Name:	Number: Pick Up Date & Time:
	Cakes By Karen 8632 Kennedy Avenue, Highland, IN
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	50 Piece Pastry Tray \$38.00 CASH ONLY Up To 5 Items Per Tray
	25 Piece Pastry Tray \$23.00 Up to 3 Items Per Tray unless ordering multiple trays
	Mini Bundt Pound Cakes topped with strawberry, raspberry, blueberry, apricot, pineapple or ganache (specify)
	Cookies and Cream Pie Cup: Cookies and cream filling with our special blend and chocolate cookie crumbles
	Banana Pie Cup – Banana with custard topped with whip cream and almonds
	Chocolate Pie Cup – Chocolate pudding topped with chocolate whip cream and chocolate chips
	Coconut Pie Cup – Coconut pudding topped with whip cream and toasted coconuts
	Chocolate Silk Cup – Chocolate mousse with dark chocolate stripes on top
	Strawberry Parfait Cup – Strawberry parfait topped with whip cream and chocolate stripes
	Banana Dream Cake – Banana cake topped with whip cream
	Carrot Cake Miniatures – Carrot cake topped with cream cheese Mini Eclairs – Puff pastry shell filled with custard and topped with chocolate sauce
	Cream Puffs – Puff pastry shelled filled custard and topped with powdered sugar
	Vanilla Delight – White cake topped with buttercream and white chocolate shavings or coconut
	Chocolate Delight: Chocolate cake topped with buttercream and chocolate shavings
	Lemon Bars – Pie crust with lemon filling
	Chocolate Raspberry Fudge Cup – Raspberry filling with fudge topping
	Brownies with fudge only or with fudge & nuts or with fudge & caramel or with fudge, caramel, nuts (specify)
	Brownies with peanut butter frosting or with peanut butter frosting and nuts
	Pecan Pie Cup
	New York Style Cheese Cake – topped with whip cream and strawberry or cherry or plain (specify)
	Turtle Cheese Cake – Cheese square topped with caramel, nuts and whip cream
	Chocolate Raspberry Cheese Cake – Cheese square topped with chocolate and raspberry
	Caramel Silk Cup – Caramel with chocolate silk topped with whip cream
	Chocolate Raspberry Petit Four – Chocolate cake with a raspberry filling and covered with white fondant icing
	White Apricot Petit Four – White cake with a touch of apricot filling and covered with white fondant icing
	Peanut Butter Pie Cup
	Lemon Meringue Pie Cup
	White Chocolate Mousse Cup – White Chocolate Mousse filled in an imported chocolate cup
	Chocolate Mousse Cup – Chocolate Mousse filled in an imported chocolate cup
	Raspberry Mousse Cup – Raspberry Mousse filled in an imported chocolate cup
	Crème Brulee Cup – very flaky pastry cup filled with crème brulee
	Cherries Jubilee – cherries sautéed with butter and rum liqueur topped with whipped cream
	Banana Boat – half of an éclair shelled filled with bananas &custard topped with special blend & chocolate chips
	German Chocolate Cup – coconut, pecan, and butter streusel topped with a drop of chocolate
	Irish Cream Mousse Cup – Irish Cream Liqueur Mousse topped with chocolate chips
	Almond Amaretto Mousse Cup
	Conoli bites
	Key Lime Cups
	Hawaiian Strawberry Pie Cup
	Baklava Southorn Bod Volunt Colon with Groom Channe fronting
	Southern Red Velvet Cake with Cream Cheese frosting Pumpkin Cream (only excitable October Nevember & December)
	Pumpkin Cream (only available October, November & December) Napoleon: sheets of postry dough filled with postry grams and topped with powdered sugar. \$1.00 each
	Napoleon: sheets of pastry dough filled with pastry crème and topped with powdered sugar - \$1.00 each Tiramisu - \$1.00 each
	Chocolate Covered Strawberries (smaller, bite sized) - \$1.50 each
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