



FOOD TO GO Menu

Phone 503.299.6304

115 NW 22nd Ave, Portland OR 97210

www.elephantsdeli.com

Elephants NW 22nd store specializes in
Great Local Foods From Scratch, To Go!



All of our great local foods are prepared each day by our own chefs, using the finest ingredients available. At Elephants we do a lot of cooking, but we recognize only some of that food appears in your home and on your table. We want every bite to be perfect, and we want your experience with Elephants to delight you and your guests.

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We can help you arrange the perfect meal, get together, meeting, celebration or gift. The entire array of Elephants delicious foods, gourmet products and fine gifts are at your fingertips. We invite you to place orders in person, by phone, or on the web.

Some orders are available same day. Just ask us.

- Most orders require a 24 hour notice
- Please place orders by 2:30 the day prior to your event
- Same day orders are subject to availability
- Orders may be picked up daily after 10:00 am
- Delivery is available. Just call to make arrangements

ELEPHANTS OWN BRUNCH

Prices may be subject to change. All items are available after 10:00am. Orders must be placed by 2:30pm one day prior to your event unless otherwise noted. Please ask about same day and early availability.

BREAKFAST PLATTERS

Small serves 10-15. Large serves 20-30. (Price includes non-returnable tray)

Morning Pastry Tray An elegant assortment of muffins, scones, Bundt cake, coffeecake, and quick breads	Small \$33.00 Large \$63.00
Seasonal Fresh Fruit Platter A delightful selection of sliced melon, seasonal fruit, and fresh berries	Small \$48.00 Large \$113.00
Breakfast Cheese Tray (<i>Served with crackers, croissants, scones, and fruit garnish</i>) This tray includes Italian mascarpone and a semi-soft triple cream cheese	Small \$58.00 Large \$82.00
Nova Scotia Lox & New York Bagel Platter (<i>1/2 bagel per serving</i>) Thinly sliced premium smoked salmon, arranged with cream cheese, capers, Bermuda onions and lemon, served with sliced New York Kettleman bagels	Small \$82.00 Large \$152.00

BREAKFAST ENTRÉES

The following items are available hot and ready-to-serve, or with reheating instructions for enjoying later.

Whole Quiche (Serves 6-8) Choose from: Quiche Lorraine, Broccoli & Cheddar, or Shrimp	\$17.95 each
Sausage Frittata Shredded potatoes, swiss & cheddar, sausage, sour cream, eggs, & chives	\$40.00 each
Vegetarian Frittata Shredded potatoes, swiss & cheddar, mushrooms, sour cream, eggs, chives, and asparagus	\$40.00 / each

BREAKFAST ON THE GO

Croissants	\$2.25	Bagels (Plain, Sesame Seed, Assorted)	\$1.25
Chocolate Croissant	\$2.35	Biscotti (Seasonal)	\$1.25
Cinnamon Rolls	\$2.35	Banana Bread	\$10.95 / loaf \$1.50 / slice
Scones (Seasonal)	\$2.25	Pound Cake (Seasonal)	Prices Vary
Muffins (Seasonal)	\$2.00	Cheese Blintzes Frozen (Serves 10)	\$25.00
Granola Yogurt Parfaits	\$3.50		

HOT BREAKFAST SANDWICHES

Bagel with Lox & Cream Cheese (<i>Served toasted</i>)	\$6.75
Croque Madame Ham, Butter, Gruyere cheese, and hard boiled egg on our English muffin bread	\$6.60
Breakfast BLT Bacon, tomato, fresh spinach, and hollandaise spread on our English muffin bread	\$4.00

BEVERAGES

Mighty Leaf Teas	Fresh Juices	Elephants Own Coffee
Coffee To Go \$15.00 Serves 10-12, and includes cups, napkins, sugar, cream and stirrers.		
Tea To Go \$15.00 Serves 10, and includes 10 teabags, cups, napkins, cream, sugar and stirrers.		

SANDWICHES

Our sandwiches are served on Elephants own scratch made bread. Prices may be subject to change.

