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Sweet Jazmines

desserts from our home to your table

Best of Main Line Life for Desserts in 2008

HOURS
 Tuesday–Thursday and Saturday
 9:00 am - 5:00 pm
 Friday 9:00 am - 6:00 pm
 CLOSED Sunday and Monday

Cheesecakes

Sweet Jazmines has over 45 flavors of cheesecake. Please feel free to ask about our other flavors.

9" (serves 10-14) \$36 • 6" (serves 5-7) \$18

- Banana Foster** – fresh bananas and homemade rum caramel
- Citrus** – lemon, lime and orange cheesecake with lemon curd
- White Chocolate Raspberry Swirl** – white chocolate cheesecake with raspberry swirls
- Sweet Potato** – lattice whipped cream with nutmeg
- Key Lime** – lime cheesecake, topped with lime curd and whipped cream
- Marble** – swirled with ganache
- Pumpkin Spice** – gingersnap crust, lattice of whipped cream sprinkled with cinnamon
- Eggnog** – hints of nutmeg and brandy
- Amaretto** – Almond crust with amaretto cheesecake
- White Chocolate Cappuccino** – coffee and white chocolate
- Rum Raisin** – rum soaked raisins and nutmeg
- Blueberry Lemon** – lemon cheesecake topped with a blueberry compote
- Raspberry Mango** – mango cheesecake with chunks of mango and swirls of raspberry
- Chocolate** – chocolate cheesecake on a chocolate cookie crust
- Caramel Apple** – apple cinnamon cheesecake with caramel swirls
- Cranberry Orange** – cranberries, fresh oranges
- Lemon White Chocolate** – lemon cheesecake with white chocolate chunks, topped with homemade lemon curd
- Hot Fudge Sundae** – vanilla cheesecake, topped with our hot fudge, whipped cream, nuts and cherries, or make it a Banana Split by using banana cheesecake
- Pralines 'n' Cream** – candied pecans swirled with caramel
- Chocolate Chocolate Chip** – chocolate cheesecake with morsels of chocolate

9" (serves 10-14) \$40 • 6" (serves 5-7) \$20

- Caramel** – caramel cheesecake on flourless chocolate cake
- Silk and Satin** – vanilla cheesecake coated with raspberry marmalade, covered with dark chocolate ganache.
- Caramel Orange Grand Marnier** – fresh oranges, homemade caramel Grand Marnier
- Triple Chocolate** – layers of white and dark chocolate cheesecake, topped with milk chocolate ganache
- Chocolate Decadence** – chocolate cheesecake covered with ganache and topped with chocolate mousse

FROCHOCHÉ – \$4.75

Frozen chocolate covered cheesecake on a stick dipped in either milk, dark or white chocolate. We match the flavor of the cheesecake to the appropriate chocolate. The flavors for these frozen delights can vary at any time. These are a wonderful substitute for those who love their ice cream... cold ... creamy ... delicious.

10" Tart

- Lemon Meringue** – \$29.00
lemon curd topped with an Italian meringue
- Fruit** – \$29.00
filled with Grand Marnier Pastry Cream and topped with seasonal fruit
- Apple Frangipan** – \$29.00
almond cream topped with slices of baked apples
- Caramel Apple** – \$32.00
chunks of apples topped with homemade caramel, cinnamon struesel topping

Cookies/Bars

- Butter** – \$15/pound §
- Chocolate Chunk English Toffee** – \$15/pound †
- English Shortbread** – \$15/pound §
- Oatmeal Raisin** – \$15/pound †
- Peanut Butter Milk Chocolate** – \$15/pound †
- Pecan Sable** – \$18/pound §
- Sugar 'n' Spice** (holiday cookies) – \$18/pound §
- Pecan Squares** – \$42/dozen
- *Triple Chocolate Almond** – \$15/pound †
- *White Chocolate Macadamia Crasin** – \$15/pound †
- * minimum order of 2 lbs of cookies per variety
- § approximately 20-24 cookies per pound
- † approximately 12-14 cookies per pound

- More Than Just a Brownie**
\$3.50 each
- Caramel Pecan
- Creme de Menthe
- Double Chocolate Walnut
- English Toffee Hazelnut
- German Chocolate
- Irish Coffee Cream
- Peanut Butter Milk Chocolate
- Toasted Almond
- Triple Chocolate
- White Chocolate Raspberry

10" Pies

serves 8-10

- Pumpkin** – \$20.00
- Sweet Potato** – \$22.00
- Banana Cream** – \$24.00
- Chocolate Cream** – \$24.00
- Pecan** – \$22.00
- Key Lime** – \$25.00
- Lemon Meringue** – \$25.00
- Caramel Apple** – \$27.00
- Chocolate Mousse** – \$23.00
- French Apple** – \$26.00
- Coconut Cream** – \$23.00
- Grand Marnier Pecan** – \$24.00
- Deep Dish Apple** – \$25.00

