

CACAO CUVÉE

HANDMADE TO ORDER (FORM)

CHOCOLATES

We use only the finest and natural ingredients in our products. We will never add preservatives, artificial flavors or colorings.

Because the Chocolatorium products are made to order, we ask that you limit your chocolate selections to:

- 1 variety per 4 piece box (\$10.00)
- 4 varieties per 16 piece box (\$37.00)
- 5 varieties per 25 piece box (\$58.00)

1	Apple Cider Caramel - Apple Cider caramel blended with pure milk chocolate and cacao nibs. Please note: Our homemade caramel is made with added sugar	
2	Apricot Fig - California apricots and plump juicy figs are delicious in smooth creamy chocolate.	
3	Cardamom Cream - Cardamom and organic cream infused with spices including vanilla bean, with toasted cinnamon sticks, whole cloves, black peppercorns, and nutmeg	
4	Chambord - Chambord and white chocolate enrobed in bittersweet chocolate create a dessert and a cordial all in one	
5	Chili Pepper - Our blend of chilies, cinnamon, and other spices with bittersweet and extra dark chocolate, only if you dare	
6	Cinnamon - Organic cinnamon is blended with pure chocolate that melts in your mouth and lingers long after it's gone, definitely a moment you will remember	
7	Coconut - A moist and chewy coconut center enrobed in dark chocolate and finished with toasted coconut	
8	Coconut with Almond - Moist and chewy coconut center enrobed in dark chocolate and finished with a toasted, sliced almond.	
9	Dark Chocolate - Bittersweet Dark Chocolate, deep and intense, this just might be the perfect chocolate	
10	Espresso - Espresso, rich and flavorful with our blend of dark and pure milk chocolate, no need for that extra cup of coffee, this one will do it - one of our top sellers	
11	Hazelnut - Toasted Hazelnut pairs well with bittersweet dark chocolate to deliver a sophisticated taste sensation	
12	Lemon Cream - Lemon and organic cream blended with only our best white chocolate ganache, a subtle, creamy and refreshing chocolate	
13	Matcha - Matcha (green tea) from Japan is blended with a white chocolate ganache, tempered with hand rolled, tissue thin shell of white chocolate or bittersweet, subtle, delicate in flavor.	
14	Milk Chocolate - Pure milk chocolate enrobed in milk chocolate, for the ultimate milk chocolate lover	
15	Orange - Sweet and refreshing orange infused in bittersweet chocolate, with real orange sprinkled on top	
16	Passion Fruit - Passion Fruit exotically intertwined with semi-sweet dark chocolate, your tongue will love this one	
17	Peanut Butter - Peanut butter, smooth, all natural and blended with creamy milk chocolate, a kid friendly, favorite taste for any age	
18	Pomegranate - Pomegranate and bittersweet dark chocolate create a combination that will linger long after it's gone	
19	Raspberry - A Raspberry you have to see and taste to believe - our pure chocolate center is covered in 100% organic freeze-dried raspberry	
20	Sake - Sake and semi-sweet dark chocolate, sprinkled with Matcha green tea, for a warm and relaxing break	

Chococlates continued on next page

Total pieces from this page:

Chococlates continued from previous page

21 Sesame - Ground Sesame is combined with a smooth and silky blend of chocolate and rolled in toasted black and white sesame seeds for a sophisticated version of a classic taste.

22 Stout - Stout and bittersweet dark chocolate is for adventurous and serious chocolate lovers only

23 Vanilla - An entire plump juicy vanilla bean in every batch, blended with creamy, smooth white chocolate ganache

24 Vanilla Caramel - is made from our 100 year old family recipe blended into silky smooth milk chocolate. Please note: Our homemade caramel is made with added sugar.

25 Walnut Honey - Only organic honey and whole walnuts are in this chocolate, pure and natural.

Total number of pieces

GALAPAGOS 6 piece box \$36.00

Dark Chocolate Galapagos

We use only the finest handful of freshly roasted walnuts, pecans, macadamia nuts, and almonds, all layered with a generous slab of our homemade caramel. Finally, we top with a smooth layer of bittersweet chocolate to create our version of a turtle on steroids.

Milk Chocolate Galapagos

We use only the finest handful of freshly roasted walnuts, pecans, macadamia nuts, and almonds, all layered with a generous slab of our homemade caramel. Finally, we top with a smooth layer of milk chocolate to create our version of a turtle on steroids.

BRITTLE 1/2 lb box \$10.50 1 lb box \$21.00

Nuts For Brittle

Freshly roasted pistachio, macadamia nuts and raw Spanish peanuts make our Brittle highly addictive. We make small batches at a time in order to deliver the finest and freshest brittle you have ever tasted. This makes a great gift around the holidays and you will be remembered for your exquisite taste.

Spicy Hot Brittle

We start with our original and highly addictive Brittle recipe and make a few additions, then we add just enough hot pepper to make this brittle even more delicious. It's not for everyone but if you are adventurous and up for anything, try this stuff, you won't be disappointed.

CARAMEL 12 piece box \$12.00

The Chocolorium has been making caramel from our 100 year old family recipe. We think it is the best you will ever taste which is why we suggest you order an extra dozen. This caramel is soft and chewy but not sticky and once you start, you will have a hard time not having "just one more."

AVAILABLE FLAVORS:

Vanilla

Vanilla Pecan

Espresso

Kahlua Cream

Orange

Apple Cider

Cinnamon

Rosemary

Strawberry

Rum & Coke

CONTACT INFO

Name _____

Address _____ City _____ State _____ Zip _____

Phone # _____ Email _____