

# Dessert Selection

*Fall 2010*

LPK's *Culinary Groove*

Beautifully Cultivated Desserts™

“You made the most beautiful wedding cake I have ever seen in my whole life! It was so elegant and so delicious! How can I thank you enough for making our cake so perfect? Thank you a million times!”

*Azadeh and Chris's wedding*

# Cakes

(v – vegan, g – no gluten, d – no dairy, s – no sugar, so – no soy, c – no corn, n – no nuts)

	4"	6"	8"	10"	12"
<b>Almond Torte</b> (g, so, c) Traditional Eastern European almond sponge cake, filled with mocha buttercream	\$22	\$34	\$45	\$60	\$90
<b>Carrot Cake</b> (v, d, n) "Carrots only" carrot cake, filled with ginger frosting	\$22	\$34	\$45	\$60	\$90
<b>Coconut Lime Cake</b> (v, g, d, n) Coconut lime cake, filled with lime scented frosting	\$22	\$34	\$45	\$60	\$90
<b>Double Chocolate Fudge Cake</b> (v, d, n) Retro-style chocolate cake, filled with chocolate fudge frosting	\$22	\$34	\$45	\$60	\$90
<b>Gluten-free Double Chocolate Fudge Cake</b> (v, g, d, n) The gluten-free version of our retro-style chocolate cake, filled with chocolate fudge frosting	\$22	\$34	\$45	\$60	\$90
<b>Gluten-free Signature Chocolate Cake</b> (g, so, c, n) The gluten-free version of our devil's chocolate food cake, filled with bittersweet caramel ganache, and salted chocolate buttercream	\$22	\$34	\$45	\$60	\$90
<b>Milk Chocolate Mousse Cake</b> (g, so, c) Almond-based chocolate sponge cake and luscious milk chocolate mousse, wrapped in an edible chocolate wave	\$22	\$34	\$45	\$60	n/a
<b>Signature Chocolate Cake</b> (so, n, c) Devil's chocolate food cake, filled with bittersweet caramel ganache and salted chocolate buttercream	\$22	\$34	\$45	\$60	\$90
<b>Simply Vanilla Cake</b> (g, so, c, n) Moist, soft, golden butter cake, filled with vanilla scented brown sugar buttercream; and it's gluten-free! <i>(also available with LPK's zesty lemon curd and silky smooth lemon buttercream)</i>	\$22	\$34	\$45	\$60	\$90
<b>Vanilla Chocolate Fudge Cake</b> (v, d, n) Moist, rich, golden vanilla scented cake, filled with chocolate fudge frosting <i>(also available with ginger frosting)</i>	\$22	\$34	\$45	\$60	\$90

\*prices subject to change without notice

# Cakes *(continued)*

(v – vegan, g – no gluten, d – no dairy, s – no sugar, so – no soy, c – no corn, n – no nuts)

**The following cakes are now available by special order only, and require at least 7 days' notice:**

Banana Cake with Maple or Chocolate Fudge Frosting (v, g, d, n)

Lemon Poppy Seed Cake with LPK's Lemon Curd and Lemon Buttercream (so, c, n)

Poppy Seed Cake with Lavender Honey Buttercream (so, c, n)

Pumpkin Cake with White Chocolate Cream Cheese Frosting (so, c, n)

*We offer a daily selection of 4" and 6" cakes fresh from our pastry case. As the selection changes daily, we encourage customers to place orders for specific cakes and desserts at least 7 days in advance, including larger cakes and bulk orders. Orders placed with less notice may incur rush charges.*

*Most of our cake flavours are also available in mini and large cupcakes, ideal for catered functions, weddings and other special occasions. Mini's - \$2.50/single, \$14.00/half dozen, \$26.00/dozen. Large - \$4.00/single, \$22.00/half dozen, \$44.00/dozen.*

