

# The Warren County Council of Chambers in Partnership with New Skete Kitchen's Fundraiser



ORDERS DUE BY MARCH 5th to your local Warren County Chamber



All of our cheesecakes are made with the finest quality natural ingredients: cream cheese, whole farm-fresh eggs, sugar, cream and pure flavor extracts- a perfect blend and balance prepared in small batches in our bakery kitchen with the special touch that makes the difference.

**Party Size \$35 - 4lb, serves 16, sliced**  
**Family \$20 - 2lb serves 6-8, unsliced**



## DELUXE (Our Plain)

A delicately flavored, smooth, creamy filling in a lemon-flavored cookie crumb crust combines everything your taste buds could desire in this traditional New York-style cream cheese cheesecake.



## KEY LIME

A summer favorite! Savor the sensational, cool, tangy flavor for a one-of-a-kind taste experience.



## KAHLUA

From sunny Mexico, authentic Kahlua liqueur blends naturally with the monastery's delectable original recipe. The flavor defies description---a must for adventurous dining.



## RASPBERRY CHOCOLATE

A chocolate mousse-like (Family shown) texture topped with ripples of a vine-ripened raspberry sauce. The chocolate cookie crust finishes off the flavor experience. A perfect ending to your meal.



(Family shown)



## CLASSIC NEW YORK

A *gluten free* version of our Deluxe New York style cheesecake featuring a delicate vanilla flavored filling with a cookie crumb crust on the bottom.

## RASPBERRY RIPPLE

One of our favorite creations! This tangy, raspberry puree ripples through our rich creamy filling. A unique palate pleaser.



## WHITE CHOCOLATE

Our original recipe received rave reviews from taste testers. The smooth, savory, subtle combination of white chocolate and cream is a sure hit.



(Party size Only)



## MINT CHOCOLATE

Cool, refreshing mint in our velvety chocolate crumb crust. Sprinkled with festive candies to add crunch to the cool chocolate combination. A winter flavor to share and enjoy!

## CHOCOLATE AMARETTO

A perfect marriage of Belgian chocolate and Amaretto liqueur. The smooth amaretto and chocolate filling encased in an almond nut crust is truly the piece de resistance for gourmet dining.



## AMARETTO & CREAM

A taste bud delight combines the many flavors and textures of almonds. Almond paste with amaretto liqueur enhance the all-cream filling encased in a finely ground almond and cookie



## IRISH CREAM

A 'must' for the discriminating! This cake is formulated with a dash of Irish Cream liqueur for the 'wee bit of Irish' in all of us.



## CHOCOLATE

A rich, velvety Belgian chocolate filling turned to perfection in a chocolate wafer crumb crust. Certain to please all.. especially chocolate fanciers.



## MAPLE WALNUT

Celebrating our local & seasonal flavors in our new cake. Ground Walnuts blended with the vanilla cookie crust only improve the sweet flavor & texture combination.



Party size only (4 flavors to enjoy)



## THE SAMPLER

4 slices of each of our 4 most popular flavors: Kahlua, Deluxe, Chocolate, and Rasp Ripple.

\$40



## SPRING SAMPLER

4 slices of each Key Lime, Amaretto & Cream, Irish Cream Chocolate Amaretto.

\$40



## Cheese Spread 4 pack Sampler

Bacon, Horseradish, Spicy Garlic & Cranberry Walnut

7 oz each

\$25

Our monastic life is a striving for quality in all we do. You can be proud to serve our gourmet cheesecakes.

