

THE ART OF DESSERT

WHY SPECIALTY CAKES FROM THE CIA ARE SO VERY SPECIAL

No matter what you are celebrating, these delicious cakes will help make the moment a unique and memorable one. Each cake is skillfully hand-crafted by the CIA's most advanced baking and pastry arts students under the direction and expert tutelage of Chef Francisco Migoya, assistant professor in baking and pastry arts. Chef Migoya's considerable skills were honed at celebrated restaurants from Mexico to New York City, culminating in his role as executive pastry chef at the world-renowned French Laundry in Yountville, CA. Turning his talents to teaching, he joined the CIA faculty in 2005, taking the



Apple Pie Bakery Café to the next level and providing our patrons with outstanding desserts, luscious lunches, flavorful beverages, and unique artisan breads.

Your personal cake concierge is ready to help guide you through the process of selecting the filling, sponge, and color combination that will fit your taste and needs. Simply call 845-451-1545.

Sales from all specialty cakes are used to enhance educational programming for our students.



ROMANCE



ROMANCE

Chef Suggests—The chef's perfect pairing for this cake is vanilla chiffon sponge with vanilla diplomat filling. Of course, choosing the combination that pleases your palate is what will make this cake truly special.

Serving Sizes—This elegant cake can be fashioned to serve 6–8, 12, 15, 30, or 60 people. Should your guest list require a different number of servings, we can arrange to stack existing sizes to accommodate your needs. Remember, it's always good to have a little extra cake on hand!

Cake Concierge—Get immediate help selecting the cake that is just right for your celebration. Speak with your own cake concierge by calling 845-451-1545.

View the entire cake collection at www.ciachef.edu/cakes

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SABRINA

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Chef Suggests—The chef's perfect pairing for this cake is red velvet sponge with coconut pecan filling. Of course, choosing the combination that pleases your palate is what will make this cake truly special.

Serving Sizes—This stylish cake can be fashioned to serve 6–8, 12, 15, 30, or 60 people. Should your guest list require a different number of servings, we can arrange to stack existing sizes to accommodate your needs. Remember, it's always good to have a little extra cake on hand!

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CLEOPATRA



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Chef Suggests—The chef's perfect pairing for this cake is cinnamon hazelnut sponge with apple butter filling. Of course, choosing the combination that pleases your palate is what will make this cake truly special.

Serving Sizes—This dramatic cake can be fashioned to serve 6–8, 12, 15, 30, or 60 people. Should your guest list require a different number of servings, we can arrange to stack existing sizes to accommodate your needs. Remember, it's always good to have a little extra cake on hand!

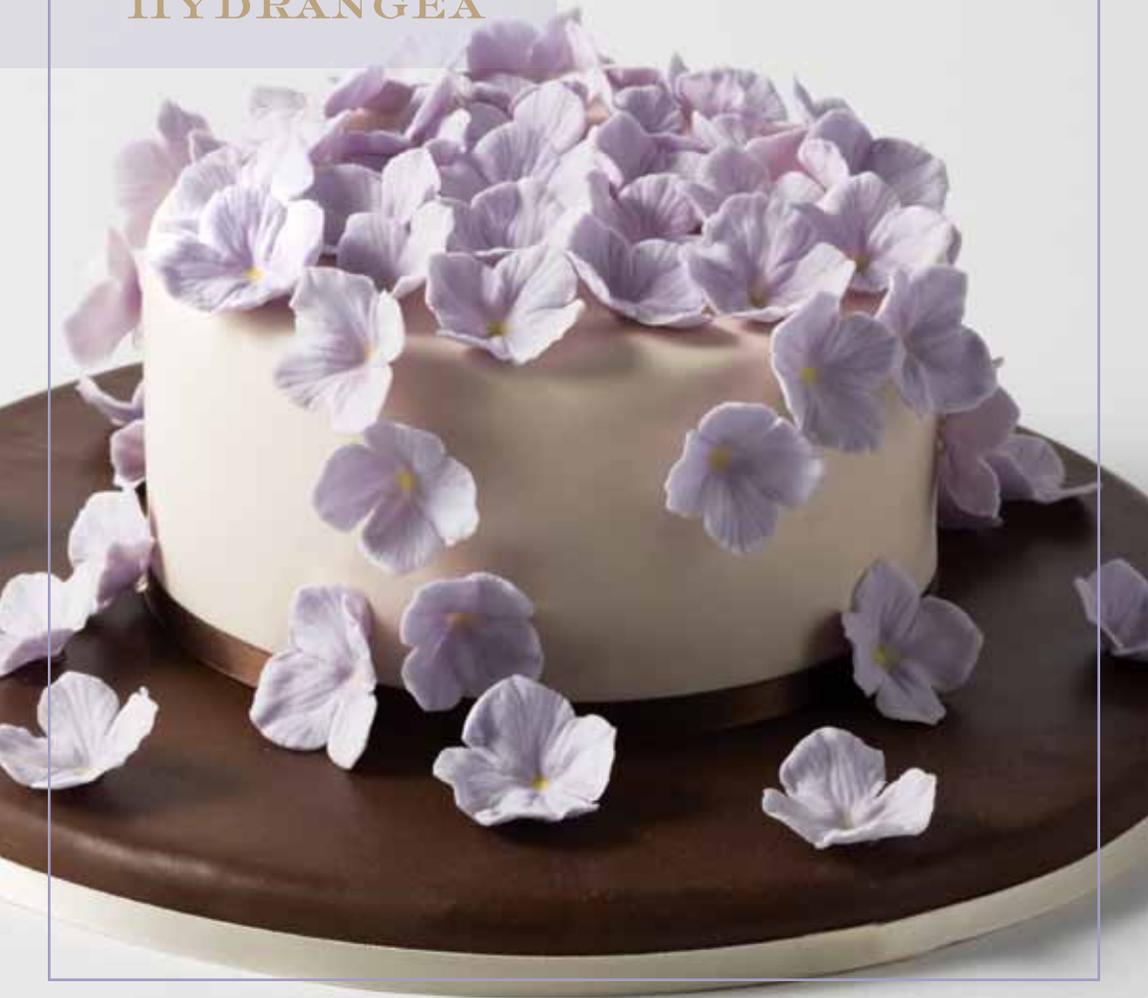
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HYDRANGEA



