



Nutshell
CATERING

2009 Holiday Celebration Menu

Celebrate this holiday season with baked goods featuring local, seasonal flavors. We offer delicious desserts to suit many tastes, including several vegan and gluten-free selections. Below are the items available to order from October through January. Nutshell also offers custom-planned dishes for potlucks and gatherings - just contact us for more information!

For best results, please allow one week lead time when ordering. For more information, or to place an order, please contact us:

nutshellcatering@gmail.com 608-622-5148

----- Cakes & Pies -----

BLACK PEARL TORTE Flourless chocolate cake (gluten free), layered with vanilla & chocolate Bavarian creams topped with dark chocolate ganache. Made with Valrhona Chocolate Noir 56%. (Serves 18+) \$45

GERMAN CHOCOLATE CAKE Chocolate cake made from Callebaut Cocoa layered with whipped chocolate ganache and creamy coconut-pecan icing with bourbon vanilla. (Serves 16+) \$35

FRUIT FANTASTICO Orange cream cheesecake on a shortbread crust finished with whipped cream and glazed fresh fruit. (Serves 16+) \$35

VEGAN PINEAPPLE UPSIDEDOWN CAKE Moisy, spicy carrot cake featuring Wisconsin carrots and dried cranberries baked with a caramel-y mosaic of fresh pineapple slices, candied cherries, pecans, and Wisconsin hickory nuts. (Serves 16+) \$35



TURTLE PUMPKIN PIE Pumpkin custard made with caramelized sugar in a flaky crust finished with whipped cream, caramel, and pecans. (Serves 6-8) \$16

COCONUT SNOW QUEEN Creamy coconut filling in a flaky crust topped with a light meringue and toasted coconut flakes. (Serves 6-8) \$16

VEGAN CRANBERRY CORN CAKE Full, soft sweet corn flour cake topped with Wisconsin cranberries simmered in orange blossom water and marmalade. (Serves 12-16) \$30

YAHARA BAY RUM PINEAPPLE UPSIDE-DOWN CAKE Great holiday cake featuring local rum topped with caramelized fresh pineapple & cherries. (Serves 12-16) \$35





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----- Cookies & Bars -----

HOLIDAY COOKIE TRAYS

Small box (2 dozen) \$18, Medium (3 dozen) \$28, Large (5 dozen) \$38

Choose three varieties per box:

Vegan Mini Hazelnut Linzertortes
(raspberry or apricot filled)

Gluten-Free Hazelnut (with rice flour)

Vegan Chocolate Chip Tahini

Pumpkin with Maple Cream Cheese Icing

Espresso Dark Chocolate

Decorated Seasonal Cutouts

Vanilla or Almond Glazed Ricotta Cookies

Mint Chocolate Dipped Shortbread

Chocolate Dipped Banana Shortbread

Kourebedies (Powdery white Greek wedding cookies with almonds and cognac)

SPECIALTY BARS \$20 per dozen

Baklava (made with apricots and walnuts)

Raspberry Fudge Brownies (topped with dark chocolate ganache)

Vegan Maple Pecan Blondies (made with Wisconsin Maple Syrup)

Brioche Bread Pudding (served with a side of bourbon caramel sauce)



----- Brunch -----

Pastry selections below; custom menus available

Tart and Sweet Glazed Lemon Bread (serves 8+) \$12 loaf

Cranberry Walnut Orange Bread (serves 8+) \$12 loaf

Cherry Oat or Currant Orange Scones \$1.50 each

Apple Pitas (phyllo filled with apples, nuts & golden raisins) \$2 each (available frozen for baking)

Brioche Sticky Buns (order with walnuts or no nuts) \$2 each

Mixed tray of breakfast pastries (serves 18) \$27

Spinach & Mushroom Quiche with Farmer John's Romano Cheese (serves 6-8) \$16