

CAKES

Flavors

Vanilla Bean White (GF or V+), Chocolate (GF), Zebra Stripe, Vanilla Almond, Red Velvet, Carrot, Lemon, Almond Sponge, Coconut, Pumpkin, Lemon Poppyseed, Spice, Mango, Strawberry

Fillings

Apricot, Raspberry, or Strawberry Preserves, Chocolate Ganache, Lemon Curd 📍 or Fresh Fruit 📍

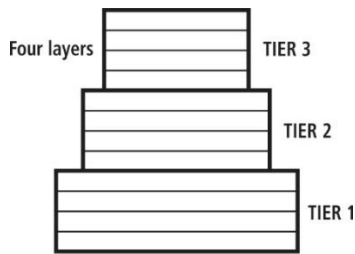
Finishes

Vanilla Bean, Salted Caramel or Chocolate Buttercream (Italian Style)
American Style Buttercream – sweeter and dairy free
Chocolate Ganache Rolled Fondant

TIERED CAKES

Base prices are provided for certain tier sizes, additional charges apply for other cake flavors, fillings, frostings, and complexity of décor, which will be determined during your cake consultation.

Tier sizes available from 4"-18" round or square.



Suggested Round Tiers	Servings	Base Price	
		Buttercream	Fondant
4" + 6"	16	\$175	\$225
6" + 8"	30	\$250	\$275
4" + 6" + 8"	36	\$275	\$360
6" + 8" + 10"	60	\$450	\$525

ADDITIONAL four-layer CAKE SERVINGS

Starting at **\$150** for 40 servings

Starting at **\$280** for 80 servings

ADDITIONAL INFORMATION

Contact us via the online form

Request for Information & Consultations under **Weddings & Events** tab.

This will assist in scheduling an appointment for a consultation.

Please plan this a minimum of two weeks in advance to allow us to coordinate time and prepare samples.

Reserve your date with a \$250 payment. This puts your name on our calendar, includes a consultation and is applied toward your order.

Just a consultation is \$50 – adding the \$200 later works if date is still available. Consultation includes cake samples, discussion to sort thru the details and a cost estimate. Prepare yourself by collecting images, choosing colors and identifying your style. This will assist in guiding the consultation and meeting desires within your budget.

Delivery and set up may be possible in the FM area.

A deposit maybe required for use of display stands, platters (china or disposable/recyclable) and cake equipment.

📍 INDICATES NEED FOR REFRIGERATION

Jan 2025

Weddings & Events

We love to create desserts for your celebrations – birthday parties, family gatherings, and casual or intimate & elaborate weddings.



CUPCAKES

Choice of standard **OR** petit sized topped with a swirl of *your choice of frosting*.

Flavors

Spice, Carrot, Pumpkin, Coconut, Chocolate (GF), Red Velvet, Confetti, Vanilla Bean White (GF) or V+ extra \$6, Vanilla Almond
standard **\$45 per dozen** petit **\$35 per dozen**

Frostings

Vanilla Bean, Salted Caramel or Chocolate Buttercream (Italian Style)
Chocolate Ganache
Cream Cheese Frosting 📍 Whipped Heavy Cream 📍
or
American Style Buttercream – sweeter and dairy free

Fillings

Caramel, Raspberry Preserves, Strawberry Preserves, Lemon Curd 📍 or Pastry Cream 📍
add **\$7 per dozen** (standard sized only)

Nichole's
FINE PASTRY & CAFÉ



13 south 8th street Fargo, ND 58103
701-232-6430 • nicholesfinepastry.com
Tues-Sat 10am-8pm • Closed Sun-Mon



SPECIALTY CAKES

Kransekake

Traditional Scandinavian celebration cake made with graduated concentric rings of chewy almond macaroon, stacked and piped with royal icing. Includes flags of choice.

\$110 75-100 servings

18 rings approx. 14" tall

\$75 30-35 servings

13 rings approx. 10" tall

\$65 approx. 75 additional servings

Cheesecake

Perfect for a buffet or sit-down dinner.