*Minimum special order, 1/2 dozen of one flavour.*



# Individual Tarts & Desserts

(v – vegan, g – no gluten, d – no dairy, s – no sugar, so – no soy, c – no corn, n – no nuts)

<b>Brownie</b> (g, so, n) Cakey, fudgy and chocolaty	\$3.75
<b>Butter Tart</b> (so, c, n) Agave based blonde butter tart fill in a puff pastry shell <i>(special orders and weekends only; minimum order half dozen)</i>	\$3.50
<b>Caramel Pecan Tart</b> (so) Toasted pecans, salted caramel and semisweet ganache in a chocolate shortbread crust	\$5.75
<b>Cheesecake Tart</b> (so, n) Crème fraîche based cheesecake fill in a brown sugar shortbread crust	\$5.75
<b>Chocolate “Boston Cream” Cake</b> (v, g, d, so, c, n) Fudgy chocolate cake, filled with hidden vanilla scented custard, topped with semisweet ganache	\$4.00
<b>Drunken Almond Orange Cake</b> (so) Orange infused mazarin cake super saturated with honey saffron glaze in a vanilla shortbread crust	\$5.75
<b>Lemon “Cream” Tart</b> (v, g, d, s, so, c, n) Light lemon cream in a flakey pie crust, finished with lemon whipped coconut cream	\$5.75
<b>Lemon Meringue Tart</b> (so, n) Zesty lemon curd in a vanilla shortbread crust, finished with brûléed Italian meringue	\$5.75
<b>Orange Creamsicle Tart</b> (so, n) Delicate orange curd in a vanilla shortbread crust, finished with brûléed Italian Meringue	\$5.75
<b>Vanilla “Boston Cream” Cake</b> (v, d, so, c, n) Moist, rich vanilla cake, filled with hidden vanilla scented custard, topped with semisweet ganache	\$4.00
<b>Vegan Caramel Pecan Tart</b> (v, d) Toasted pecans, salted caramel and semisweet ganache in a brown sugar shortbread crust	\$5.75

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# Individual Tarts & Desserts (continued)

(v – vegan, g – no gluten, d – no dairy, s – no sugar, so – no soy, c – no corn, n – no nuts)

**Vegan Orange Caramel Truffle Tart (v, d, n)** \$5.75

Delicately salted orange caramel and bittersweet ganache in a vanilla shortbread crust

**Vegan Truffle Tart with Hidden Fruit Preserves (v, d, n)** \$5.75

LPK's homemade fruit preserves hidden under a blanket of bittersweet ganache, nestled in a chocolate shortbread crust

**White Chocolate Crème Brûlée Tart (so, n)** \$5.75

Brûléed silky white chocolate crème in a chocolate shortbread crust

**“Whoopie” Pies (g, d, so, c, n)** \$2.75

Our dairy-free, gluten-free chocolate cake, filled with gooey, marshmallowy Italian meringue

*Most of our large tarts are available in mini pastry, 1-2 bite size - perfect for catered functions, corporate events, and sweet tables. Mini tarts are \$2.50 each; minimum special order, 1 dozen of one flavour.*

*Many of our tarts are also available in a gluten-free option. Please allow at least 7 days' notice for special orders. **Orders placed with less notice may incur rush charges.***



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# Cookies & Snacks

(v – vegan, g – no gluten, d – no dairy, s – no sugar, so – no soy, c – no corn, n – no nuts)

Assorted Shortbread Cookies (*traditional, vegan, and vegan and gluten-free varieties*)

\$1.00/single, \$5.50/half dozen, \$10.50/dozen, \$6.00/bag of 8 mini's

Caramel Corn (v, g, d, so, n) \$2.50/50g bag, \$4.00/100g bag

Chocolate Chip Cookies (v, g, d, so, c, n) \$6.00/bag of 6

Chocolate Chip Sandwich Cookies (v, g, d, n) \$2.75/Jumbo

\$1.75/mini (*special order only, minimum 1 dozen*)

