

Nomémie

CUPCAKES



Cupcake Menu

Vanilla Love. A rich butter cupcake with either vanilla or chocolate frosting

Chocolate Love. A French chocolate cupcake with either vanilla or chocolate frosting

Almond Love. A buttery almond cupcake paired with almond cream cheese frosting

****may also be paired with raspberry or chocolate frosting****

Red Velvet. A traditional buttermilk cupcake with a hint of cocoa paired with sweet cream cheese frosting

Chocolate Chip. A rich butter cupcake full of chocolate chips with vanilla or chocolate frosting

Chococo. A French chocolate cupcake with sweet cream cheese frosting dipped in luscious coconut

Snickerdoodle. A cinnamon sugar cupcake with sweet cream cheese frosting dusted with cinnamon sugar

Grasshopper. A French chocolate cupcake with crème de menthe frosting

The Perfect Pair. A French chocolate cupcake with a peanut butter cup inside topped with peanut butter frosting

Coconut Dream. A moist coconut milk cupcake with sweet cream cheese frosting dipped in luscious coconut

Mexican Hot Chocolate. A French chocolate cupcake with chocolate frosting both enhanced with cinnamon and almond topped with mini marshmallows

Cookies & Cream. The Vanilla or Chocolate Love with crushed Oreo cookie frosting

Lovely Lemon. A fresh lemon buttermilk cupcake with lemon zest frosting

Lemon Coconut. The Vanilla Love with lemon zest frosting dipped in luscious coconut

Lime White Chocolate. A tart lime cupcake sweetened by Belgian white chocolate and topped with lime zest frosting

Mocha. A French chocolate cupcake with espresso frosting

****may also be paired with mocha frosting****

Banana Velvet. A moist banana-brown sugar cupcake with sweet cream cheese frosting

****may also be paired with peanut butter frosting & drizzled with Colorado honey or chocolate ganache****

Crazy Carrot: A delicious carrot cake pumped up with crushed pineapple and coconut topped with sweet cream cheese frosting

Lavender & Honey: A lavender infused cupcake with vanilla-honey frosting...we use real lavender flowers!

Strawberry Dream: A delicious strawberry cupcake with strawberry frosting...we use real strawberries!

Raspberry Dazzle: The Vanilla or Chocolate Love with a creamy raspberry frosting

Raspberry Dream*: A decadent raspberry cupcake with a creamy raspberry frosting...we use real raspberries!

Turtle*: Our take on this popular flavor combo! A brown sugar cupcake with salted caramel frosting drizzled with ganache finished with toasted pecans

Sweet and Salty*: A French chocolate cupcake with salted caramel frosting made from homemade caramel finished with a chocolate covered pretzel

Cherry Vanilla*: Imported cherries inside a rich butter cupcake with vanilla frosting and topped with a cherry

Cherry Chocolate*: Imported cherries inside a French chocolate cupcake with chocolate frosting and topped with a cherry

Hostess*: Our version of this classic...our Chocolate Love with a creamy vanilla filling covered in chocolate ganache



Gluten Free Cupcake Menu

Available on Wednesdays and by Special Order

We now have delicious gluten free cupcakes on Wednesdays and by special order. Please note that we are not a certified gluten free bakery but that we prepare these cupcakes with gluten free ingredients.

Chocolate Love ~ Vanilla Love ~ Red Velvet

Whoopie Pie Menu

Available Thursdays, Saturdays and by Special Order

These cake-like sandwiches hail from Pennsylvania and Maine and now have made their way to Parker, Colorado! The history goes that Amish women would put them in farmers' lunchboxes. Tired from a morning's work, the farmers purportedly would shout "Whoopie!" if they discovered one of the desserts in their lunch pails.

Classic Whoopie. Creamy vanilla filling sandwiched between French chocolate cake shells

Whoopie Squared. Decadent chocolate filling sandwiched between French chocolate cake shells

Vanilla Whoopie. Either creamy vanilla or decadent chocolate filling sandwiched between rich butter cake shells

PB & J Whoopie. Creamy peanut butter filling and strawberry jam sandwiched between rich butter cake shells

Red Velvet Whoopie. Sweet cream cheese filling sandwiched between moist red velvet cake shells



Prices

babycakes...\$1.50 ea./6+ \$1.25 ea./\$15 dozen
reg. cupcakes...\$2.75 ea./6+ \$2.50 ea./\$30 dozen
*premium...\$3 ea./6+ \$2.75 ea./\$33 dozen
gluten free(GF)...\$3.25 ea./6+ \$3 ea./\$36 dozen
whoopie pies...\$2.25 ea./\$24 dozen
frosting shots(assted daily flavors)...\$1.00 ea.

Cupcake Minimums

Daily Flavors

babycakes: 1/2 dozen per flavor

*no minimum on Mondays

cupcakes: no minimums

*except Monday 1 dozen per flavor

Non Daily Flavors

babycakes & cupcakes: 2 dozen per flavor

Flavors with a 1 dozen Minimum

Chocolate Chip~Cookies & Cream~Chococo~Grasshopper~Perfect
Pair~Mocha~Double Mocha~Lemon Coconut~Raspberry Dazzle
Cherry Vanilla*~Cherry Chocolate*~Sweet and Salty*~Hostess

Whoopie Pie Minimums

Classic, Squared, Vanilla & Pbj: 1 dozen minimum per flavor

Red Velvet: 2 dozen minimum

*except on Thursdays & Saturdays there is a 1 dozen minimum



There are some flavor limitations on larger orders so please inquire when ordering. Because our kitchen is so tiny we limit large orders to no more than 40 dozen. Please reserve large orders early, as we do book up quickly. For all special/custom orders, we require at least 1 week advance notice. We strongly suggest a 2 week notice for holiday orders as we book up fast. This, however, does not always guarantee your order will get placed depending on how busy we are.

Please see our catering web page for details on wedding and custom orders. To order please contact us at 303.805.2607 or email either info@nomeliecupcakes.com or nomeliecupcakes@hotmail.com

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