

sweet e's

2018 Holiday Menu

cakes and bigger tarts

Christmas Spice Cake

light sponge cake made fragrant with cinnamon, nutmeg, mace, cloves, cardamon, and orange juice, layered with vanilla custard cream and finished with whip cream and a festive holiday wreath

6" \$43 8" \$53 10" \$69

Vanilla Orange Parfait Cake

moist vanilla butter cake layered with light, smooth cheesecake and sweet orange curd

6" \$43 8" \$53 10" \$69

Chocolate Pear Cake

light pear mousse cradled atop a moist and delicious chocolate cake

6" \$32 8" \$48 10" \$65

Christmas Bûche Noël

Not your traditional Bûche - vanilla cake rolled with a yummy caramel mousse filling, finished in vanilla buttercream. Log shaped for festive fun.

One size only. approx. 8 servings \$58.00

"Black Forest" Tart

A buttery tart shell with layer of chocolate sponge cake, covered with brandied cherries, smothered in chocolate custard and fresh whip cream

6" \$28 8" \$40 10" \$52

cookies

Almond Crescents

tender almond shortbread, tossed in vanilla infused powdered sugar 95¢ ea or 12 for \$10

Lemon Cranberry Biscotti/Chocolate Caramel Biscotti

light and crisp, perfect to keep on hand for those impromptu holiday visitations \$15/package

Vanilla and Peppermint Meringue Cookies

delicate and airy without being sugary \$12/package

Assorted Decorated Vanilla Sugar Cookies and Gingerbread Cookies

Come in and see what we have!

bite-sized tarts

Classic Raisin Butter Tart

A Canadian original - raisin filled, sweet buttery goodness baked into a tender butter crust

\$2.50 ea or \$27.50/dozen

Spiced Cherry and Cranberry Tart

A mix of dried cranberries and cherries, touched with a special blend of holiday spices, baked up in a tender butter crust

\$2.50 ea or \$27.50/dozen

Chocolate Espresso Tart

Rich, espresso infused chocolate filling in a lovely buttery shell

\$2.50 ea or \$27.50/dozen

White Chocolate Mint Tarts

White chocolate and mint, what could be better?

\$2.50 ea or \$27.50/dozen

Chocolate Almond CrunchTarts

Crunchy almonds in a dense chocolate cream, cradled in a butter crust

\$2.50 ea or \$27.50/dozen

Fruit Cake Gems

Marzipan topped, bite-sized cakes filled with dried cherries, blueberries, raisins, prunes, and sliced almonds, with a honey, brandy and rum soak

\$2.50 ea or \$27.50/dozen

ORDER CUT OFF DATES

for cakes and decorated cookies: Wed Dec 12
for all other orders, including New Year's: Sun Dec 16

From December 17 - 24
all items will be available on a
first come, first serve basis, unless an
order was placed before the cut off dates

* Closed Dec 25-28; Dec 29 - Dec 31
we will be open for order pick ups only

604.264.9202 pastries@sweet-e.ca www.sweet-e.ca

standard cakes

4" diameter serves 4-6	6" diameter serves 8-10
8" diameter serves 12-15	10" diameter serves 18-20
12" diameter serves 20-25	14" diameter serves 35-40

prices listed for standard decoration only	4"	6"	8"	10"
Vanilla Fruit Mousse Cake Vanilla sponge cake layered with delicate and airy fruit mousse filling, finished with fresh whipped cream; call for current flavours.	24	42.50	52	68
Carrot Cake Moist raisin carrot cake layered with velvety cream cheese frosting and finished with fine coconut.	24	42.50	52	68
Lemon Meringue Cake Vanilla sponge cake layered with lemon curd and marshmallowy baked meringue; finished with fresh whipped cream and topped with spiky meringue.	24	42.50	52	68
Black and White Cake Light chocolate sponge cake layered with a delicious white chocolate mousse. Finished with fresh whip.	24	42.50	52	68
Chocolate Silk Cake Dark chocolate sponge cake with a luxurious dark chocolate silk filling, enrobed in dark chocolate ganache. -also available in a Flourless Chocolate Silk Cake	25	43.50	53	72
Chocolate Butterscotch Pecan Cake Dense flourless chocolate cake layered with chocolate silk, drizzles of butterscotch to add a depth of flavour, and toasted pecans. The whole cake is covered with a glossy dark chocolate ganache and edged with roasted pecans.	25	43.50	53	72
Traditional Baked Cheese Cake Smooth and creamy baked cheese cake in chocolate and vanilla; enquire about featured flavours.	18	32	46	62

Flourless Chocolate Cake This gluten free cake uses cocoa, butter and eggs to create a moist and tender crumb with true cake texture. Flourless chocolate cake is available in single serving sizes (\$4.50ea) as well as in all sizes of the Chocolate Butterscotch Pecan Cake and as a Flourless Chocolate Silk Cake.

Need something bigger?

All cakes, except cheese cake, can be made in the following sizes for larger groups.

12" diameter cake, serves 20-25 people, \$115.00
14" diameter cake, serves 35-40 people, \$170.00
1/4 sheet cake, serves approx. 25-50 people, prices start at \$115.00
1/2 sheet cake, serves approx. 50-100 people, prices start at \$210.00

September 2018; pricing subject to change without notice.

standard tarts

4" diameter serves 2-3	6" diameter serves 4-6
8" diameter serves 8-10	10" diameter serves 10-12

	4"	6"	8"	10"
Classic Lemon Meringue Tart Tender short crust filled with a tangy lemon curd, topped with spires of gooey meringue.	9.50	23	34.50	45
Bourbon Pecan Pie Traditional pecan pie stuffed full of pecans and glazed with bourbon.	9.50	23	34.50	45
Pumpkin Pie smooth and creamy pumpkin, spiced with cinnamon, ginger, nutmeg and allspice, finished off with a touch of Austrian rum.	9.50	24	35	45
Chocolate Caramel Coconut Tart Super-charged butter tart, containing chocolate pieces and coconut, covered over in chocolate ganache and topped with even more coconut.	9.50	24	35	45

Ordering ahead is encouraged.

