

The best chocolates are harmonious; each movement of flavor and texture flows into the next. There is something almost ethereal about the combination, which hypnotizes the senses. When all the elements are in balance, a great chocolate can make you swoon. It can stop you in your tracks and captivate you. It can lock up all your senses so that for a brief moment there is nothing in the world except you and that chocolate.



*White Caramel*

Crave Chocolates is an artisan chocolate company located in Kalamazoo, MI. We specialize in creating gourmet truffles using only the finest ingredients. Our chocolates are hand-crafted using traditional methods that produce consistently superior texture, and all our flavors are carefully selected to complement the natural qualities of the chocolate.

Every confection we make carries with it elements of our passion. Whether it's the texture, the flavor profile, or the way we decorate them, each piece is designed to awaken your inner chocolate.

Crave Chocolates  
2009 Royce Ave.  
Kalamazoo, MI 49001

TEMP-RETURN SERVICE REQUESTED



*Deep Caramel Truffles*



*Kalamazoo, MI*



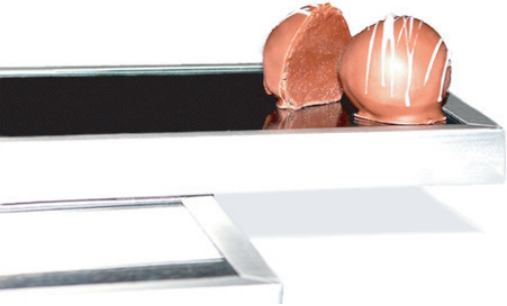
*Lemon Logs*

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## Baileys Irish Cream Truffle



### Milk Chocolate Truffles



**Milk Chocolate Truffle**  
Perfectly creamy milk chocolate truffles with just a hint of caramelization.



**Baileys Irish Cream Truffle**  
The classic flavor of Baileys Original Irish Cream woven together with silky smooth milk chocolate.



**Chai Tiger Truffle**  
Creamy milk chocolate truffles infused with a Rooibos Chai Tea blend from Chocolatea in Portage, MI.



**Chocolate Cheesecake Truffle**  
These truffles are everything that's great about chocolate cheesecake...graham cracker crust included.



**Crème Fraîche Truffle**  
These truffles are made with Crème Fraîche instead of cream for a little something extra.



**Deep Caramel Truffle**  
Made with burnt caramel and creamy milk chocolate, these truffles have intense caramel flavor but won't stick to your teeth.



**Water Street Coffee Truffle**  
These truffles capture the aroma of freshly ground coffee beans using Ethiopian Yirgacheffe from Water Street Coffee Joint in Kalamazoo, MI.

Our goal is to make every piece of our hand-crafted, artisan chocolates a symphony of sensation.

Crave Chocolates are perfect for gifts, parties, fundraising or corporate events, fine dining, weddings, conferences, and get togethers.

### Dark Chocolate Truffles



**Dark Chocolate Truffle**  
Velvety dark chocolate truffles with a dash of cocoa powder.



**Almond Dark Chocolate Liqueur Truffle**  
Classic dark chocolate truffles mixed with chopped almonds and chocolate liqueur.



**Grand Marnier Truffle**  
A delectable blend of dark chocolate and the unique complexity of Grand Marnier.



**Guinness Stout Truffle**  
The unmistakable flavor of Guinness Stout fused with a perfect combination of dark and milk chocolate.



**Jack & Pepper Truffle**  
Made with Jack Daniels and white pepper, these dark chocolate truffles have a little extra bite.



**Michigan Champagne Truffle**  
Dark chocolate truffles with a hint of grapey sweetness and the luxury of fine champagne from St. Julian Winery in Paw Paw, MI.



**Raspberry Truffle**  
Sinfully delicious dark chocolate and raspberry truffles.

### Almond Dark Chocolate Liqueur Truffles



### White Chocolate Truffles



**Vanilla Bean Truffle**  
These truffles are made with real Madagascar vanilla beans and coated with a rich, fruity dark chocolate.



**Bell's Cherry Stout Truffle**  
The boldness of Bell's Cherry Stout and the sweetness of white chocolate, accentuated by a dried cherry center.



**Lemon Logs**  
A little taste of summer, these truffles are as refreshing as lemonade.



**White Caramel Truffle**  
A luxurious ganache made of caramelized white chocolate and molded into a marbled chocolate shell.



Vanilla Bean Truffle

At Crave Chocolates we believe chocolate is a form of communication. The best way to describe our enthusiasm for chocolate is to have others experience it for themselves. If you are interested in selling gourmet chocolates, using them for your next event, or would just like to find out more about us, please give us a call or email; we would love to stop by and share some samples,

#### Standard Sizes:

2 pcs (box)	2 pcs (bag)
4 pcs (box)	4 pcs (bag)
8 pcs (box)	
24 pcs (box)	

We also offer individually priced bulk quantities