

NAEF CUISINE

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Fine Bakery & Artisan Ice Cream



Specialty Cakes
NY Cheesecakes
Tarts, Pies & Breads
Cookies & Petits Fours
Chocolate Delights
Ice Cream & Sorbets
Sundae Bar

www.sayulitalife.com/business/naef

For any occasion... a Wedding, Birthday, Special Event, Graduation or Shower, we will supply you with a Fine Dessert that will make your celebration even more special and memorable.

Specialty Cakes

Rich Dark Belgium Chocolate \$320

Layers of rich bittersweet dark chocolate cream sandwiched in a dark chocolate sponge cake, covered with a chocolate ganache.

Carrot with Pecan Cream Cheese Frosting \$290

Soft and moist interior, lots of freshly grated carrots, and pecans, covered with a sweet pecan cream cheese frosting

Tres Leches with Banana Liquor \$280

The traditional vanilla Génoise soaked with three types of milk and banana liquor, covered with fresh fruit

Strawberry Shortcake \$290

Classic Shortcake with soft layers of yellow Génoise, layers of chantilly and juicy strawberries, covered with whipped cream and decorated with fresh strawberries

Grand Orange Chocolate Cake \$320

The classic pairing. Dark chocolate mousse and orange mousse are sandwiched between layers of chocolate génoise and enrobed in velvety dark chocolate ganache streaked with thin white chocolate

Lemon & Raspberry Butter Cake \$320

Soft and moist butter cake, filled with a tangy lemon curd, raspberry mousse, white chocolate ganache on top

Pineapple & Banana Cake with Pecans \$290

Rich tropical fruit cake covered with a delicious pecan cream cheese frosting

Tropical Passion \$290

Yellow sponge cake with mango-passion curd, toasted coconut mousse and a coconut butter cream toping

Cake size is 10" (12-14 slices)

New York Cheesecakes

Raspberry Cheesecake \$290

Creamy, smooth, rich, dense, NY Style Cheesecake covered with a fresh coulis of blueberries

Pumpkin Cheesecake \$290

Smooth and velvety Cheesecake with the subtle taste of pumpkin. Layer of vanilla flavored sour cream on the top.

Toffee Crunch Caramel Cheesecake \$290

A combination of cookie crust, soft plain cheesecake on top glazed with a caramel topping, irresistible combination!

Cake size is 10" (12-14 slices)



Flowerless Chocolate Cake with Orange Zest

Tarts

Vanilla Custard with Fresh Fruit \$260

A pate sucré pastry crust filled with a rich layer of vanilla custard, covered with thinly sliced seasonal fresh fruits

Raspberry Truffle Tart with Opera Icing \$280

A pate sucré pastry crust filled with whipped ganache filling, glazed with chocolate

Pear with Frangipane \$270

Almond cream and pears baked in a pastry crust

French Lemon Tart with Meringue \$260

Classic tart lemon curd in a buttery pâte sucrée

*All tart specialties are available in individual 3" tartlets
Minimum order 6 tartlets*

Breads

Carrot & Walnut \$150

A buttery loaf made with sweet & juicy carrots and walnuts

Orange \$150

An all butter pound cake made with real oranges perfumed with orange infused syrup and garnished with a slice of orange

Oatmeal & Raisin \$160

Specialty Loaf Bread size is 12" serves 12 slices

Pies

Pecan Pie covered with Caramel \$270

Chocolate Pecan Pie \$270

Apple Pie with Almond Crumble \$260

Guava Pie with an Almond Crust \$250

Pie size is 10" (12 slices)

Cookies

Brilliant Chocolate Walnut Brownie

Orange & Almond Biscotti

Lemon & Anis Biscotti

Chocolate & Peanut Biscotti

Oatmeal Raisin Cookies

Peanut Butter Chunk Cookies

Chocolate Chip Cookies

Mexican Wedding Cookies

Linzer Cookies

Petit Fours

Orange Madeleines

Assortment of Fruit Tartlets

Soft Lemon Squares

Choux & Eclairs

filling: pistachio crème, vanilla crème
dark chocolate, coffee

Chocolate Ganache Tartlets

Lemon Tartlets

Financiers

Chocolate Delights

Chocolate Mint Triangles

Chocolate Coconut Macaroons

Chocolate Caramel Shortbread Bars

Chocolate Candied Peanut Squares

*All petit fours, cookies & chocolates require a
minimum order of 24 pieces each*



NAEF CUISINE's Artisan Ice Cream: All Fresh, All Natural, All exquisite!

Our Artisan Ice creams and Sorbets are made with the finest ingredients from scratch. You can taste fresh milk, real organic fruit, freshly ground nuts, belgian chocolate, homemade nougat, bourbon vanilla bean, making each one unique in flavor and texture.

Ice Cream (milk based)

natural vanilla bean
dark swiss chocolate
cajeta
strawberry
coconut
crocantino with rum
vanilla, coffee & kalhua
amaranth & honey
piña colada (no alcohol)
yogurt & fresh mint
toasted sesame seed
caramel with walnuts
rum raisins
cappuccino
sencha green tea
chocolate mint

For Children:

mashmallow
kit kat

Sorbets (water based)

organic mango
organic passion fruit
mandarin
lime & basil
hibiscus
papaya
mixed berries

1 liter \$135.-



Artisan Ice Cream Wholesale for Hotels & Restaurants:

For the past year NAEF CUISINE has been supplying fine ice cream in some of the best hotels and restaurants in Bay of Banderas, Chefs know what tastes best and what keeps up best. Our wholesale ice cream and sorbets are sold in 5 liter batches at a preferred price per/liter. Call us or write us, we will be more than glad to assist your needs for your establishment or for your next event if you want to impress your friends and customers.



the sundae bar

Enjoy a fresh ice cream sundae bar
at your next party!

The Sundae bar Includes:

- Chocolate Sauce
- Strawberry Sauce
- Caramel Sauce
- Crushed Oreo Cookies
- Crushed Walnuts
- Crushed Peanuts
- M&M's
- Coconut Flakes
- Natural Whipped Cream.
- Warm Berry Coulis
- marshmallows
- bowls
- cones from our Bakery
- skirted serving table & freezer
- spoons
- napkins
- attendant (2 hours of serving time)
- 6 flavors of Ice cream

Prices:

30 - 39 people: \$105 pesos p/p

40 - 59 people: \$95 pesos p/p

60 or more people: \$85 p/p

Prices Subject to 15% attendant service fee
and does not include 15% IVA Tax

Flavors:

Natural Vanilla Bean, Belgian dark chocolate
Mint & Chocolate chip, Natural Yogurt, Butter
Pecan, Strawberry, Caramel, Cookies & Cream,
lemon sorbet, mango sorbet, pistachio

"...I shall remember that sundae all my life. In a sumptuous confectioner's shop, light, airy, full of fragrance, we were served with a mountain of ice cream, sprinkled with cream and scattered with walnuts, honey, peanuts, and various fruits. When I carried the first spoonful to my mouth... my taste buds experienced a violent ecstasy. A whole opera of sensation rolled off my tongue..."
Henri Troyat, French writer, biographer