

Although the choices are endless, I will list some of the most popular items. Please remember that all Edible Gems by Sarelle products are created from scratch, using fresh ingredients and no preservatives. You can taste the freshness and unique quality of my products. Most people are hooked after just one taste!

Sarelle's Famous Tarts:

1. **Fresh Apple Crunch Tart:** This tart is made with over 3 pounds of fresh Granny Smith apples, delicately spiced and topped with a delicate crunch topping in my signature sweet tart crust. This is great cold, or slightly heated and topped with dairy or pareve ice cream. \$35

2. **Pumpkin Cream Cheese Tart:** This one is a favorite! The tart is made with a graham cracker crust, filled with my special, creamy, melt-in-your-mouth pumpkin/cream cheese (pareve) filling, topped with dollops of whipped cream and a handmade sugar decoration. \$35

3. **Banana Cream Tart:** You haven't experienced banana cream until you've tried this! My sweet crispy tart shell is filled with banana cream, made with fresh bananas and vanilla bean, topped with my own signature pareve whipped cream that tastes like it must be dairy. \$35

4. **Chocolate Cream Tart (NEW!):** Smooth chocolate cream, nestled in a sweet, crispy tart shell. Topped with dollops of Sarelle's signature whipped cream. Decorated with chocolate shavings. \$35

5. **Pecan Tart:** Toasted pecan filling will just melt in your mouth as you eat this tart nestled in a yummy sweet crust. \$35

Each Tart serves approximately 10 – 12.

Sarelle's Famous Logs:

1. **Lemon Meringue Log:** This log is the most popular log of all!. We squeeze fresh lemons and whip up a light, and creamy tart mousse, resting atop a light sponge base, filled with fresh lemon curd, topped with fresh egg white meringue, sprinkled with chopped pistachios and handmade meringue "mushrooms". (serves approximately 12) \$42

2. **Chocolate Meringue Log:** This log reminds me of a Devil Dog but ... "kicked up a notch"! This log is filled with a light and creamy chocolate mousse resting atop chocolate ganache filled chocolate cake, covered in fresh egg white meringue, topped with sliced almonds, chocolate shavings and handmade meringue "mushrooms". (serves approximately 12) \$42

3. **Banana Meringue Log:** Banana lovers take note! Creamy, light banana mousse set atop moist banana cake. Topped with fresh meringue. Decorated with toasted coconut. (serves approximately 12) \$42

4. **Chocolate Brittle Log:** This intensely chocolate delicacy, is made up of layers of nut cake, chocolate ganache and brittle almond crunch, enrobed in dark chocolate, drizzled with caramel, topped with a hand-molded chocolate flower. (serves approximately 12 - 15) \$45

Sarelle's Famous Cakes (8'')

1. **Carrot Pecan Cake:** No ordinary carrot cake! This unique cake is made with fresh carrots and toasted pecans. The layers are filled with Sarelle's signature pareve cream cheese mousse. The entire cake is covered in a pure maple buttercream. Topped with pecan brittle. Decorated with chopped toasted pecans. (serves approximately 12 - 15) \$35

2. **Chocolate Mousse Cake:** Rich chocolate mousse nestled between layers of moist chocolate cake. Topped with chocolate ganache. Decorated with chocolate shavings. (serves approximately 12 - 15) \$35

Special individual Dessert:

Hot Lava Cakes: Why not warm up your guests with this delicacy. These yummy fluted chocolate cakes are made from imported Belgian chocolate that will melt in your mouth, along with a gooey pecan filling that just flows out when the cake is heated. Don't pass this one up! \$4.50 each or 12 for \$48

Orders must be placed by Wednesday, October 8th. All orders must be pre-paid and can be picked up on Monday, October 13th between 10 am and 2 pm at 3228 W. Bryn Mawr.

Thank you!
Sarelle
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