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Chef Suggests—The chef's perfect pairing for this cake is devil's food sponge with sweet vanilla mascarpone filling. Of course, choosing the combination that pleases your palate is what will make this cake truly special.

Serving Sizes—This floral cake can be fashioned to serve 6–8, 12, 15, 30, or 60 people. Should your guest list require a different number of servings, we can arrange to stack existing sizes to accommodate your needs. Remember, it's always good to have a little extra cake on hand!

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SILHOUETTE



SILHOUETTE

Chef Suggests—The chef's perfect pairing for this cake is flourless chocolate sponge with dark chocolate ganache filling. Of course, choosing the combination that pleases your palate is what will make this cake truly special.

Serving Sizes—This sophisticated cake can be fashioned to serve 6–8, 12, 15, 30, or 60 people. Should your guest list require a different number of servings, we can arrange to stack existing sizes to accommodate your needs. Remember, it's always good to have a little extra cake on hand!

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PEARLY GIRL



PEARLY GIRL

Chef Suggests—The chef's perfect pairing for this cake is red velvet sponge with coconut pecan cream filling. Of course, choosing the combination that pleases your palate is what will make this cake truly special.

Serving Sizes—This playful yet elegant cake can be fashioned to serve 6–8, 12, 15, 30, or 60 people. Should your guest list require a different number of servings, we can arrange to stack existing sizes to accommodate your needs. Remember, it's always good to have a little extra cake on hand!

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ILLUSION



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Chef Suggests—The chef's perfect pairing for this cake is carrot sponge with sweet cream cheese filling. Of course, choosing the combination that pleases your palate is what will make this cake truly special.

Serving Sizes—This stunning cake can be fashioned to serve 6–8, 12, 15, 30, or 60 people. Should your guest list require a different number of servings, we can arrange to stack existing sizes to accommodate your needs. Remember, it's always good to have a little extra cake on hand!

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AKARI



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Chef Suggests—The chef's perfect pairing for this cake is vanilla chiffon sponge with sweet vanilla mascarpone filling. Of course, choosing the combination that pleases your palate is what will make this cake truly special.

Serving Sizes—This intricately designed cake can be fashioned to serve 6–8, 12, 15, 30, or 60 people. Should your guest list require a different number of servings, we can arrange to stack existing sizes to accommodate your needs. Remember, it's always good to have a little extra cake on hand!

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FALL 'N LEAVES

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Chef Suggests—The chef's perfect pairing for this cake is banana sponge with thick caramel filling. Of course, choosing the combination that pleases your palate is what will make this cake truly special.

Serving Sizes—This colorful cake can be fashioned to serve 6–8, 12, 15, 30, or 60 people. Should your guest list require a different number of servings, we can arrange to stack existing sizes to accommodate your needs. Remember, it's always good to have a little extra cake on hand!

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FIDDLE-DE-DEE



FIDDLE-DE-DEE

Chef Suggests—The chef's perfect pairing for this cake is devil's food sponge with dark chocolate mousse filling. Of course, choosing the combination that pleases your palate is what will make this cake truly special.

Serving Sizes—This Spring-inspired cake can be fashioned to serve 6–8, 12, 15, 30, or 60 people. Should your guest list require a different number of servings, we can arrange to stack existing sizes to accommodate your needs. Remember, it's always good to have a little extra cake on hand!