Decorated Gingerbread Cookies and Lollies

(*traditional, vegan, and vegan & gluten-free varieties*) starting at \$2.25

Fruit-filled Oat Squares (v, g, d, c, n) \$2.50 each

Gingersnaps (g, so, c, n) \$6.00/bag of 10

“Myloreo” Chocolate Cream Sandwich Cookies (v, g, d, n)

\$2.75/Jumbo cookies \$8.75 /bag of 6 mini's

Nanaimo Bars (v, g, d, *pecan alert!*)

\$3.75 each **Award Winning!**

Oatmeal Cookies (v, g, d, so, c, n)

\$2.75 each

Poppy Seed & Onion Crackers

(v, g, d, s, so, c, *almond alert!*)

\$6.50/150g bag

Spicy Chèvre Noir Shortbread™

Cookies (so, n, *goat dairy only*)

\$12.00/bag of 16 **Award Winning!**

Sweet and Spicy Almonds (g, d, so, c)

\$9.00/125g jar



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# Breads

(v – vegan, g – no gluten, d – no dairy, s – no sugar, so – no soy, c – no corn, n – no nuts)

Rice Focaccia (v, g, d, s, so, c, n, yeast-free)

\$5.00/6" round, \$9.00/8" round

*(Saturdays only; orders must be placed by noon Thursday)*

Rice Bread (v, g, d, s, so, c, n, yeast-free)

\$7.00/6" square

*(Saturdays only; orders must be placed by noon Thursday)*

## Additional Products

*LPK's carries the following brands of organic, fairly/horizontally traded, local and/or biodynamic baking ingredients and mixes, snacks, coffee, and prepared foods:*

Chocosol

shade and jungle grown Oaxacan coffee blend, freshly roasted in Toronto; agave nectar

Evelyn's Crackers

local, ancient grain crackers, and granola

Grainstorm

local, ancient grains muffin and cookie mixes including "LPK's Vegan Muffin Base"

Live On Chocolate

raw, vegan cakes, desserts and chocolate confections made without gluten, sugar, soy or corn

Omega Nutrition

coconut oil

Queen B Pastry

flourless chocolate walnut cookies

Simply Organic

baking flavours

Sonatha

frozen rice dough made without gluten, sugar, soy, corn, or yeast; perfect for pizza crust and fresh baked bread!

Whole World Trade

baking extracts and spices, and Chai Tea blend

# Handmade Confections

Available in limited quantities from December to April. Due to high heat and humidity, truffles are not available throughout the summer months.

## Truffles

\$2.25 each

### Honey Cinnamon

milk chocolate ganache, flavoured with honey and cinnamon infusion

### Bittersweet Caramel

whipped unsweetened chocolate and dark caramel ganache

### Espresso Dark

whipped semisweet chocolate butter ganache, infused with espresso bean

### Orange Fire

bittersweet chocolate ganache, flavoured with oil of orange and tabaquero chili pepper infusion

### Vanilla Lime

white chocolate and butter ganache, flavoured with bourbon vanilla bean and oil of lime

### Cherry Thyme

milk chocolate ganache, flavoured with morello cherries and fresh thyme infusion

### Lemon Ginger

white chocolate ganache, flavoured with oil of lemon and fresh ginger infusion

### Vanilla Cardamom

white chocolate ganache, flavoured with bourbon vanilla bean and cardamom infusion

### Rosemary Mint

milk chocolate ganache, with fresh rosemary and spearmint infusion

### Lavender Honey

milk chocolate ganache, sweetened with wildflower honey and lavender infusion

### Caramelized Orange

white chocolate ganache made with orange caramel, infused with bourbon vanilla bean

### Toasted Sesame

lightly salted milk and bittersweet chocolate ganache flavoured with toasted sesame oil

## Assorted Chocolate Boxes

The Chocolate Sampler (8 piece box)

\$24.00

The Chocolate Connoisseur (11 piece box)

\$33.00

The Chocoholic (22-24 piece box)

\$60.00

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# About LPK's

At LPK's Culinary Groove, we make desserts that dazzle the palate and delight the senses. We believe in using certified organic, fair trade, local and LFP (Local Foods Plus) certified ingredients, along with seasonal ingredients whenever possible. We also feel a deep commitment to sustainability, and strive to reduce our environmental impact each and every day. To learn more, please visit our website at [www.lpksculinarygroove.com](http://www.lpksculinarygroove.com) .

