

Voted **#1 Bakery**
in the South Shore
2003 & 2002



BRIAN'S
fine desserts

www.briansfinedesserts.com

8 Elm Street, Braintree, MA 02184

PASTRY CHEF:

ANDREAS

781-380-3666



Most of our tortes consist of 2-3 layers of cake and 1-2 layers of filling, finished with either fresh whipped cream or delicious French vanilla buttercream frosting. At Brian's we take pride in the unsurpassable taste and freshness of our products. We dedicate ourselves to providing you with presentable, gorgeous and, most importantly, delicious desserts that will impress your family and guests.

Black Forest Torte – Choc cake filled with fresh whipped cream and cherries dipped in kirsch liquor; finished in whipped cream and choc shavings

Boston Cream – Vanilla and choc cake filled with vanilla and choc custard, decorated in a dark choc glaze

Carrot Cake – One of our best recipes containing no fruit nor nuts, just layers of moist spicy carrot cake, filled with pure vanilla cream cheese frosting, and finished with French vanilla buttercream

Chocolate Decadence – A single layer of our richest-chocolates-fudgiest torte, finished with fresh whipped cream, chocolate-dipped strawberries and choc shavings **(GLUTEN FREE!)**

Chocolate Raspberry Mousse – Raspberry mousse in-between three layers of choc cake; finished with your choice of vanilla buttercream or whipped cream and topped with choc ganache drizzle

Chocolate Trilogy – Individual layers of dark, white, and milk choc mousse, built on a base of choc cake; finished with fresh whipped cream, choc shavings, & chocolate-dipped strawberries

German Chocolate Cake – Dark choc cake filled with caramel, pecans, and coconut; finished in French vanilla buttercream and topped with choc ganache drizzle

Grand Marnier Torte – Mouthwatering Grand Marnier choc mousse btw layers of choc cake; finished with whipped cream and chocolate-dipped strawberries

Raspberry & Lemon Mousse Torte – Layers of moist vanilla cake filled with zesty lemon custard and raspberry cream, finished in French vanilla buttercream

Raspberry Mousse Torte – Vanilla sponge cake layered with a light raspberry mousse and seedless raspberry preserves; finished with whipped cream

Rum Cake – Vanilla sponge cake soaked in light rum syrup, then layered with choc and vanilla custard cream, frosted with fresh whipped cream

Strawberry Supreme Cake – Fresh strawberries, vanilla custard and sweetened whipped cream, between layers of vanilla cake; finished in more whipped cream and chocolate-dipped strawberries

Tiramisu Torte – Coffee-scented mascarpone cheese filling in between espresso-soaked choc & vanilla cake; finished in fresh whipped cream, and topped with cocoa powder & coffee beans

Traditional Chocolate Mousse Cake – Three layers of moist choc cake with two layers of dark choc mousse; finished in your choice of light French vanilla buttercream or fresh whipped cream, topped with choc ganache drizzle and chocolate-dipped strawberries

Tropical Ecstasy Cake – Fresh strawberries, sliced bananas, and kiwis laid on vanilla custard and topped with sweetened fresh whipped cream between layers of vanilla cake; finished in more whipped cream and chocolate-dipped strawberries

Zesty Lemon Torte – Light vanilla cake layers and zesty lemon custard; finished in fresh whipped cream

[Rt. 93 (to Ex. 7 followed by Ex. 18) right on Washington St, 2nd set of lights turn left on Elm St a.k.a. Braintree Square, OR Rt. 3 (to Ex. 17)]

Updated: May 1st, 2013

Before placing your order, please inform your server if a person in your party has a food allergy.

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Brian's Fine Desserts



Size	Round Cakes Servings	Price^
6"	5-7	\$20.00
8"	10-14	\$28.00
10"	15-20	\$38.00
12"	25-35	\$55.00
14"	40-55	\$85.00
16"	60-75	\$115.00
18"	80-100	\$159.00



(Prices are inclusive of tax)

FULL Sheet Cake: \$179.00 Servings: 120+	3/4 Sheet: \$139.00 75-85	1/2 Sheet: \$99.00 50-60	1/4 Sheet: \$52.00 20-25
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Cheesecakes:

Classic Plain Cheesecake	8" - \$20 10" - \$30
New York Cheesecake	8" - \$24 10" - \$34
Strawberry Cheesecake	8" - \$28 10" - \$38

Fresh Fruit Tart: 8" - \$25 | 10" - \$35

Miniature Pastries	\$15.00/Dz.
Choc-Dipped Strawberries	\$15.00/Dz.
Baby Cakes	\$3.95 Each
Cupcakes	\$1.75 Each



Mini Pastries on platter: \$17.00/Dz.

Bars/Squares	\$1.95 Each
Cookies	\$1.00 Each
Connollies Small/Large	\$1.25/2.25 Ea.



Coffee Cake Flavors:



1. Lemon Blueberry
2. Almond Raspberry
3. Orange Cranberry
4. Lemon Poppyseed
5. Apple Cinnamon

\$10.95 Each

*(We also offer Dairy FREE cakes)

Other Birthday or Special-Occasion Cakes - Three layers of vanilla or chocolate cake; filled with either **vanilla (10% OFF)**, mocha, raspberry, or chocolate buttercream; finished in vanilla buttercream; decorated with buttercream roses or chocolate ganache drizzle with chocolate-dipped strawberries; inscribed to your order

Wedding Cakes:

We ask two (2) weeks notice for all wedding cake orders!

Buttercream filling: \$3.25/serving^

Other fillings: \$3.50/serving^

We offer FREE **sample tasting!**
Available with appointment **ONLY!**

Majority of orders require 48 hours notice!

Retail Hours: **Monday-Friday 9-6 ~ Saturdays 9-5 ~ Sundays - 9-12PM**

Visit us online @ www.briansfinedesserts.com

Thank You for shopping at Brian's Fine Desserts

We look forward to serving you!

◇Servings are estimates only ^Prices are subject to change

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