COLD SANDWICHES

Turkey \$6.60

Turkey, Tillamook cheddar, leaf lettuce, tomato & mayo on our multigrain bread

Turkey Club \$6.60

Turkey, crisp bacon, swiss, leaf lettuce, tomato & mayo on our Pugliese bread

Roast Beef \$6.60

Roast beef, cheddar, leaf lettuce, tomato & creamy horseradish spread on our Pugliese bread

Jambon et Fromage \$6.60

French style ham, swiss, dijon mustard & a dab of butter on our ficelle

Albacore Tuna Salad \$6.60

Tuna salad, tomato, pickles, leaf lettuce & mayo on our whole wheat bread

Northern Italian \$6.60

Roasted tomatoes, fresh mozzarella & basil, olive oil, salt & pepper on our ficelle

Mini Sandwich \$4.50

Your choice of meat and cheese, with butter & Dijon mustard, on our mini hoagie roll

Lox Bagel \$6.75

Lox with cream cheese, red onion, and tomato on your choice of toasted bagel

Bagel with Cream Cheese \$1.75

Peanut Butter & Jelly \$2.75

HOT SANDWICHES

Turkey Reuben \$6.60

Turkey, swiss, sauerkraut & Russian dressing on our dark rye

Tuna Melt \$6.60

Albacore tuna, cheddar, pickles, red onion & herb mayo on our everyday bread

Croque Monsieur \$6.60

French ham, gruyere, dijon mustard & butter, grilled on our everyday bread

Croque Madame \$6.60

French ham, Gruyere cheese, hard-boiled egg, & butter, grilled on our everyday bread

Caprese Panino \$6.60

Roasted tomatoes, fresh basil, mozzarella, olive oil, salt and pepper on our Pugliese bread

Breakfast BLT \$4.00

Crisp bacon, tomato, fresh spinach & hollandaise spread on our English muffin bread

Grilled Cheese \$3.75

Tillamook cheddar on our everyday bread

ADDITIONS

Add meat to any sandwich \$2.00

Add cheese to any sandwich \$.50

Avocado \$.50

Cranberry Sauce \$.50

LUNCH SPECIALS

Assorted Sandwich Tray \$6.75/sandwich (A \$3.00 fee will be added for the non-returnable tray.)

Choose from any of our cold sandwiches and offer your guests a delicious assortment

Elephants Sandwich Sack Lunch \$9.25

Your choice of cold sandwich, our chocolate chip cookie, lightly salted chips & a Kosher dill pickle

Elephants Salad Sack Lunch \$9.75

Your choice of entrée salad, dinner roll with butter & our chocolate chip cookie

HOT SOUP

We are now offering our famous soup recipes delivered hot and ready to enjoy.
No better way to start a meal. Delivered Hot and Ready to Enjoy!

Seasonal flavors include:

Tomato Orange, Mama Leone's or our monthly **seasonal specials**

\$32.00 (serves 8-10)

SALADS

Three pound / quart minimum. Prices may be subject to change.
(A \$3.00 fee will be added for the black non-returnable bowls in which our salads are served.)

Willamette Valley Mixed greens, Oregon hazelnuts, bleu cheese, apple slices, grapes & our raspberry vinaigrette	\$7.35 / quart
Spinach Fresh spinach, gruyere, mushrooms, bacon & our honey mustard dressing	\$7.35 / quart
Caesar Romaine lettuce, parmesan, lemon, croutons & our Caesar dressing	\$7.35 / quart
Chicken Caesar Roasted chicken, romaine lettuce, parmesan, lemon, croutons & our Caesar dressing	\$7.35 / quart
Classic Cobb Roasted chicken, crumbled bacon & bleu cheese, hard boiled egg, romaine lettuce, tomatoes, guacamole & our French vinaigrette	\$7.35 / quart
Curry Chicken Brown rice, chicken, golden raisins, green onions, grapes, celery, toasted almonds & curry mayo	\$11.95 / pound
Chinese Chicken Pasta Chicken breast, mushrooms, spinach, linguine, bean sprouts, grape tomatoes & our Asian soy ginger dressing.	\$8.95 / pound
Orzo Greek Metala Orzo pasta, red onions, bell peppers, cucumbers, kalamata olives, feta cheese, cherry tomatoes & our Greek vinaigrette.	\$7.95 / pound
American Potato Potato, pickle relish, mustard, red onion, eggs, mayo & parsley	\$5.95 / pound
Fresh Fruit Fresh seasonal mixed fruit salad	\$9.00 / pound

ELEPHANTS SPECIALTY PLATTERS

Small serves 10-15. Large serves 20-30. Prices may be subject to change. (Price includes non-returnable tray)

