

Custom Cakes

Customize your cake for your special event. Choose from the following:

Cake Flavors

Vanilla
Chocolate
Lemon
Coconut
Spice
Red Velvet

Fillings & Frostings

Buttercreams:

Vanilla
Chocolate
Mocha
Coconut
Lemon

Fillings Only

Pastry Cream
Lemon Curd
Raspberry Jam
Seasonal Fresh Fruit

Whipped Ganaches:

Dark Chocolate
White Chocolate

Other Options:

Whipped Cream
Cream Cheese

Glazes

Chocolate Ganache
Lemon
Raspberry

Decorations

Chocolate Curls Sliced or Chopped Nuts
Cake Crumbs Inscriptions
Seasonal Fresh Fruit - upcharge
Custom Designs - upcharge

Cake Sizes & Pricing

6" Two Layer	\$24	6" Four Layer	\$32
8" Two Layer	\$28	8" Four Layer	\$46
9" Two Layer	\$32	9" Four Layer	\$60
¼ Sheet	\$45	½ Sheet	\$72
Full Sheet	\$120		

Single layer cakes with buttercream frosting:

6" - \$15 8" - \$18 9" - \$25

Cupcakes

Any cake flavor with buttercream or ganache frosting \$3.00 each. Filled \$3.25

Wedding Cakes

Please call for an appointment.

Tarts

Frangipane with Apples or Pears \$22

Thinly sliced apples in a pate sucre crust.

Raspberry Linzer Torte \$20

Almond pastry and lattice with raspberry jam.

Plum Tart seasonal \$22

Layers of plums with a streusel topping.

Lemon Curd \$20

Fresh lemon zest and juice offer natural tart flavor.

Individual Tarts \$6

Specialty Cakes

Carrot Cake

Chock full of carrots, golden raisins, pineapple, walnuts, coconut, and spices. Filled and finished with cream cheese frosting and decorated with toasted walnuts or coconut and buttercream carrots.

German Chocolate Cake

Rich chocolate cake layered between the classic coconut & pecan filling. Decorated with toasted coconut and chocolate ganache topping.

Cake Sizes

6" Two Layer	\$26	6" Four Layer	\$36
8" Two Layer	\$32	8" Four Layer	\$50
¼ Sheet	\$50	½ Sheet	\$80
Full Sheet	\$135		

Cheesecake

We start with a vanilla bean base and add flavors from there: lemon, orange, raspberry, cherry, chocolate, espresso, pumpkin, liqueurs and more!

6" Round \$25 9" Round \$35

Ophelia's Chocolate Truffle Torte

Bittersweet chocolate and liqueur create the flavor of this rich flourless dessert, glazed with more chocolate and seasonal decorations. GF

6" Round \$25 9" Round \$46

Please call to see what we have in our display case.

Most cakes require a 3 day order time, pies - 1 day.

Pies

Banana Cream \$18

Layers of sliced bananas in vanilla cream, topped with whipped cream.

Blueberry Peach (or Blackberry) \$20

Seasonal fresh fruit in a pastry crust & streusel.

Bumble Berry \$18

Blueberry, raspberry, blackberry, strawberry with a streusel topping. Available all year long.

Chai Spice \$18

In a gingerbread crumb crust with whipped cream.

Coconut Cream \$18

In a coconut crumb crust & whipped cream topping

Dutch Apple \$18

Tart Granny Smiths in flaky pastry & streusel.

Fall Harvest \$20

Apples, pears and cranberries! Seasonal at its best.

Key Lime \$18

Not too tart or too sweet, in a crumb or pastry crust with whipped cream or meringue topping.

Lemon Meringue \$18

Lots of lemon flavor under tall peaks of meringue.

Mince \$18

Apples, raisins, spices & molasses. Dark & rich.

Mystery Pecan \$20

Classic pecan pie made lighter with cream cheese.

Peanut Butter \$18

Creamy peanut butter in a chocolate crumb crust

Pumpkin \$18

A blend of the most flavorful pumpkin & squash varieties. Topped with crème Chantilly.

Raspberry Mousse \$20

Paired with vanilla or chocolate crust and garnishes.

Strawberry Rhubarb (or Raspberry) \$18

In a flaky pastry crust and streusel topping. Varying the berries stretches out the rhubarb season.

Other seasonal flavors are available.

Pastry Boxes & Platters

Coffeecakes

Kringle – Almond, Apple, Raspberry
Ginger Pear Cake, Sour Cream, plain or with fruit

Pastries

Bearclaw, Almond, Blueberry, Raspberry, Lemon,
Cream Cheese, Cinnamon Raisin, Apple Turnover,
Cinnamon Twist, Sticky Buns, Vanilla Rolls, Maple
Bacon Twists

Croissants

Plain, Chocolate, Twice Baked Almond

Scones

Cherry Pecan, Orange Cranberry Almond, Blueberry
Seasonal flavors

Muffins

Blueberry or Raspberry, Morning Glory, Pumpkin,
Orange or Almond Poppyseed,

Savory Pastries

Croissants Ham & Swiss, Pesto Parmesan

Scones

Five Cheese, Bacon Cheddar, Herbed

Baker's Dozen Box (13) **\$33**

Small Platter (10) **\$25**

Medium Platter (15) **\$38**

Large Platter (20) **\$50**

Other Pastry Options

Bread Pudding – Apple Pecan or Berry
Apple Walnut Cake – by the slice or loaf
Quickbreads – Lemon, Banana Walnut, other
seasonal options – by the slice or loaf

Petite Pastry Platters

Petites are bite size versions of our pastries listed
above. Average serving is three to four pieces.

Small Platter (30 pieces) **\$36**

Medium Platter (50 pieces) **\$54**

Large Platter (70 pieces) **\$75**

Cookies & Bars

Classis Favorites

Chocolate Chip, Chocolate Chip Walnut, Oatmeal
Raisin, Snickerdoodle, Peanut Butter, Peanut Butter
Chocolate Chip, White Chocolate Macadamia, Ginger
Molasses, Chocolate Crinkles

Baker's Dozen Box (13) **\$12**

Small Platter (20) **\$18**

Medium Platter (35) **\$32**

Large Platter (50) **\$45**

Fancy Cookies \$1 - \$3

Swedish Dreams, Almond Tea Cookies
Oatmeal Ginger, Coconut Macaroons
Decorated Sugar Cookies, Shortbreads
Chocolate or Lemon Sandwiches

Bars \$3 – \$4

Brownies - Walnut, Raspberry Cream Cheese
Blondies, Lemon Bar, Five Layer Bar, Nanaimo Bar
White Chocolate Cranberry Coconut Bar
Strawberry Walnut Oat Bar
Baseball Bar - oatmeal, chocolate, butterscotch,
peanut butter

Gluten Free Desserts

Chocolate Peanut Butter Bars
Coconut Macaroons
Baseball Bars (has oatmeal)
Sugar Cookies
Chocolate Chip & Ginger Molasses
Cakes – chocolate or vanilla
Cheesecake – any flavor without the crust
Chocolate Truffle Torte



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Dessert & Pastry

Menu

Spring, 2016

Hours

Monday thru Friday 7:00 to 4:30

Saturday 8 to 4

Lunch served daily from 10:30 to 3:00

Saturday Breakfast served until 12:30

Closed Sunday

*"Petite Sweet Bakery provides a
gathering place where people feel nurtured
through good food and community.
Fresh, healthy ingredients and warm,
friendly service are part of our
recipe for success."*

