

Cupcakes

Our delicious cupcakes can be personalized to your taste, with the choice of three cake flavours and eight various buttercream icings. Cupcakes are the perfect individual treat and can be paired with a layer of cake for your special occasion. Other flavours are available upon request.

Cake	Buttercream
Chocolate	Chocolate, Vanilla, Lemon
Vanilla	Strawberry, Mint, Coffee,
Red Velvet	Hazelnut, Cream Cheese



Weddings

Wedding cakes and complete wedding catering, including bonbonnières, bridal party gifts, cupcake towers, truffle towers and chocolate dipped fortune cookies are available by special order. Please contact us or visit our store to make complete arrangements.

Smash Cakes

Hollow milk, dark or white chocolate "cakes" filled with candy and sweets of your choice or delicious on their own. Decorated to suit any occasion. Smashing mallet included!

Catering

We provide custom treats for events with any number of guests including anniversaries, graduations, bar mitzvahs, baby showers, and bridal showers. Please contact us for details.

Gift Certificates

Available in any denomination.

Gift Baskets

Custom-made baskets make the perfect gift! You may choose to build your own to suit a theme or event or leave it to us to create a delicious combination.

Special Orders

We are happy to create cakes and treats to suit any occasion or theme. Cake inscriptions, edible images, corporate logos, special packaging and gift wrapping are all available upon request.

The Chef

Internationally renowned pastry chef, Pius Gomes, brings more than 20 years of talent and experience to Toronto after a celebrated term as Master Chef at the InterContinental Hotel in Muscat, Oman. He brings together techniques from around the world, including French, Italian, and Swiss. After perfecting his work as a pastry chef, he developed a passion for chocolate and brought the care and tradition of his pastry work to his handmade truffles.

The Pastries

Our pastries are made from scratch on the premises with natural ingredients with no artificial flavours or colours. We use only creamery butter, fresh fruit and real whipped cream.

The Chocolate

At Chocolatease we use the best Belgian chocolate - Callebaut Dark 58% and Callebaut Milk 36%. Perfectly tempered and handcrafted on the premises, our chocolate and truffles are the perfect combination of tradition and skill.

Allergy Information

All of our products may be made without nuts upon request; however please be advised that all products may have come into contact with nuts.

Ordering Policy

Please allow 48 hours notice for all orders and 3-4 days notice for nut free or sugar free products. If you require an order sooner or have any special requests we will do our best to accommodate you.

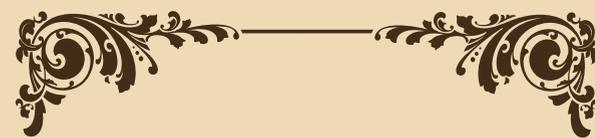
Lawrence Ave.	
Castlefield Ave.	
Eglinton Ave.	Yonge St.

Hours of Operation

Monday: 10:00 am - 6:00 pm
 Tuesday: 10:00 am - 6:00 pm
 Wednesday: 10:00 am - 6:00 pm
 Thursday: 10:00 am - 7:00 pm
 Friday: 10:00 am - 7:00 pm
 Saturday: 10:00 am - 6:00 pm
 Sunday: Closed

Chocolatease

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Chocolatease



All of our delicious treats are handcrafted and baked on the premises using the freshest ingredients and the finest Belgian chocolate.



Cakes

Chocolate Fudge Old-fashioned chocolate cake between rich buttercream and covered in dark chocolate.	7" \$24	8" \$28	10" \$40
Chocolate Divine Melt in your mouth layers of chocolate mousse and sponge cake smothered in dark chocolate ganache.	7" \$24	8" \$28	10" \$40
Chocolate Carnivale Crisp meringue layered with chocolate mousse surrounded by pillars of white and dark chocolate. (shown on cover)	7" \$24	8" \$28	10" \$40
Chocolate Bliss Dense fudgy layers smothered in chocolate ganache. A chocoholics dream. Gluten-free.	7" \$24	8" \$28	10" \$40
Lemon Cloud Light luscious layers of vanilla cake, lemon curd and lemon buttercream.	7" \$24	8" \$28	10" \$40
Carrot Cake* Spicy, moist carrot cake with ground hazelnuts and a smooth cream cheese icing.	7" \$24	8" \$28	10" \$40
Tiramisu A traditional Italian delicacy. Triple-cream mascarpone cheese, espresso-soaked lady fingers and a hint of Kahlua.	7" \$26	8" \$31	10" \$42
Double Apple Whippy Apples infused with pure apple juice layered with fresh whipped cream and light vanilla sponge cake.	7" \$24	8" \$28	10" \$40