Vegetable Crudités <i>Served with our roasted garlic ranch dip</i> A colorful array of freshly cut and blanched vegetables & roasted potatoes	\$53.00 Small \$68.00 Large
Seasonal Fresh Fruit Platter Beautifully arranged sliced melon, seasonal fruit, and fresh berries	\$48.00 Small \$113.00 Large
Assorted Sandwich Tray Choose from Roast Beef, Turkey, Turkey Club, Albacore Tuna, Egg Salad, Northern Italian, Ham & Swiss, or our seasonal selections	\$6.75/sandwich plus \$3/ tray
Good Times Appetizer Platter <i>Add marinated shrimp \$20.00/lb.</i> Salami, smoked salmon mousse, seasoned nuts, artichoke parmesan spread & two wedges of cheese <i>Served with Elephants Own baguette & crackers</i>	\$63.00 each
Meat and Cheese Tray <i>Please specify baguettes or sliced loaf bread.</i> A bountiful arrangement of sliced deli meats and cheeses, garnished with olives, cornichons, pickled corn, herb mayonnaise, and Dijon mustard <i>Served with our freshly baked bread</i>	\$64.00 Small \$124.00 Large

ELEPHANTS SPECIALTY PLATTERS (cont.)

Small serves 10-15. Large serves 20-30. Prices may be subject to change. (Price includes non returnable tray)

Condiment Tray	\$28.00 Small
Tomato, lettuce, guacamole, hummus, roasted peppers, cucumbers & fresh spinach	\$48.00 Large
<i>Perfect with our meat & cheese tray, or to add vegetarian alternatives for guests</i>	
Tea Sandwich Tray <i>Requires 48 hours notice</i>	\$42.00 Small
Chicken salad, cucumber and dill spread, and smoked salmon tea sandwiches	\$68.00 Large
Cocktail Shrimp Platter <i>3lb. Minimum. plus \$3.00/tray</i>	\$20.00 / pound
Served with traditional cocktail and chipotle dipping sauces	
Mediterranean Tray <i>Served with pita bread</i>	\$73.00 Small
Roasted eggplant, hummus, dolmas, marinated prawns, olives, tzatziki & feta	\$128.00 Large
Antipasto Tray <i>Served with our focaccia bread</i>	\$73.00 Small
An Italian hors d'oeuvre tray of sliced salami, prosciutto, olives, Italian cheese, marinated mushrooms, cipollini onions, fresh melon, roasted tomatoes & artichoke	\$128.00 Large
parmesan spread	
South of the Border Tray	\$39.00 Small
Tortilla chips served with our homemade bean dip, fresh red salsa and guacamole	\$56.00 Large
Market Fresh Cheese Tray <i>Served with our French baguette & crackers</i>	\$89.50 Small
Five assorted domestic & imported artisan farmstead cheeses, with grapes	\$129.50 Large
Northwest Cheese Tray <i>Served with our French baguette & crackers</i>	\$80.00 Small
A selection of premium NW cheeses including: Crater Lake Blue – semi-soft, blue cheese from Rogue Creamery (Central Point, OR); Tumalo Classico - tangy goat's milk gouda (Bend, OR); Cirrus - classic camembert-style cow's milk cheese (Port Townsend WA)	\$148.00 Large
Accompanied by grapes, Marcona almonds, dried tart cherries, local fruit	
Shrimp Trio Tray <i>(Serves 10-16) Requires 48 hours notice.</i>	\$78.00 / each
Enjoy poached shrimp with spicy chipotle cocktail sauce, herbed shrimp, and curry shrimp	
Satay Assortment <i>Requires 48 hours notice.</i>	\$78.00 Small
Sesame chicken, Thai beef, and shrimp skewers with our Thai peanut dipping sauce	\$148.00 Large
Insalata Caprese	\$38.00 Small
Layered fresh mozzarella, roma tomatoes & basil	\$68.00 Large
Roasted Beef Tenderloin <i>(Serves 10-16) Requires 72 hours notice.</i>	\$133.00 / each
Rosemary and garlic seasoned beef tenderloin, roasted until just rare, with creamy horseradish, green peppercorn sauce, marinated cipollini onions, and mini rolls <i>Serve at room temp or re-heated</i>	

FROZEN HORS D'OEUVRES TO GO

Stock your freezer with easy, heat and serve appetizers. Prices may be subject to change.

