

TORTE ORDER FORM

TODAY'S DATE: _____ **DATE NEEDED:** _____ **TIME:** _____

GUEST'S NAME: _____ **ORDERED BY:** _____

INSCRIPTION ON TORTE: _____

_____ **VIENNA TORTE**
YELLOW CHIFFON CAKE LAYERS WITH BAVARIAN CREAM AND FRESH MIXED FRUIT. ICED IN WHITE BUTTERCREAM WITH SLIVERED ALMONDS ON THE SIDES. CAKE TOPPED WITH WHOLE FRESH FRUIT AND GLAZED IN APRICOT GLAZE.

_____ **TRI TORTE**
CHOCOLATE CHIFFON CAKE FILLED WITH WHITE AND DARK CHOCOLATE MOUSSE. ICED IN CHOCOLATE BUTTERCREAM AND GARNISHED WITH AND DARK CHOCOLATE CURLS.

_____ **STRAWBERRY-BAVARIAN TORTE**
YELLOW CHIFFON CAKE FILLED WITH BAVARIAN CREAM AND FRESH STRAWBERRIES. ICED IN WHITE BUTTERCREAM AND GARNISHED WITH CHOCOLATE CURLS AND WHOLE FRESH STRAWBERRIES.

_____ **CHOCOLATE MOUSSE TORTE**
CHOCOLATE CHIFFON CAKE FILLED WITH RICH DARK CHOCOLATE MOUSSE, ICED IN CHOCOLATE BUTTERCREAM AND GARNISHED WITH DARK CHOCOLATE CURLS.

_____ **LEMON-RASPBERRY TORTE**
YELLOW CHIFFON CAKE FILLED WITH ONE LAYER OF OUR OWN FRESH LEMON CURD AND ONE LAYER OF RASPBERRY MOUSSE. ICED IN WHITE BUTTERCREAM AND ACCENTED WITH FRESH RASPBERRIES AND CANDIED LEMON SLICES.

_____ **RASPBERRY GATEAU TORTE**
CHOCOLATE CHIFFON CAKE FILLED WITH RASPBERRY AND DARK CHOCOLATE MOUSSE. POURED-OVER DARK CHOCOLATE GANACHE AND GARNISHED WITH CHOCOLATE MOUSSE ROSETTES AND FRESH RASPBERRIES.

_____ **DEATH BY CHOCOLATE TORTE**
FUDGE BROWNIE BOTTOM TOPPED WITH CHOCOLATE GANACHE, THEN CHOCOLATE CHIFFON CAKE AND DARK CHOCOLATE MOUSSE ICED IN CHOCOLATE GANACHE. TOPPED WITH CHOCOLATE MOUSSE ROSETTES AND FRESH RASPBERRIES.

_____ **CHOCOLATE INDULGENCE TORTE**
CHOCOLATE PUDDING CAKE FILLED WITH CHOCOLATE GANACHE AND DARK CHOCOLATE MOUSSE ICED IN CHOCOLATE GANACHE ACCENTED WITH CHOCOLATE MOUSSE ROSETTES AND WHOLE FRESH STRAWBERRIES.

6 INCH TORTE	SERVES 6 GUESTS	\$35.00
8 INCH TORTE	SERVES 12 GUESTS	\$45.00
10 INCH TORTE	SERVES 16 GUESTS	\$55.00
12 INCH TORTE	SERVES 30 GUESTS	\$70.00

NOTES: _____

