

## cheesecakes

6" 8" 10"  
\$32 \$40 \$46

Amaretto  
Key Lime  
Lemon Blueberry  
Lemon Meringue  
Lemon Raspberry  
Mandarin Orange  
Oreo  
Pumpkin  
Skor  
Strawberry

## cookies

\$21  
Dozen

Belgian Chocolate Chip Chunk  
Diplomats  
Nutty Peanut Butter  
Espresso Java Sticks  
Oat & Date  
Oatmeal Raisins  
Sugar Cookies

We customize any dessert for special occasions!  
Ask us for details.

### WHY NOT EAT CHOCOLATE?

Research studies show that chocolate can be good for your health because it provides natural health-promoting substances called flavanoids. So eat your dessert first and indulge in one of our finest chocolate treats!

### WHO ARE WE?

The talented and exceptional Owners of Chocolate Zen have baked for stars such as Richard Gere, Jennifer Lopez, Hillary Duff and Ashley Banfield. We have many years of experience baking with the finest, wholesome ingredients that Manitoba has to offer. Our specialties are delicious desserts and pastries.

### YES WE DO WEDDINGS!

We specialize in custom wedding cakes. Call us at 204-287-CAKE (2253) to book your consultation today.

### TO ORDER

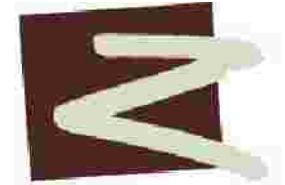
CALL US TO ORDER (204-287-CAKE).  
OR FAX TO ORDER (204-284-3777).

We require 24 to 48 hours notice for most requests.

You can also visit our store to see what tasty treats we have on display and for sale in our showcases.

Visit our website [www.chocolatezen.ca](http://www.chocolatezen.ca) to see photos, learn of upcoming events and more!

Save the earth, it is the only planet with chocolate.



Relax Enjoy Indulge

Pastries ■ Tortes ■ Slices



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Fx: (204) 284 3777  
[info@chocolatezen.ca](mailto:info@chocolatezen.ca)  
[www.chocolatezen.ca](http://www.chocolatezen.ca)

## catering

All prices are per person & include utensils.  
24 hours notice is required for all orders.  
Free delivery options on orders over \$50.

### **Bodhi Breakfast** **\$3.50**

Proven to enlighten your taste buds first thing in the morning. Includes a mixed platter of muffins, pastries & other treats.

Enhancements:

Sweet treats **\$1.00**

Yogurt Cups **\$1.25**

### **Fresh Seasonal Fruit** **\$2.95**

Chocolate Covered Strawberries **\$1.00**

### **Cheese Platter** **\$3.75**

A selection of domestic cheeses served with seasonal berries and crackers.

Add imported cheeses **\$2.00**

### **Slices, Squares & Tarts** **\$3.95**

An assortment of our decadent slices, cupcakes, mini cheesecakes, and tarts.

### **Cookie Tray** **\$3.75**

A selection of delicious cookies such as chocolate chunk oatmeal raisin, peanut butter, and many more!

### **Coffee & Tea Service** **\$2.25**

Our organic privateer dark roast coffee with an assortment of fine black and herbal teas. Includes cups, creamers & sugar.

### **Soda & Juice** **\$2.00**

Boylan's Organic Soda and Freshly Squeezed Juices. Regular pop brands available upon request.

## tortes

6" 8" 10" 12"  
\$30 \$38 \$44 \$52

**Banana Split** – Moist and rich layers of white truffles, strawberry banana mousse & hazelnut meringue decorated with fresh strawberries.

**Chocolate Elevation** – For the chocolate purist! Rich dark chocolate layers filled with a chocolate mocha mousse and strawberry sauce.

**Chocolate Oblivion** – Gluten Free! This is rich chocolate pate that is ideal for those with allergies.

**Chocolate Zen** – Awaken your taste buds with our signature Dessert. Decadent chocolate cake finished with white chocolate curls, surrounded by dark chocolate ganache.

**Chocolate Raspberry Fixation** – Reach a state of Nirvana with this scrumptious dessert. Dark and white sponge layers with a chocolate raspberry & hazelnut meringue.

**Chocolate Truffle** - Truffle layers filled with milk and dark chocolate ganache highlighted with white chocolate design.

**CinZen** – On the lighter side, thin layers of cookie softened with a cinnamon mousse.

**Lemon Ginger** – White layers of cake with whipping cream, lemon curd & a touch of ginger. A must try!

**Lemon Raspberry** – White torte layers filled with lemon curd and raspberry puree mousse.

**Sacrapantina** – Eat dessert first with this delicious coffee espresso and buttercream torte. Crushed amaretti cookies add the perfect balance.

## more tortes

**Strawberries & Cream** – A modern twist on a traditional torte. Strawberry sponge cake with strawberry mousse.

**Shmoo Torte** – Sweet but Light This Pecan sponge filled with caramel and skor mousse is a classic hit at any party.

**Zuccotto** - White layers filled with triple sec, creamy chocolate mousse with dark ganache and finished with white chocolate drizzle.

## slices & tarts

\$15-23

Apple Streusel dozen  
Biscotti  
Carrot Cake  
Chocolate Peanut Butter Covered Cherries  
Five Fruit Tarts  
Frangipane Slice  
Fudge Brownies  
Lemon Tarts  
Lemon Coconut Slice  
Macaroons  
Maple Pecan Tarts  
Mini Assorted Cheesecakes  
Mini Chocolate Oblivions  
O'Henry Squares  
Peanut Butter Crunch Bar  
Raspberry Cream Cheese Slice  
Rich Rum Balls  
Zen Granola Crunch Bar  
and more....