



Fresh Fruit Bavarian Cake



Chocolate Soufflé Cake



Lemon Meringue Cake



Lemon Cream Tart



Chocolate Mousse Cake

Cafe Brio 2017 Cakes & Pastries



Fresh Fruit Tart 9"

Cafe Brio

SPECIAL OFFERINGS FOR SPRING & SUMMER 2017

We use only fresh & natural ingredients.

Our bakers create contemporary classics inspired by tradition. We are proud to offer you pastries to make your celebration or gathering even more delightful.

**Please stop in or contact us
to place your order**

(707) 822-5922

791 G. Street, Arcata, CA 95521

cafe@briobaking.com

www.cafebrioarcata.com

SPECIAL ORDER DEADLINES:

All Special Orders must be received by 11AM three days before the pick-up date.

Shorter lead times may be possible depending on product availability. Please call to inquire.

Special Orders must be prepaid, either by credit card over the phone or in person at the Cafe

Cafe Brio

We use only fresh organic butter, eggs, flour, sugar, and fresh seasonal fruits in our pastry.
Quality, old-world craftsmanship and contemporary style make them stand out on your table.

Please place your Special Orders by 11 am, 3 days in advance of pick-up.

Cakes

	[Servings]	Size"	\$
Fruit Bavarian <i>Passionfruit, Mango, Raspberry or Strawberry</i>	[8] 6"	\$30	[12] 9" \$55
Chocolate Soufflé <i>Flourless, wheat free</i>	[8] 6"	20.00;	[12] 9" \$55
Chocolate Mousse	[8] 6"	\$30 /	[12] 9" \$62
Lemon Meringue	[8] 6"	\$30 /	[12] 9" \$62
Opera	[9] 6x9"	\$40	[18] 9x12" \$85
Cheesecake	[6] 6"	\$18	[12] 9" \$38

Cupcakes

\$2.75

Devils Food	Cranberry Citrus
German Chocolate	Chocolate Peanut Butter
Ginger Spice	Caramel Apple

Our current cupcake offerings change seasonally.

Current items min. order 6 mix/match; non-current 6 min. each kind.

Tarts

Lemon Cream (*WF)	[8] 9"	\$35
Fresh Fruit (*WF)	[8] 9"	\$35
Banana Cream	[8] 9"	\$35
Fruit Crumble	[8] 9"	\$35
Chocolate Strawberry	[8] 9"	\$35
Big Lagoon Pie	[8] 9"	\$40

Cakes & Tarts should be kept chilled & served cool, except:

---Chocolate Soufflé Cake may be served cold or at room temp
(depending on desired texture, firm or delicate).

—Cupcakes should be served at room temperature.

[Servings] Size" \$.

Tea Cakes & Bars

Banana Bread	[8]	9"	\$19
Lemon Almond Pound Cake	[10]	12"	\$24
Brownies	@		\$3.75
Lemon Bars	@		\$2.65
Eclairs	@		\$2.85
Salted Caramel Bars	@		\$1.75
Macarons, assorted flavors	[dozen]		\$20
Lemon Poppysseed Bundt	[3] 4"	\$4.85	[12] 10" \$36

Cookies

Chocolate Chip Cookies	@ \$3.75	[doz]	\$36
Macarons, assorted flavors	@ \$2	[doz]	\$20
Double Chocolate	@ \$2.75	[doz]	\$26
Oatmeal Currant	@ \$2.75	[doz]	\$26
Triple Ginger	@ \$2.25	[doz]	\$22

Quiche

Quiche Forestier	[8-10] 9"	39.00
Quiche Market	[8-10] 9"	35.00

Breakfast Pastry

Croissant	2.85
Almond Croissant	3.95
Chocolate Croissant	3.95
Ham & Cheese Croissant	6.95
Jalapeño Cheddar Croissant	5.35
Sticky Bun	3.95
Fruit Danish	4.50
Cream Scone	3.95
Muffin du jour	4.75

Minimum 12 individual pastries mixed in any combination.

Breakfast Pastry

Chocolate Strawberry Tart

Cupcakes

Macarons

Quiche Forestier