Dungeness Crab and Shrimp Cakes <i>Served with our chili lime aioli</i>	\$28.00 / dozen
Spanakopita Phyllo triangles stuffed with spinach and feta cheese	\$24.00 / dozen
Vegetarian Spring Rolls <i>Served with our Asian dipping sauce</i>	\$20.00 / dozen
Baked Brie en Brioche Choose plain or cranberry-apple chutney filling	\$25.00 each
Black Bean Cakes Vegetarian treats, two dozen per box	\$17.50 / box

HORS D'OEUVRES

(A \$3.00 fee will be added for the black non-returnable trays on which our hors d'oeuvres are served.)
3 dozen / 3 pound minimum for most orders.

Satay with Thai Peanut Dipping Sauce <i>Requires 48 hour notice</i>	\$78.00 Small / 3 dozen
Assortment of sesame chicken, Thai beef, and shrimp	\$148.00 Large / 6 dozen
Arams <i>Requires 48 hours notice.</i>	\$16.00 / dozen
Pinwheel rolls with cream cheese, hummus, Kalamata olives, scallions, and red bell peppers	
Italian Torta <i>Requires 48 hours notice.</i>	\$33.00 each
Cream cheese, garlic, artichoke hearts, capers, olives, onions, basil, and sun-dried tomatoes <i>Served with sliced baguette and crackers</i>	
Chinese Barbecued Pork <i>(plus \$3.00/tray)</i>	\$12.95 / pound
Chinese BBQ marinated roasted pork tenderloin served with hot mustard dipping sauce	
Teriyaki Chicken Drumettes <i>Serve hot or at room temperature.</i>	\$7.95 / pound
Tossed in our apricot mustard glaze (Average 10 drumettes/pound) <i>(\$3.50 fee will be added for the non-returnable tin.)</i>	
Teriyaki Salmon <i>(plus \$3.00/tray)</i>	\$22.95 / pound
Cut in bite size pieces and served with our wasabi sauce	
Ahi Poke & Rice Cracker <i>Requires 48 hours notice. Serves 10-15.</i>	\$35.00 / each
Fresh ahi tuna with tamari & chives, served with rice crackers and avocado dip	
Mini Spring Rolls <i>with Asian Dipping Sauce</i>	\$14.00 / dozen
Deviled Eggs	\$9.95 / dozen
Tomato Basil Tartlets	\$15.00 / dozen
**Zucchini Parmesan Stuffed Mushroom Caps (+\$3.50 fee for tin)	\$12.00 / dozen
**Crab Stuffed Mushroom Caps (+\$3.50 fee for tin)	\$19.00 / dozen

PARTY SIZE CASSEROLES

Serves 8-10. These entrees are served in non-returnable oven-safe tins. (\$3.50 fee is included per entrée for tin)

Chicken Enchilada Verde	\$55.00 Small
Tender chicken, cream cheese, cheddar, corn tortillas & green tomatillo sauce	
Squash & Black Bean Enchiladas <i>Requires 48 hours notice.</i>	\$55.00 Small
Roasted butternut squash, corn, zucchini, black beans, cream cheese, cheddar, corn tortillas & tomatillo sauce	
Vegetarian Lasagna	\$55.00 Small
Ricotta cheese, fresh spinach, marinara sauce, lasagna noodles, mozzarella & béchamel sauce	
Lasagna Bolognese <i>Requires 48 hours notice.</i>	\$55.00 Small
Sheets of lasagna layered with ricotta cheese, spinach & our authentic Bolognese ragout	
Macaroni and Cheese	\$35.00 Small
Pasta, cheddar, cream & parmesan	

ENTRÉES TO GO

Frozen, ready to heat and serve entrees from our freezer case. Each entrée serves 2-3 people.
Most dinners take 30-45 minutes to heat in your oven, or you can microwave them in minutes.