## Allergy Info.

We take dietary restrictions very seriously, and are thrilled to be able to offer delicious dessert alternatives for those with special dietary needs. We do, however, warn all our clients that our kitchen does contain various ingredients which are known common allergens (nuts, dairy, gluten), and as such, can not guarantee any dessert 100% nut-, gluten- or dairy-free.

## Serving & Storage Guidelines

Where possible, our products carry an LPK's Product Care label on the package or box. Most of our desserts are best enjoyed at room temperature, although there are exceptions. Our staff will inform customers how to enjoy and store their desserts with each purchase. If you have any questions during the time of your purchase, or after you leave LPK's, please ask one of our retail associates how to best serve and store LPK's sweet indulgences.

## Special Orders

### Lead Time for Signature Cakes & Desserts

Our pastry case selection varies daily. As such, when interested in specific desserts, we encourage our clients to place orders at least 7 days in advance, and at least 14 days in advance for chocolate orders (available during December to April only); more notice is always preferred. This way, we can work them into our production schedule. **Orders placed with less notice may incur rush charges.**

### Lead Time for Custom-designed Wedding & Special Occasion Cakes

With LPK's participation in local, organic farmers' markets, and a busy wholesaling schedule, we are able to accommodate a limited number of custom-designed wedding and special occasion cakes per year. Several months' notice is required to ensure availability.

**For wedding cakes only** - please contact us to book a consultation and tasting. You will have an opportunity to taste several cake and icing options, and discuss your wedding cake vision with one of our cake designers. The consultation fee is \$40.00 and will be applied towards the deposit for your cake when you book with us. **Please note, the consultation fee is not refundable.**

## Cancellation

To cancel an order, we require 3 days' notice for signature cakes, and individual and mini pastries. For chocolates and other confections, we require 7 days' notice.

## Payment

LPK's accepts cash, Interac, Visa and MasterCard.

## Deposit

A 50% deposit is required to book your order. The balance is due upon pick up.

## Credit

Credits will be issued at the discretion of our staff. Products must be returned to receive a credit.

*\*prices subject to change without notice*

“Thank you again for the spectacular creative effort you put into making my celebration a huge success! Every pastry was eaten; there was nothing left over! Next time, I will have to order more!”

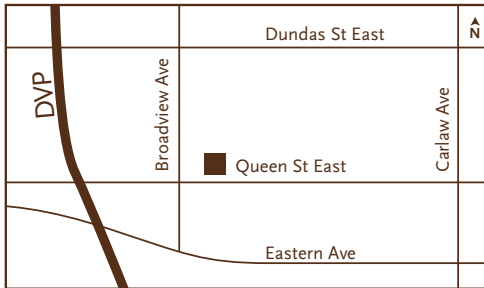
*Gail Hill, Red Thread Studio*

“I just wanted to tell you how much of a success your truffle boots and purses were at yesterday’s event. The women loved them! They were just so beautiful and so delicious!”

*Russell Day, Vice President, Daniel et Daniel*



*Delighting our clients by treating them,  
our ingredients and our world with love and respect.*



LPK's *Culinary Groove* is located at:  
718 Queen Street East, Toronto M4M 1H2  
416.461.6440 • [www.lpksculinarygroove.com](http://www.lpksculinarygroove.com)

Join the LPK's *Culinary Groove* **Facebook fan page** to learn about new products, special promotions, contests and upcoming events!