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BED OF ROSES



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Chef Suggests—The chef's perfect pairing for this cake is flourless chocolate sponge with dark chocolate mousse filling. Of course, choosing the combination that pleases your palate is what will make this cake truly special.

Serving Sizes—This delicate and delicious cake can be fashioned to serve 6–8, 12, 15, 30, or 60 people. Should your guest list require a different number of servings, we can arrange to stack existing sizes to accommodate your needs. Remember, it's always good to have a little extra cake on hand!

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FLORAL LACE

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Chef Suggests—The chef's perfect pairing for this cake is vanilla chiffon sponge with vanilla diplomat filling. Of course, choosing the combination that pleases your palate is what will make this cake truly special.

Serving Sizes—This whimsical cake can be fashioned to serve 6–8, 12, 15, 30, or 60 people. Should your guest list require a different number of servings, we can arrange to stack existing sizes to accommodate your needs. Remember, it's always good to have a little extra cake on hand!

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DAISY BREEZE

DAISY BREEZE

Chef Suggests—The chef's perfect pairing for this cake is cinnamon hazelnut sponge with apple butter filling. Of course, choosing the combination that pleases your palate is what will make this cake truly special.

Serving Sizes—This lovely cake can be fashioned to serve 6–8, 12, 15, 30, or 60 people. Should your guest list require a different number of servings, we can arrange to stack existing sizes to accommodate your needs. Remember, it's always good to have a little extra cake on hand!

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WHIMSY

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Chef Suggests—The chef's perfect pairing for this cake is vanilla chiffon sponge with vanilla diplomat filling. Of course, choosing the combination that pleases your palate is what will make this cake truly special.

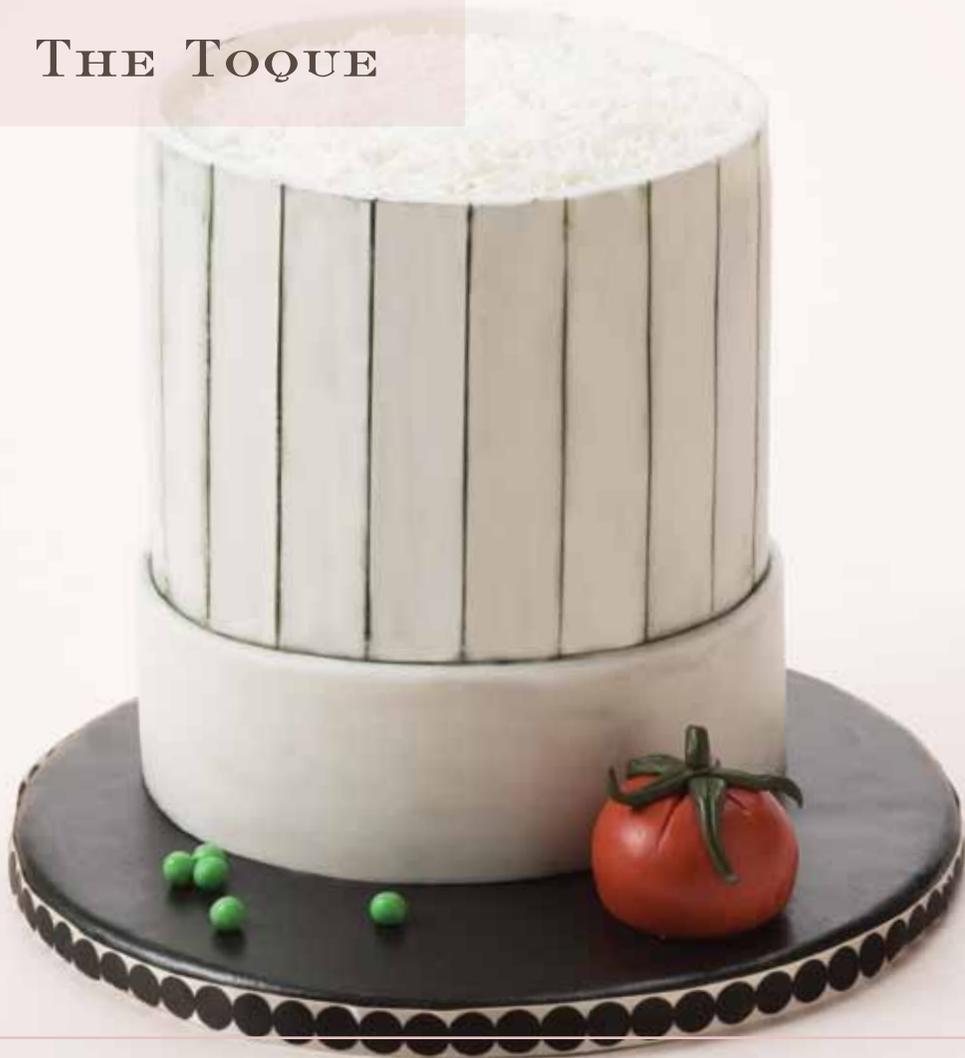
Serving Sizes—This fanciful cake can be fashioned to serve 6–8, 12, 15, 30, or 60 people. Should your guest list require a different number of servings, we can arrange to stack existing sizes to accommodate your needs. Remember, it's always good to have a little extra cake on hand!