Chicken Enchilada Verde	\$17.95	Chicken, Black Bean & Tortilla Casserole	\$15.95
Chicken Enchilada Roja	\$15.95	Chicken & Wild Rice Casserole	\$16.95
Beef Stroganoff	\$15.95	Cannelloni	\$15.95
Shepherd's Pie	\$16.95	Macaroni & Cheese	\$10.50
Chicken Cannelloni Bianco	\$17.00	Lasagna Marinara	\$15.95
Chicken Pot Pie	\$16.95	Lasagna Bolognese	\$16.95
All American Meatloaf	\$16.95		

ELEGANT ENTRÉES

3 pound minimum. \$3.00 fee added for non-returnable tray. *Requires 48 hours notice.*

Whole Poached Salmon *Serve cold or at room temperature* \$24.95 / pound
Side of Chinook salmon seasoned & poached. Garnished and served with creamy cucumber dill sauce

Thai Beef Top Sirloin Top Sirloin \$16.95 / pound
This recipe bursts with robust and ethnic flavors Beef Tenderloin \$39.95 / pound

Florentine Steak with Arugula Top Sirloin \$16.95 / pound
Grilled top sirloin or beef tenderloin served over arugula Beef Tenderloin \$39.95 / pound
& fresh herbs, drizzled with olive oil & balsamic vinegar

SOUPS

Six soups available daily, please call for selection.

Elephants Soup To Go *Please ask about soup flavors.* \$32.00
These convenient containers hold 96oz. of hot soup and are perfect for groups of 12.
Soup comes with a ladle, spoons, napkins, & your choice of cups or bowls.

Tomato Orange ~ *Voted "customer favorite".* \$8.25 / quart
A creamy tomato base and the zing of orange essence create this signature soup

Mama Leone's \$8.25 / quart
Tender chicken and fresh vegetables in a tomato cream base make this an all time favorite

Chicken Soup ~ The Cure (*Available frozen only*) \$8.25 / quart
Homemade chicken stock, chicken breast, carrots, onion, celery, ginger, and a touch of lemongrass

SIDE DISHES

3 pound minimum. \$3.00 fee added to all side dishes for non-returnable bowl in which they are served.

Basmati Rice Pilaf *Requires 48 hours notice.* \$28.50 / each
Basmati rice, vegetable stock, onions, carrots & herbs

Spanish Rice *Requires 48 hours notice.* \$28.50 / each
Jasmine rice, onion, vegetable stock, corn & peas

Potatoes au Gratin *Requires 48 hours notice.* \$50.00 / each
Yukon Gold potatoes, crème fraîche & gruyère

Seasonal Sides *Please see our seasonal specials for more side options*

DIPS, SPREADS, SAUCES & DRESSINGS

Don't forget Elephants Own items made fresh from scratch, including delicious sauces, spreads and dips!
Our dressings and vinaigrettes are preservative and additive free. Prices may be subject to change.

DIPS AND SPREADS

Sun Dried Tomato Spread (1/2 pint)	\$7.25	Sun Dried Tomato Dip (1/2 pint)	\$5.75
Goat Cheese & Pistachio (1/2 pint)	\$8.65	Smoked Salmon Spread (1/2 pint)	\$8.65
Dill Dip (1/2 pint)	\$4.50	Clam Dip (1/2 pint)	\$6.50
Spinach Dip (1/2 pint)	\$4.50	Artichoke Parmesan (1/2 pint)	\$7.65
Hummus (1/2 pint)	\$4.95	Guacamole (1/2 pint)	\$6.50
Roasted Onion & Gorgonzola (1/2 pint)	\$7.65	Chili Lime Aioli (1/2 pint)	\$5.50
Fresh Salsa (pint)	\$5.95	Cheese Fondue (pint)	\$8.50

DRESSINGS

Roasted Garlic Ranch	\$5.50	Greek Vinaigrette	\$5.50	Honey Mustard	\$5.50
Balsamic Vinaigrette	\$5.50	French Vinaigrette	\$5.50	Elephants Caesar	\$5.50
Cranberry Vinaigrette	\$5.50	Raspberry Walnut Vinaigrette	\$5.50		

SAUCES

Cabo	\$7.50	Thai Peanut	\$7.50
Apricot Mustard Glaze	\$3.50	Spring Roll Dipping Sauce	\$3.95

BREAD & BAKERY

For over twenty-five years Elephants has provided Portland with the finest artisan breads.
We offer a wonderful selection of special breads to compliment your next meal.

SPECIALTY BREADS

Challah *Friday* \$5.95

OUR DAILY BREADS

Pugliese Boule	\$1.95	Whole Wheat Walnut Baguette	\$3.25
Focaccia	\$2.75	French Baguette	\$2.60
Tuscan Panino	\$1.75	Tuscan Round	\$3.65
French Ficelle	\$1.75		

SANDWICH LOAF BREAD

A great sandwich begins with great bread. Start with these tasty loaves.

