

NAEF

C U I S I N E

Pastry & Fine Bakery

Specialty Cakes & Cheesecakes NY Style

Tarts, Pies & Breads

Cookies & Petits Fours

Chocolate Delights

Craving for a Sweet Treat?



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



Specialty Cakes

Rich Dark Belgium Chocolate \$400

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

Carrot, Pecan Cream Cheese Frosting \$290

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

Tres Leches with Banana Liquor \$280

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

Strawberry Shortcake \$310

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

Grand Orange Chocolat \$330

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

Coconut Cake with Lemon Curd \$280

Soft and moist butter cake with the subtle flavor of coconut, filled with a tangy lemon curd

Pineapple & Banana Cake with Pecans \$280

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

Tropical Passion \$280

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

All Specialty Cakes size is 10" serves 12 slices

Cheesecakes New York Style

Raspberry Cheesecake \$290

Creamy, smooth, rich, dense, and softly NY Cheesecake on crust, covered with a fresh coulis of blueberries

Pumpkin Cheesecake \$290

Smooth and velvety texture of a cheesecake and at the same time the subtle taste of pumpkin. To further complement the pumpkin flavor, a layer of vanilla flavored sour cream on the top.

Cafe Latte Cheesecake \$290

The base is a chocolate crust, then covered with a layer scented with coffee & milk, then finally a layer of creamy vanilla. Chocolate, coffee and vanilla make an irresistible combination!

All Specialty Cakes size is 10" serves 12 slices



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, 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 & Walnuts \$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, garnished with a slice of orange

Oatmeal & Raisins \$160

Specialty Loaf Bread size is 12" serves 12 slices

Pies

Pecan Pie covered with Caramel \$270

Chocolate Pecan Pie \$270

Apple Pie, Almond Crumble \$250

Guava Pie with an Almond Crust \$250

10" pies serves 10 slices

Cookies

Brilliant Chocolate Walnut Brownie

Orange & Almond Biscotti

Lemon & Anis Biscotti

Chocolate & Peanut Biscotti

Oatmeal Raisins 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*