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THE TOQUE



THE TOQUE

Chef Suggests—The chef's perfect pairing for this cake is banana sponge with thick caramel filling. Of course, choosing the combination that pleases your palate is what will make this cake truly special.

Serving Sizes—This unique cake comes in only one size and serves 40 people.

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SPONGE SELECTIONS



Carrot

Banana

Red
Velvet

Vanilla
Chiffon

Devil's
Food

Cinnamon
Hazelnut

Flourless
Chocolate

SPONGE SELECTIONS

Sponge is the baker's term for the cake inside the confection.

Choose from these mouth-watering flavor options to ensure that each bite you take will be just perfect.



Carrot: Moist on the inside with a slightly crisp finish, this special sponge is made from the freshest ingredients for maximum flavor.

Banana: Fresh bananas, the finest brown sugar, and rich walnuts create a banana sponge that is classic and delicious.

Red Velvet: This southern-style, brilliantly colored sponge gets its unique chocolate/vanilla flavor from unprocessed cocoa powder and a hint of the finest vanilla.

Vanilla Chiffon: Vanilla beans from Tahiti delicately flavor this traditional white sponge—making it a slice of paradise.

Devil's Food: This classic, moist sponge is made from premium cocoa powder with just a hint of coffee and vanilla bean.

Cinnamon Hazelnut: The finest hazelnuts from the Piedmont region of Italy paired with Vietnamese cinnamon make this lighter-than-air sponge an international delight.

Flourless Chocolate: Made with world-renowned Guittard chocolate, this flourless, gluten-free sponge has a moist, sinfully rich, ganache-like consistency.

FILLING SELECTIONS

Dark Chocolate
Mousse



Apple Butter



Coconut
Pecan



Vanilla
Diplomat



Sweet Cream
Cheese



Sweet Vanilla
Mascarpone



Thick
Caramel



Dark Chocolate Ganache



FILLING SELECTIONS

Opt for a filling that complements your choice of sponge.

Apple Butter: Local Hudson Valley Macintosh apples, Tahitian vanilla beans, and Indonesian cinnamon bring a world of flavors to this filling.

Coconut Pecan: The sweet flavor of coconut paired with the delicate crunch of toasted pecans makes this filling a surprise of textures.

Dark Chocolate Ganache: The superior qualities of Guittard chocolate mixed with heavy cream and butter give this filling an elegantly rich flavor.

Dark Chocolate Mousse: Silky smooth and cloud-light, this mousse filling makes any cake soar above the rest.

Sweet Cream Cheese: A classic filling made from the very finest ingredients adds the stamp of a familiar favorite to any cake.

Sweet Vanilla Mascarpone: Genuine Italian mascarpone, Tahitian vanilla beans, and pure cane sugar come together perfectly in this most versatile of all fillings.

Thick Caramel: Rich French caramels, heavy cream, butter, and a dash of “fleur de sel” take this traditional flavor to the next level.

Vanilla Diplomat: A touch of high-quality bourbon vanilla bean and whipped Chantilly cream make this filling fit for a king.



APPLE PIE BAKERY CAFÉ— SWEET AND SAVORY

Culinary delights await you when you stop by the Apple Pie Bakery Café. Whether you have a taste for something sweet or a yen for something savory, the café has an array of choices to satisfy your craving.

The full café menu is available for takeout. Or, you can stay for a leisurely breakfast or lunch in our tastefully appointed dining area. Indulge your sweet tooth with muffins, cakes, individual

desserts, or a frozen delight. Treat your taste buds to such savory pleasures as eggs-in-a-brioche-basket, a sourdough “Reuben” panini sandwich, or a Cobb salad. When you are finished, pick up a loaf of artisan bread to take home and make dinnertime extra special.

The café is open Monday through Friday from 7:30 a.m. to 6:30 p.m.

To learn more about dining at the CIA, visit www.ciachef.edu/restaurants.



The Apple Pie Bakery Café Sponsored by Rich Products Corporation received the prestigious 2009 *Restaurants & Institutions* Ivy Award.

Photography: Keith Ferris
Photo Styling: Ryne Leonard and Lauren Genco



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Apple Pie Bakery Café
1946 Campus Drive
Hyde Park, NY 12538-1499



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CULINARY COLLEGE