Multigrain \$3.95

Elephants Everyday \$3.95

ROLLS & MUFFINS

Multigrain Roll	\$0.75	Dinner Rolls	\$0.75	Brioche Bun	\$0.95
Cornbread Muffins	\$1.00	Focaccia Square	\$1.00		

COOKIES & BARS

Giant Cookies:	\$1.75	Shortbread: Plain elephants	\$1.25
Chocolate chip, cowboy, oatmeal raisin & peanut butter		Half dipped white chocolate	\$1.75
		Pecan	\$1.25
Petite Cookies:	\$1.00	Bars: Chocolate Brownies	\$1.95
Snickerdoodle, gingersnap & our seasonal specials		Brownies with Walnuts	\$2.35
		Lemon Bars	\$1.95
		Walnut Pecan Bars	\$2.50
Macaroons: Plain coconut	\$1.25		
Chocolate dipped with raspberry filling.	\$1.75		

DESSERTS

All of our desserts are made from scratch by our bakers.
Please inquire about our current specials. Prices may be subject to change.

DESSERT TRAYS

Small serves 10, medium serves 15, and Large serves 20. Price includes a \$3.00 non-returnable tray fee.

Dessert Bar Tray	\$30.00 Small	\$50.00 Medium	\$58.00 Large
Tempting house-made brownies, lemon bars, walnut bars & seasonal bars served in bite size pieces			
The "Big" Cookie Tray	\$23.00 Small	\$33.00 Medium	\$41.00 Large
Giant house-made cookies: chocolate chip, peanut butter, shortbread cookies & our seasonal specials			
Assorted Petite Cookie Tray	\$28.00 Small	\$38.00 Medium	\$53.00 Large
Petite house-made cookies: snickerdoodles, gingersnap & our seasonal specials			
Brownie Tray	\$30.00 Small	\$50.00 Medium	\$58.00 Large
An assortment of rich chocolate brownies & our seasonal brownie served in bite size pieces			
Gourmet Dessert Platter	\$38.00 Small	\$48.00 Medium	\$63.00 Large
<i>Bite size for easy sampling</i> - Petite Parisian lemon tarts, chocolate mousse tartlets with hazelnut crust, Russian tea cakes, Elephants' hand-rolled chocolate truffles with coconut & cheesecake bites			

INDIVIDUAL DESSERTS

Chocolate Mousse	\$3.00 each	Seasonal Fruit Tartlets	\$4.50 each
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CAKES

\$3.50 per slice.

We have an assortment of cakes, perfect for birthdays, anniversaries, showers & all of your special occasions.
Please inquire for same day availability. Order deadlines by 2:30pm the day before for 24 hour notice cakes, by noon two to five days before your order for cakes requiring more notice.

6 inch cake	Serves 6-8	\$19.95.	9 inch cake	Serves 10-12	\$29.95
1/4 sheet cake	Serves 20-25	\$45.95	1/2 sheet cake	Serves 40-45	\$65.95

Chocolate Buttermilk Cake 6" requires 24 hour notice, 9" 48 hour notice, sheet cakes 72 hour notice.
Great for special occasions. Chocolate buttermilk cake layered and frosted with buttercream

Chocolate Decadent Cake 6" requires 24 hour notice, 9" 48 hour notice, sheet cakes 72 hour notice.
Six layers of chocolate buttermilk cake and chocolate mousse, covered in ganache and decorated with cocoa powder and chocolate filigree

Seasonal Cakes 6" requires 24 hour notice, 9" 48 hour notice, sheet cakes 72 hour notice.
Please inquire about our most current selections

Celebration Cake Requires 72 hour notice for all sizes.

With a celebration cake you can choose from a number of cakes, fillings, and frostings

Cakes: White or chocolate

Fillings: Any frosting, pastry cream (vanilla or coconut), chocolate mousse, lemon curd, or preserves (strawberry, marionberry or raspberry)

Frostings: Ganache, whipped cream, or buttercream (chocolate, lemon, raspberry, or marionberry)

Carrot Cake Requires 5 days notice for all sizes.

Traditional carrot cake with a cream cheese frosting

Cupcakes Regular \$2.00 each, Mini \$1.00 each

Chocolate or white cake with chocolate ganache or white buttercream frosting with sprinkles

Cheesecake Please inquire about our current selections 3"- \$3.95 6"- \$9.95 9"- \$19.95

Pie Please inquire about our current selections