

Cookies

*Please order by the dozen.
Lesser quantities limited to store availability.*

Chocolate Chip	Oatmeal Raisin
Chocolate Chip with Walnuts	Peanut Butter
Peanut Butter Chocolate Chip	Black & Whites
Snickerdoodles	Sugar
Cinnamon White Choc- Chip	Whopper
Grand Marnier Choc- Chunk	Biscotti
Chocolate White Choc- Chip	Calliopes
Apricot Toasted Almond Oat	

Brownies, Bars, & Pastries

*Please order by the dozen.
Lesser quantities limited to store availability.*

Cream Cheese Brownies	Tiramisu
Lemon Squares	Almond Horns
Rice Krispy™ Treats	PB Rice Krispy Treats
Rugelach	Cinnamon Sugar Palmiers
Éclairs	Büddie Bars
Whoopie Pies	Cream Puffs
Macaroons	Baklava
Espresso Brownies	Fudge Brownies
Fruit Crisp	Calliopes

Dairy Free/Vegan

*Please order cookies, brownies, & bars by the dozen.
Lesser quantities limited to store availability.*

Chocolate Cake	Fruit Bars
Chocolate Cream Pie	Oat Choc-Chip Cookies
Chocolate Cupcakes	Yellow Cake (contains eggs)
Blueberry Peach Streusel	Chocolate Dipped Strawber- ries (request dairy free)
Vegan Brownies	

Chocolate Dipped Strawberries

Fresh, juicy berries dipped in chocolate ganache.

\$5.95/ half dozen

Platters

Cookie & Brownie Platter

Small (serves 15-20)	\$35.00
Large (served 40-50)	\$65.00

An assortment of half-sized cookies & brownies.

Mini Pastry Platter

small (serves 10-12)	\$32.50
Large (serves 20-24)	\$60.00

Our pastry chef's selection of bite-size pastries that may include fruit tarts, éclairs, lemon squares, chocolate dipped fruit, & petit four.

Blueberry & Peach Streusel (vegan)

Small (serves 15-20)	\$37.50
Large (serves 30-35)	\$60.00

Simple & delicious blueberry & peach bars topped with a sweet crumble

Cheesecake Platter

(One size only (serves 15-20)) \$55.00

Black Sheep Cheesecake in three flavors: chocolate, raspberry, & fruit topped vanilla cheesecakes cut into party size individual bars.

Special Orders:

- Because we are cooking from scratch, most orders take 48 hours to fill. Please allow more time for large orders.
- Check in-store availability for small orders and/or last minute orders.
- Orders above \$100 require a 25% deposit.
- We must ask for at least 24 hours notice for cancellations. At least a 25% fee is applied to last minute cancellations.

Cakes & Pastries

Fall & Winter
2008 - 2009



The Black Sheep

79 Main Street
Amherst, MA
413-253-3442

blacksheepdeli.com
blacksheepdeli@gmail.com

CAKES

Bittersweet Chocolate Espresso Torte

Dense, rich flourless chocolate torte topped with seasonal fruit & whipped cream. *(flourless, gluten free)*

Hazelnut Chocolate Mousse Cake

Chocolate cake layered alternately with Frangelico mousse* & ganache, topped with mousse rosettes.

Extreme Chocolate Cake

Five different chocolaty rich batters swirled into one extremely decadent cake.

(only available as a 12 piece cake)

Mocha Buttercream

Three layers of yellow cake, covered in mocha buttercream & chocolate buttercream rosettes.

Carrot Cake

Traditional carrot cake, finished with cream cheese frosting & crushed walnuts.

Calliope Cake

Three layers of yellow cake, filled with pastry cream & covered in chocolate ganache. We top it off with caramel, toasted coconut & drizzled chocolate.

Black Forest Cake

Rich chocolate cake layered with whipped cream, sweet dark cherries, & drizzled with chocolate.

German Chocolate Cake

Chocolate cake layered with pecan coconut filling.

Grandma Cake

Three layers of devils food cake layered with vanilla buttercream & coated in ganache.

Vegan Grandma Cake

Our tasty, vegan version of a popular, classic cake.

Need a different cake combination or writing on a cake?

Just ask.

CHEESECAKES

Vanilla

Black Sheep's signature cheesecake topped with glazed fresh fruit.

Lemon

Classic cheesecake with the zing of fresh lemon.

Marble

Vanilla & chocolate cheesecake marbled, with a classic graham cracker crust. Topped with whipped cream.

Apple Cinnamon

The "All American" cheesecake. Apple compote swirled into vanilla cheesecake. We top it off with our own whipped cream.

CAKE SIZES

6 piece round	\$17.95
8 piece round	\$24.95
12 piece round	\$34.95
20-24 piece round	\$54.95
30-35 piece round	\$74.95

1/2 sheet single layer cake \$40.00 (serves 20-25)

Available for most cakes.

(Bittersweet Chocolate Espresso Torte \$60.00)

1/2 sheet double layer cake \$75.00 (serves 30-35)

Available for most cakes, except bittersweet chocolate espresso torte.

Full sheet single layer cake \$80.00 (serves 40-50)

Available for most cakes.

(Bittersweet Chocolate Espresso Torte \$120.00)

Full sheet double layer cake \$150 (serves 100-120)

Available for most cakes, except bittersweet chocolate espresso torte.

TARTS

\$4.50 (Individual)

\$30.00 (serves 8)

Fresh Fruit Tart

Shortbread tart filled with vanilla custard, topped with seasonal fresh fruit & apricot glaze.

Chocolate Mousse Tart

Chocolate ganache & chocolate mousse filled tart, topped with whipped cream.

Linzer Torte

Classic raspberry torte with a butter almond crust.

Cranberry Pear Tart

Simmered, tender fruit, with streusel topping.

Cherry Almond Tart

Rum almond crust with pastry cream & cherries, topped with slivered almonds.

PIES

\$11.95 Each

Fruit pies:

Apple
Blueberry
Blackberry
Pumpkin
Key Lime
Peach Raspberry
Strawberry

Cream or Nut Pies:

Coconut Cream
Banana Cream
Pecan
Chocolate Bourbon-Pecan

MOUSSE*

small bowl (serves 6) \$19.50

large bowl (serves 12) \$35.00

Rich & velvety, choose chocolate or raspberry.
Decorated with whipped cream.

*Consuming raw or undercooked eggs may increase your risk of food borne illness.