Classic Layer Cakes These classic cakes are ideal for birthdays and special occasions for all ages. Choose a cake flavour and buttercream to create your perfect combination.	7" \$24	8" \$28	10" \$40
Cake	Buttercream		
Vanilla	Vanilla		
Chocolate	Chocolate		
Lemon	Lemon		
Coffee	Mocha		
Shortcakes* The perfect light tasting dessert. Alternating layers of fruit and cake surrounded by fresh whipped cream, even more fruit and decorated with your choice of slivered almonds or chocolate shavings.	7" \$24	8" \$28	10" \$40
Chocolate Raspberry Strawberry Mixed Berry			
Cheesecakes Rich, creamy cheesecake made with the finest quality ingredients and topped with fresh fruit or drizzles of caramel and chocolate.	7" \$24	8" \$28	10" \$40
Strawberry	Chocolate Marble		
Blueberry	Brulee		
Cherry	Cappuccino		
Lemon	Dulce de Leche		
Cookies Cranberry Orange Oatmeal Raisin Dark Chocolate Chunk			\$1.25 each
	Chocolate Lemon Ginger Chocolate Pecan* Shortbread		

Pies, Tarts, Flans

Doublecrust Fruit Pies Homemade with the freshest fruit and all natural ingredients. Additional flavours available by special order.			
Classic Apple	9"	\$12.99	
Strawberry Rhubarb	9"	\$12.99	
Berry Berry	9"	\$12.99	
Chocolate Pecan Pie* Crunchy pecans and a sweet filling on a shortbread crust and drizzled with melted dark chocolate.	4½"	\$6.99	9½" \$20.99
Almond Plum Tart* Sweet almond cream piled high with fresh plums and slivered almonds in a shortbread crust.	4½"	\$5.99	9½" \$18.99
Blueberry Almond Tart* Juicy blueberries baked with almonds and cream in a light crust.	4½"	\$5.99	9½" \$18.99
French Apple Custard Tart Layers of sliced apples tossed in brown sugar and cinnamon together with custard in a shortbread crust.	4½"	\$5.99	9½" \$18.99
Lemon Tart Bursting with tart flavour! A smooth lemon filling in a light shortbread crust.	4½"	\$6.99	9½" \$18.99
Fresh Fruit Flans Choose from blueberry, strawberry or mixed berry with custard in a delicious, buttery crust.	4½"	\$5.99	9½" \$18.99

*Contains Nuts

Chocolate

Bars	Almond Bark
Dark Chocolate (100g)\$4.99	Dark, Milk or White (150g)\$6.99
Dark Chocolate (50g)\$2.99	Dark, Milk or White (454g)\$18.99
Milk Chocolate (60g)\$3.99	Chocolate Pizzas
White Chocolate (35g)\$2.49	Per Slice\$2.99
Chocolate Covered	Small (10")\$20.99
Almonds - Dark (250g)\$5.99	Medium (12")\$22.99
Almonds - Milk (250g)\$5.99	Pizza Kit (7")\$16.99
Cashews - Milk (250g)\$5.99	Chocolate Dipped/Drizzled
Espresso Beans - Dark (250g)\$5.99	Fortune Cookies (12)\$10.99
Cranberries - Dark (250g)\$5.99	Fortune Cookies (24)\$20.99
Ginger\$9.99/100g	Giant Fortune Cookie\$10.99
Orange Peel\$9.99/100g	Peanut Butter Pretzels\$6.99

Truffles

Milk Chocolate Caramel, Pure Milk, Hazelnut, Strawberry, Chili, Maple, Green Tea, Champagne	Truffle Prices
Dark Chocolate Espresso, Truly Dark, Cinnamon, Mint, Orange Brandy, Raspberry, Sambuca	Single\$1.70
White Chocolate Coconut, Amaretto, Lemon Basil, Irish Cream, Lavender	Box of 2\$3.99
	Box of 4\$7.99
	Box of 9\$15.99
	Box of 16\$27.99
	Box of 25\$42.99
Fudge Assorted Flavours (200g)\$4.99	

Chocolate Molds

We carry a variety of seasonal chocolate moulds

Sugar Free

Sugar Free Truffles	Sugar Free Truffle Prices
Milk Chocolate	Single\$1.99
Champagne, Milk	Box of 2\$4.49
Dark Chocolate	Box of 4\$8.69
Coffee, Dark	Box of 9\$17.99
Chocolate Covered Almonds (150g)\$5.99	Box of 16\$31.99
Chocolate Covered Raisins (150g)\$5.99	

We carry a variety of sugar free chocolate bars.