

# CHOCOLATE LEGENDS

*Exquisite handcrafted confections made with Belgian chocolate*

Our artisanal chocolates are made locally by our chocolatier with Belgian chocolate and no added preservatives. Taste the difference that freshness and fine ingredients make.

		
<b>Eggnog</b>	<b>Gingerbread</b>	<b>White Triple Cranberry</b>
White chocolate ganache with rum and fresh nutmeg in white chocolate.	Milk chocolate buttercream with gingerbread spices in dark chocolate and topped with candied ginger.	White chocolate with cranberries and cranberry vodka in white chocolate and topped with a dried cranberry.
		
<b>Dark Brown Butter</b>	<b>Tasmanian Honey Crunch</b>	<b>Ginger Rum</b>
Dark chocolate ganache with brown butter in dark chocolate.	A rich dark ganache with a robust Tasmanian honey and sprinkled with raw sugar crystals.	White chocolate ganache infused with fresh ginger and rum and coated in dark chocolate.
		
<b>Dark Triple Cranberry</b>	<b>Dark Raspberry Ice</b>	<b>Chai Tea</b>
Dark chocolate with cranberries and cranberry vodka in dark chocolate and topped with a dried cranberry.	Dark chocolate ganache with a hint of raspberry vodka covered in dark chocolate.	Milk chocolate ganache infused with chai tea and enrobed in milk chocolate.
		
<b>Milk Orange</b>	<b>Bittersweet</b>	<b>Maple Cream</b>
Milk chocolate ganache infused with fresh orange in milk chocolate.	A bittersweet ganache made with 70% cocoa covered in dark chocolate.	Maple Cream liqueur and maple syrup ganache in dark chocolate.
		
<b>Dark Sea Salt Caramel</b>	<b>Pumpkin Spice</b>	<b>Milk Sea Salt Caramel</b>
A soft caramel with a touch of sea salt in dark chocolate heart.	White chocolate ganache with pumpkin puree and spices enrobed in dark chocolate.	A soft milk chocolate caramel with a touch of sea salt in a milk chocolate heart.

**CHOCOLATE LEGENDS**

Phone: 732-598-8101    Email: info@chocolatelegends.com    www.chocolatelegends.com

Name:  
 Phone Number:  
 Address:  
 Email Address:  
 Date wanted:

**Items: Gold Foil boxes: 4 piece (\$9), 8 piece (\$15), 18 piece (\$30), 40 piece (\$65) or a box made of chocolate filled with chocolates**

<b>Items</b>					
Eggnog					
Gingerbread					
White Triple Cranberry					
Dark Brown Butter					
Tasmanian Honey Crunch					
Ginger Rum					
Dark Triple Cranberry					
Dark Raspberry Ice					
Chai Tea					
Milk Orange					
Bittersweet					
Maple Cream					
Dark Sea Salt Caramel					
Pumpkin Spice					
Milk Sea Salt Caramel					
Chocolate Bar topped \$3					
Chocolate Bar plain \$2.50					
Dark Chocolate Covered Ethiopian Coffee Beans - \$5/bag					
Milk Chocolate Covered Decaf Espresso Coffee Beans - \$5/bag					
Dark Sea Salt Caramel Pecan Cups – 4 for \$10					
Solid Milk or Dark Chocolate Menorah - \$11					
<b>Subtotal</b>					
Tax (NJ 6.875%)					
<b>Total</b>					

Topped Belgian chocolate bars at \$3.00 each:

- Dark Chocolate Candied Spiced Pumpkin Seeds
- Dark Chocolate Coconut and Mango
- Dark Chocolate with Dates
- Dark Chocolate Ginger and Cranberries
- Dark Chocolate Goji Berries and Blueberries
- Dark Chocolate Jackfruit and Starfruit
- Dark Chocolate with Mulberries and Cherries
- Dark Chocolate Peppermint Bark
- Dark Chocolate Sea Salted Edamame
- Dark Chocolate Tiger Nuts

- Milk Chocolate Apricots and Raspberries
- Milk Chocolate Cantaloupe and Hibiscus
- Milk Chocolate Cherries and Pineapple
- Milk Chocolate Mandarin Oranges and Cranberries
- White Chocolate Hibiscus and Ginger
- White Chocolate Peppermint Bark

And for the purist, plain at \$2.50 each:

- Belgian Dark, Bittersweet 70%, Milk or White Chocolate