Cake Flavors

BASIC FLAVORS

Vanilla Cake – vanilla pound filled and finished with italian vanilla buttercream

Chocolate Cake* – chocolate cake filled and finished with italian vanilla or chocolate buttercream

Pound Cake* – lemon, chocolate chip, marble or white chocolate filled and finished with your choice of flavors

SPECIALTY FLAVORS

Chocolate Decadence* – chocolate cake, flourless chocolate cake, ganache, chocolate mousse and chocolate buttercream

Italian Rum Cake* – vanilla cake with rum syrup, chocolate and vanilla pastry cream and vanilla buttercream

White Chocolate Grand Marnier Mousse* – vanilla cake with Grand Marnier syrup, white chocolate mousse, vanilla buttercream

Chocolate Mousse Cake – chocolate cake, chocolate mousse, chocolate buttercream

Chocolate Kahlua Cake – chocolate cake with a Kahlua syrup, chocolate filling, ganache

Caramel Symphony – marble pound cake with Kahlua syrup and caramel buttercream

Pretty 'n' Pink – white chocolate pound cake, strawberry marmalade and strawberry buttercream

Duet – chocolate chip pound cake, white and dark chocolate ganache, and white chocolate buttercream

Coconut Cake – coconut cake with coconut syrup and coconut buttercream

Ramango – mango cake, fresh raspberries and mango, mango and raspberry buttercream

Lemonberry – lemon blueberry pound cake, lemon curd, white chocolate buttercream

Carrot Cake – carrot cake with walnuts and currants and cream cheese frosting

Spring Delight – vanilla pound cake, lemon curd, raspberry marmalade and vanilla buttercream

Lemon Delight – lemon pound cake, lemon curd and lemon buttercream

Strawberry Tallcake – vanilla cake, fresh strawberries, whipped cream and vanilla buttercream

Raspberry 'n' Cream – vanilla cake, raspberry marmalade, vanilla cheesecake and vanilla buttercream

Cinnfully Southern – sweet potato cake, cinnamon cream cheese and caramel buttercream

Pumpkin Orange – pumpkin orange cake and orange cinnamon cream cheese

Coffee Cake – 6", 8", and 10" - vanilla pound with a cinnamon walnut crumble — great for breakfast or dessert

CAKE INFORMATION

SIZE	SERVINGS	BASIC FLAVORS	SPECIALTY FLAVORS
18" x 13"	40-50	\$54.00	\$80.00
13" x 9"	20-25	\$38.00	\$56.00
14" round	40-50	\$54.00	\$80.00
12" round	25-30	\$45.00	\$63.00
10" round	12-18	\$27.00	\$41.00
8" round	8-12	\$20.00	\$31.00
6" round	6-8	\$15.00	\$22.00

* these cake flavors are more expensive than the other cake choices

Miniatures

\$12.00/dozen

- Brownies and Pecan Squares

\$15.00/dozen

- Cream Puffs
- Eclairs
- Lady Kisses
- Banana Cream Tartlettes
- Key Lime Tartlettes
- Brandied Cherry Macaroons
- Lemon Meringue*
- Chocolate Mousse
- Apple Almond
- Chocolate Kahlua
- Vanilla Cheesecake

\$18.00/dozen

- Raspberry Napoleons*
- Flavored Cheesecake*

\$18.00/dozen, \$1.50/piece

- Fruit Tartlettes

\$24.00/dozen, \$2.00/piece

- Petit Fours

*Minimum of 2 doz. for these varieties;

All others minimum order of one dozen per variety
Sweet Jazmines' recommendation: 2-3 pieces for lighter fare and 3-5 pieces when having mainly dessert

Muffins

Seasonal call for selection

\$3.00/each

Our muffins are all finished with a wonderful glaze that keeps in all of the freshness and adds another layer of delicious flavor. Minimum order of 1/2 dozen per flavor.

Cranberry Orange Muffin – with cranberry orange glaze

Sweet Potato Muffin – with a triple sec cinnamon glaze

Blueberry Lemon Muffin – with a lemon vodka glaze

Apple Cinnamon Muffin – with an amaretto cinnamon glaze

Banana Walnut Chocolate Chip – with a rum glaze

Pumpkin Orange – with a triple sec cinnamon glaze

Corn – with a light honey glaze

Pear Ginger – with a ginger vodka glaze

Cupcakes

Vanilla – vanilla pound with vanilla buttercream

Chocolate – chocolate chip with chocolate or vanilla buttercream

Specialty Cupcakes

Lemon Blueberry – lemon blueberry pound cake with lemon curd and white chocolate buttercream

Chocolate Ganache – chocolate with ganache and chocolate buttercream

Chocolate Peanut Butter Ganache – with ganache and peanut butter buttercream

Vanilla Raspberry – vanilla pound with raspberry buttercream