A selection of menu items are baked each day and are available at our boutique on a first come first serve basis. If you need something specific from our menu it is best to call 3-5 days ahead to pre-order.

Minimum 3 business days notice required for all cakes and tarts 8" and larger. Please note we are open Wednesday through Sunday, closed on Mondays and Tuesdays.

standard cookies

Our cookies are made from scratch for that home baked taste. You'll find familiar flavours are given a unique twist by Pastry Chef Eleanor Tsang. All cookies are 95¢ each or \$10 per dozen, unless otherwise noted. Watch for special cookies to appear around the holidays.

Chocolate Cherry Almond Oatmeal Cookies Chewy chocolate oatmeal cookies blended with almond paste, studded with cherries and dark Belgian chocolate chips.

Raspberry Pistachio Bird's Nest Cookies Tender shortbread rolled in toasted pistachios and filled with raspberry jam.

Ginger Crunch Cookie Lots of ginger flavour and plenty of crunch.

Lemon Crunch Cookies A light, crisp, very lemony cookie.

Toffee Chew Cookies Toothsome cookies packed with tasty morsels of apricot, pecans, oats and our own toffee.

Classic Chocolate Chip Cookies Crispy on the outside, chewy on the inside, with just the right number of dark chocolate chips.

Peanut Butter Chocolate Morsels Tender peanut butter cookies sandwich a dark chocolate ganache laced with toasted peanuts; small but decadent. \$1.25 ea.

Chocolate Shortbread Sandwich Cookies Dark, rich, whipped ganache sandwiched between delicate chocolate shortbread wafers. \$2.50 ea.

Decorated Sugar Cookies - seasonal shapes Buttery sugar cookie, in fun shapes starting \$3.50 ea; ask about our custom sugar cookies, variety of designs. Minimum order of one dozen per design. Cost dependant on size and intricacy of design.

Cookie Bouquet

Fun and flirty cookie daisies, your choice of colours, in a elegant and reusable container. Please place order 1 week in advance.

1 dozen stems \$70.00 2 dozen stems \$140.00
3 dozen stems \$210.00

Daily Muffin Schedule

Wonderfully delicious muffins; BAKED FRESH DAILY.
\$2.75 ea, or ask about our prepaid frequent buyer's muffin card.

Wednesday - Chef's choice

Thursday - Apple Cinnamon

Friday - Banana Muffin

Saturday - Rasp or Cherry Pecan

Sunday - Fruit Honey Bran

check out our website www.sweet-e.ca
Instagram: [sweet.e.darling](https://www.instagram.com/sweet.e.darling)
FB: [sweet e's pastries and sweets](https://www.facebook.com/sweet.es.pastries)

standard miniature tarts

Our bite-sized treats are just right for teas, dessert buffets and receptions. \$2.50 ea or \$27.50/dozen, unless otherwise noted.

Lemon Meringue Tart Zingy lemon curd filled tarts topped with spires of gooey meringue.

Lemon Sunshine Tart Baked lemon custard with a dollop of whipcream and a little daisy cookie.

London Fog Tart Earl Grey tea infused white chocolate ganache topped with a vanilla bean milk panna cotta

Bourbon Pecan Tarts Traditional butter tarts packed with toasted pecans and a hit of Bourbon.

Chocolate Caramel Coconut Tart Super charged butter tart containing dark chocolate and coconut, covered over in a layer of chocolate ganache and topped with more coconut

Brownie Bites Gorgeous, dense brownies dipped in a luxurious dark chocolate ganache, topped with milk chocolate curls.

Lime Tarts with Fresh Whipcream and White Chocolate Not as sharp as the lemon, just a smooth mellow citrus.

Pumpkin Tart Smooth, spiced pumpkin tart with a hint of rum

Hazelnut Milk Chocolate Tart with Salted Caramel Hazelnut milk chocolate mousse layered with salted caramel in a butter tart crust.

Mini Apple Crumbles Topped with a mix of oats, butter, brown sugar, and flour, these buttery, baked apple crumbles are just heavenly.

Miniature Baked Cheese Cake Two-bite vanilla cheese cakes with a fruit puree swirled right in. Call for current flavour.

Chocolate Baby Cakes Bite-sized chocolate cupcakes finished with ganache and your choice of three toppings - white chocolate shavings, milk chocolate shavings and dark chocolate shavings. \$1.85 each.

Baby cakes also available with a **buttercream ruffle**. \$2.50 each.

Flourless Chocolate Mini Cake Completely gluten free - no flours of any kind - careful proportion of eggs, butter and cocoa yields a beautiful, dense crumb with true cake texture. Deep, dark cocoa flavour. \$4.75 each

Carrot Cake - individual size same moist raisin carrot cake as in our larger layer cakes, but individually sized. \$4.75 each

In-store customers may select from Pastry Chef Eleanor's daily featured items. 3-5 business days minimum recommended on large orders of cookies and tarts. Please note we are open Wednesday through Sunday, closed Mondays and Tuesdays

All items may contain traces of nuts or nut oils.