

# NAEF C U I S I N E

## Fine Bakery & Artisan Ice Cream

Specialty Cakes & Cheesecakes NY Style

Tarts, Pies & Breads

Cookies & Petits Fours

Chocolate Delights

Ice Cream & Sorbets

*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 \$320

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

### Carrot, Pecan Cream Cheese Frosting \$260

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

### Tres Leches with Banana Liquor \$260

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

### Strawberry Shortcake \$290

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 \$290

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 topping

*All Specialty Cakes size is 10" serves 12 slices*

## Cheesecakes New York Style

### Raspberry Cheesecake \$260

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

### Pumpkin Cheesecake \$260

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 \$280

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*



## *NAEF CUISINE's Artisan Ice Cream: All Fresh, All Natural, All exquisite!*

Our Artisan Ice creams and Sorbets are made with the finest primary ingredients from scratch. You can taste fresh milk, real organic fruit, freshly ground nuts, belgian chocolate, home made nougat, bourbon natural vanilla bean, making each one unique in flavor and texture.

### **Ice Cream (milk based)**

natural vanilla bean  
dark swiss chocolate  
cajeta  
strawberry  
coconut  
vanilla & toasted almonds  
vanilla, coffee & kalhua \*  
amaranth & honey \*  
piña colada (no alcohol)  
natural yoghurt  
yoghurt & fresh mint  
toasted sesame seed  
caramel with walnuts  
rhum and raisins \*  
cappuccino  
pistachio \*  
tiramisu \*  
sencha green tea  
chocolate mint

#### *For Children:*

mashmallow  
kit kat

### **Sorbets (water based)**

organic mango  
organic passion fruit  
mandarin  
lime & basil  
hibiscus  
papaya  
raspberry \*  
red forrest fruits

Classic Flavours \$135/liter  
Premium Flavours \* \$185/liter



### ***Artisan Ice Cream Wholesale for Hotels & Restaurants:***

*For the past year NAEF CUISINE has been supplying fine ice cream in some of the best hotels and restaurants in Bay Vallarta, Chefs know what tastes best and what keeps up best. Our wholesale ice cream and sorbets are sold in 5 liter batches at a preferred price per/liter. Call us or write us, we will be more than glad to assist your needs for your establishment or for your next event if you want to ravish your friends and customers.*

**NAEF**  
C U I S I N E