Currant, Pumpkin  
 maple walnut, Rosemary-Parmesan, Cheddar Biscuit  
 Whoopie Pies \$2.75      Chocolate, Red Velvet, Pumpkin  
 Twinkies \$2.75      Almond, Red Velvet  
 Cupcakes \$2.00      Vanilla, Chocolate, Red Velvet

“Hostess” or German Chocolate Brownies, Blondies, Bar Cookies \$3.50

	Mini-Tart	Tart/Mini-Cake	Pie /Cake
Flourless Chocolate		\$6.50	\$30
Cheesecake		\$5.00	\$28
Key Lime		\$5.00	\$28
Lemon Meringue	\$2.00		\$28
Chocolate Peanut Butter		\$5.00	\$28
Chocolate Caramel	\$2.00	\$6.00	\$30

Pies: Blueberry, Peach, Strawberry Rhubarb \$30 Sour Cherry \$35 Mini-pies \$7

## ICE CREAM & SORBET

Small Cup \$3.50    Large Cup \$4.50    Cone \$5.00    Pint \$8.00  
 Flavors rotate: Mint Chocolate Chip, Lavender, Caramel Crunch, Cookies and  
 Cream, Oatmeal Cookie, Strawberry, Raspberry, Passion Fruit, Mango,  
 Chocolate, Espresso, Blueberry Buttermilk, Cardamom, Gooseberry, Black Currant

## DRINKS

### Stumptown Coffee Drinks

12-ounce bag \$13  
 Coffee or tea: small \$1.75 large \$2.25  
 Cappuccino/Latte \$3.75/\$4.25  
 Mocha \$4.75    Americano \$2.50  
 Espresso \$2.00/\$2.50    Iced add \$.50

### More Drinks

Tea \$1.50/\$2.00    Hot Chocolate \$4.50/\$5.50    Fresh squeezed Lemonade \$4.50

Continued...Custom Cakes on next page



# Fall-Winter, 2011

Page 3

## CUSTOM CAKES

Please call 718-230-3119 to order

<i>Cake size</i>	<i># of servings</i>	<i>Price</i>
7 inch	6-8	\$32-45
8 inch	10-14	\$45-\$58
10 inch	20-26	\$65-125
12 inch	30-36	\$85-135
14 inch	40-48	\$135-175
16 inch	55-65	\$200-265

### *Cake Flavors*

Vanilla Chocolate Red Velvet Hazelnut  
Pistachio Cashew Coconut Lemon  
Strawberry Espresso Banana Peanut Butter

### *Fillings/Frostings*

Chocolate Buttercream Vanilla Buttercream Pistachio Peanut Butter  
Hazelnut Buttercream Chocolate Mousse (White, Dark or Milk) Pastry Cream  
Lemon Curd Fresh Berries Raspberry Jam Chocolate Glaze  
Cream Cheese Frosting Fondant (additional \$25)

\*\*\*Price includes basic cake decoration. There is a \$10-20 fee for additional cake decoration.