

# Take Home Catering and Dessert Menu



## cookies

Chocolate Chip  
Oatmeal Raisin  
Peanut Butter  
9.00/dz

## toppings

- \*Cranberry
- \*Hot Fudge
- \*Raspberry
- \*Caramel
- \*Sabayon

Italian rum custard,  
great with fresh fruit  
8oz 6.00  
12oz 9.00  
32oz 24.00

## holiday treats

Available Mar 1 - Mar 31  
Blarney Stones  
3.00/ea

Available Oct 1 - Dec 31  
Pumpkin Roll:  
Whole 29.95 serves 16-20  
Half: 14.95 serves 8-10

Pumpkin Roll Bites:  
Whole: 34.95 64 bites  
Half: 19.95 32 bites

Available Dec 24 only!  
Croquembouche  
(Creampuff Tree)  
order early!  
73.00

Seasonal  
Brownie Bites  
18.00/dz

## desserts

Ultimate Chocolate Lover Cake  
laced with Gran Marnier, iced with  
chocolate butter cream and glaze  
50.00

German Chocolate Cake  
moist chocolate cake, coconut pecan  
icing, rich chocolate butter cream.  
40.00

\*Chocolate Soufflé Cake (gluten-free!)  
flourless chocolate cake layered with  
sweet Italian cream cheese and  
fresh raspberries.  
45.00; Tarts (2 dz) 50.00

Chocolate Pound Cake  
drizzled with rum and chocolate glaze  
28.00

Poppy Seed Cake  
with orange glaze and butter cream ro-  
settes  
25.00

Carrot Cake  
three layers with vanilla butter cream  
40.00

Red Velvet Cake  
with butter cream or sweet cream cheese  
28.00

Petit Fours  
bite-sized cakes  
48 pieces 50.00

Cup Cake of the Month  
3.00/ea

Other Cup Cakes  
36.00/dz (2 dz minimum)

New York Style Cheesecake  
with melba, hot fudge, caramel or  
cranberry 28.00

Cheesecake Tarts 15.00/dz

New Orleans Cake  
one layer chocolate cake with whipped  
cream, caramel, Heath bar, chocolate  
28.00

Hawaii Cake  
one layer white cake with whipped cream,  
caramel, coconut, pineapple  
28.00

White Wine Cake  
layered with fruit.  
Iced with coconut icing, or  
with pastry cream and butter cream.  
35.00

White Mousse Pie  
with melba or hot fudge for topping  
30.00

Peanut Butter Pie  
with hot fudge for topping  
30.00

Trifle  
layers of seasonal fruit, angel food cake,  
rum, pastry cream, whipping cream  
25.00

Cream Puffs  
raspberry, mocha or pastry cream  
20.00/dz (2 dz minimum)

Bavarian Apple Tart  
shortbread crust, sweet cream cheese,  
Granny Smiths, almonds  
28.00

## create-a-cake

Basic Cake  
two layers with vanilla butter cream icing  
10 inch serves 16

Vanilla 28.00  
Chocolate 30.00

& for an additional charge use your imagination

start with a basic cake, then pick another flavor of butter cream icing  
chocolate lemon mocha raspberry huckleberry apricot  
cranberry hazelnut banana orange

and add your favorite toppings and fillings

candied almonds chopped walnuts hazelnuts coconut lemon curd  
chocolate glaze raspberry glaze apricot glaze decorative bow

Sheet Cake (serves 50)  
Half sheet

one layer  
from 40.00

## wedding cakes

please inquire  
visit uptowncafe.com and our  
Facebook page to view  
Uptown wedding cakes

## UPTOWN CAFE



BUTTE, MONTANA

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47 East Broadway

please call for all your catering needs