Vanilla Bean	Amaretto	Espresso
Coconut	Strawberry Swirl	Chocolate Turtle
Blackberry Swirl	Lemon	Chocolate Swirl
Matcha		Caramel

available *tiered*— please inquire

graham cracker, chocolate cookie or buckwheat cookie (GF) crust
minimums may apply

\$60 12 servings • **\$35** 6-10 servings • **\$15** 2-4 servings

PIE

Choose from the following flavors:

Banana Cream, Butterscotch Cream, Chocolate Cream, Coconut Cream
Lemon Meringue or Sour Cream Raisin with Meringue
Dutch Apple, Pumpkin, Pecan,
Blueberry, Tart Cherry or Strawberry Rhubarb Crumble



\$7 single serving
min 24 per flavor

\$40 8 serving

Our crust is made with flour, butter, water, salt & lard for extra flakiness.
(GF crust available). Cream pies are topped with real whipped cream.

Key Lime Pie

Traditional filling in a graham cracker crust & whipped cream

\$40 10-12 servings

CONFECTIONS

Cocoa Truffles

Bittersweet cocoa truffles enhanced with a touch of port.

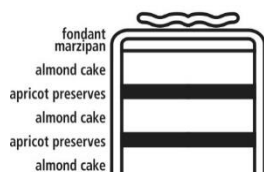
Hand rolled and finished in cocoa powder. GF/ V

\$36 per dozen [gift boxes available]

Petit Fours Glacé

Layers of almond cake and apricot preserves, topped with marzipan, hand dipped in fondant and garnished. Very French little square cakes.

\$48 per dozen



PETITE PASTRIES – 72 hour

Build a dessert bar from our most popular bite-sized items certain to please all of your guests. Plan on 2-4 per person.

Tartlets

Lemon Curd, Seasonal Fruit, Key Lime
Chocolate Caramel Sea Salt, or the trending favorite

Cheesecake Bites

Classic filling baked on a graham cracker crust and topped with your choice of caramel or fruit compote.

Petite Fruit Galettes

A rustic free form tart with a flakey cornmeal crust. A pie to hold in your hand.
Apple Cranberry, Blueberry Peach, Mixed Berry or seasonal favorite.

Petite Gateaux

Layers of cake and frosting in bite-sized squares; naked-style.
Vanilla, Chocolate, Red Velvet, Spice

Petite Eclairs

Pâte à choux baked into light, crisp shells filled with vanilla bean pastry cream. Glazed with chocolate ganache.

Petite Cannoli

Classic cannoli shells filled with sweetened ricotta and mascarpone cheeses with a hint of orange and grated chocolate.
Garnished with pistachios, chocolate, and candied orange peel.

Dessert Cups with tiny spoon

Chocolate Peanut Butter Mousse, Tiramisu, Chocolate Feuilletine,
Raspberry Lemon Mousse, Chocolate Espresso Panna Cotta,
Chia Seed Panna Cotta with Berry Compote V+,
Vanilla Bean Panna Cotta with seasonal fruit or our new favorite. GF/ V

\$48 per dozen

2 dozen minimum order each flavor

Krumkake

A thin, crisp, waffle style cookie, a favorite of Scandinavians.

\$24 per dozen, 3 dozen minimum order

French Macarons

An Assortment of:

Chocolate, Lemon, Raspberry, Coffee, Pistachio, and Vanilla

\$24 per dozen • **\$145** 75 macarons on 6-tiered stand

Cookies (petit size)

Chocolate Chip, Gingersnap DF, Snickerdoodle or Sugar DF, Poppyseed
Thumbprint, Peanut Butter DF, Coconut Macaroon GF or your favorite.

\$14 per dozen; minimums may apply

Custom Sugar Cookie Cutouts

Classic sugar cookie hand decorated with rolled fondant and royal icing décor. Minimum 1 dozen.
Prices start at \$7 each depending on size and complexity.

Bars

Choose your favorite:

Lemon, Sour Cream Raisin, Caramel Pecan, 7-Layer, Brownies

\$24 per dozen half-sized bars