

Cake & Cupcake Flavors

CHOCOLATE CAKE

Motown Truffle
 Chocolate Mint
 Chocolate Raspberry Truffle
 Fleur de Sel
 Grandma's Chocolate Cake*
 German Chocolate (N)
 Peanut Butter Mousse (N)
 Mocha Madness
 Butterfinger (N)
 Ice Cream Sundae
 Snowball

VANILLA CAKE

French Vanilla Crème*
 Tres Leche
 Strawberry White Chocolate
 Raspberry White Chocolate
 Cherry Almond (N)
 Caramelita
 Caramel Toffee Crunch (N)

SPICE CAKE

Carrot Cake* (N)
 Banana Crème Pie

FRUIT & CITRUS CAKE

Old Fashion Lemon Drop*
 Creamy Dreamy Orange
 Key Lime Pie

SHOPPE SPECIALTIES

Red Velvet*
 Oreo Cookie Cupcake*
 Coconut Clouds

HAPPY HOUR

Mudslide ☺
 RumChata Tres Leche ☺
 Froot Loopy ☺
 Fuzzy Navel ☺
 Cosmopolitan ☺
 Pina Colada ☺

(N) Nuts, Peanuts, or Almonds

* Custom tinting w/Vanilla BC available

☺ Happy Hour

Updated 1-2015

ALLERGY WARNING: Products may contain milk, eggs, tree nuts (e.g., almonds, walnuts, pecans), peanuts, wheat, soybeans

JANUARY	Pecan Praline (N) Peppermint Mocha Harry Potter Butterbeer
FEBRUARY	Pink Champagne Raspberry Cheesecake Cannoli Cupcake (N) Bananas Foster
MARCH	Whiskey Caramel ☺ Shamrock Shake Bailey's Irish Cupcake ☺ Rainbow Confetti
APRIL	Maple Blueberry Pancake Maple Bacon Pineapple Upside Down Samoa
MAY	Kentucky Derby Delight (N) ☺ Margarita ☺ Aztec Chocolate Chili Banana Split
JUNE	Strawberry Rhubarb Summertime S'mores Rainbow Confetti Maple Bacon
JULY	Strawberry Rhubarb Summertime S'mores Harry Potter Butterbeer
AUGUST	The Elvis Blueberry Cream Cake Peach Cobbler Raspberry Lemonade
SEPTEMBER	Pumpkin Spice Latte Caramel Apple Pie Cookie Dough
OCTOBER	Pumpkin Butterscotch Salted Caramel Caramel Apple Pie
NOVEMBER	Perfectly Pumpkin Pecan Pie (N) Orange Cranberry Relish
DECEMBER	Hot Chocolate Candy Cane Snickerdoodle Eggnog Milk & Cookies



"Our gourmet desserts are made from scratch in small batches with the highest quality local ingredients! We use Michigan eggs, sweet creamy butter, whole milk and cream, fresh fruit, French cocoa, Belgian chocolate and the world's best Madagascar Bourbon Vanilla!! We even make our signature buttercream and ganache from scratch the old fashioned way!

Gluten Free & Vegan options available every day as well!

We believe strongly in supporting our communities, so your purchase allows us to give back to various local non-profit organizations. We hope you enjoy our delicious creations that are baked for you with dedication, attention to detail and love! Come taste the ART of CAKE!"

Voted...

**MIDLAND'S BEST BAKERY! • GREATEST OF THE GREAT LAKES BAY!
 BEST PLACE FOR A BIRTHDAY PARTY! • GREATEST DESSERT!
 WOW! WEDDING CAKES! • MOST CREATIVE CAKES!
 THE KNOT – BEST OF WEDDINGS!**

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Cupcakes

	Mini	Large
12 pack mini sampler	\$14	
24 flavor/design mini	\$1.25	
100 flavor/design mini	\$1.00	
1-5 large		\$2.75
6-11 large		\$2.50
12+ large		\$2.25
100 large		\$2.00
Happy Hour flavors	\$1.50	\$3.00

Cookies

	Mini	Large
Buttercream Sugar Cookie	\$1.25	\$2.00
Designer Sugar Cookie	Please call for Custom Pricing/Design	
Shortbread Teacakes – Lemon, Raspberry	~	\$2.00
Cookie Cake 12" (serves 12)		\$32.00
Pumpkin Caramel (Fall)	~	\$2.00
Belgian Chocolate Chunk	\$1.25	\$1.75
Peanut Butter Cup	\$1.25	\$1.75
Oatmeal Scotchie	\$1.25	\$1.75
White Chocolate Macadamia	\$1.25	\$1.75
Salted Caramel	\$1.25	\$1.75
Chewy Molasses	\$1.25	\$1.75

Other Sweet Treats

	Mini	Large
Peanut Butter Bars	\$1.25	\$2.00
Lemon Bars	\$1.25	\$2.00
Magic Bars	\$1.25	\$2.00
Junkyard Brownies	\$1.25	\$2.00
Cannoli	\$1.75	\$3.00
Baklava	\$1.75	\$3.00
French Macarons	\$1.75	~
Cake Pops & Truffles	\$1.50 (12/\$15)	
	{Chocolate, Mint, Peanut Butter, Vanilla, Lemon, Strawberry, Oreo, Red Velvet, Spice}	

Pies { 9" and serves 8-10 }

	Slice	Full
Salted Caramel Apple Pie (Fall)	\$3.00	\$18.00
Praline Pecan Pie (Fall)	\$3.00	\$18.00
Maple Butterscotch Pumpkin Pie (Fall)	\$3.00	\$16.00
Michigan Cherry Crumb Pie	\$3.00	\$18.00
French Silk Cream Pie	\$3.00	\$16.00
Belgian Chocolate Coconut Cream Pie	\$3.00	\$15.00
Caramel Banana Cream Pie	\$3.00	\$15.00
Peanut Butter Caramel Pie	\$3.00	\$15.00

Farmhouse Menu

	Slice	Full
Coffee Cake – Lemon, Raspberry, Cherry, Blueberry	\$8.00	\$12.00
Pineapple Upside Down Cake	~	\$12.00
Bread Pudding (flavors vary by season)	\$3.00	\$14.00

Cheesecake & Tiramisu

	Slice	Full
Cheesecake Cupcake– Individual	\$3.00	~
Cheesecake – 7" spring form – serves 8	~	\$30.00
Cheesecake – 9" Pie Tin – serves 8-12	\$3.50	\$25.00
Cheesecake – 11" spring form – serves 16	~	\$56.00
Tiramisu – 7" spring form – serves 8	~	\$40.00
Tiramisu – 9" Pie Tin – serves 8-12	\$5.00	\$36.00
Tiramisu – 11" spring form – serves 16	~	\$70.00

Chocolates & Candies

Dipped Strawberries, Dipped Bananas, Dipped Raspberries, Oreos, Mint Oreos, Cashew Clusters, Almond Clusters, Chocolate Pretzels, Nutter Butters, Graham Crackers, Marshmallows, Cherry Almond Mice, Caramel Pecan Turtles, Chocolate Potato Chips, Gourmet Peanut Butter Cups, Handmade English Toffee, Gourmet Chocolate Bark, Candied Praline Pecans, Caramel Popcorn and MORE! { Sold by weight, prices vary }

Special Orders ~ 24 minimum per flavor/design for Mini ~ 12 minimum per flavor/design for Large
Additional charges may apply for Custom Sugar Art. Please call for Custom Cake Quotes.