

SPECIAL ORDER GUIDE 2023



MOCHI MUFFIN—GLUTEN FREE

The one and only, trademarked item that started it all. Naturally Gluten Free. Crunchy on the outside and chewy inside, deep caramel-like flavor. Made with California rice flour, Organic French-style butter, unrefined coconut sugar, our proprietary house-made pandan coconut milk blend, and finished with Japanese sesame seeds.

\$4.15 Each



MATCHA MOCHI MUFFIN—GLUTEN FREE

Naturally Gluten free using only California-grown rice flour from Koda Farms and matcha flavor throughout—using our own blend of sweet matcha from Uji Kyoto—will transport you to having desserts in Japan!
Contains dairy, butter, eggs. No tree nuts.

\$4.15 Each



CHURRO MOCHI MUFFIN—GLUTEN FREE

Naturally Gluten free using only California-grown rice flour from Koda Farms and tasted like a churro!—using traditional Mexican canela cinnamon—more aromatic and floral like than traditional cinnamon commonly used. And rolled in canela cinnamon sugar just because we love you. Contains dairy, butter, eggs. No tree nuts.

\$4.15 Each





Naturally Gluten free using only California-grown rice flour from Koda Farms and purple-y ube throughout—we cook the ube down with fresh pandan leaves and coconut shavings for the most amp'ed up tropical infusion of flavors. Tastes like honey and coconut and chestnut all together, a mellow mix of pleasantness. Contains dairy, butter, eggs. No tree nuts.

\$4.15 Each

THE MOCHI BROWNIE—GLUTEN FREE

Chocolate lovers rejoice! Naturally Gluten free using only California—grown rice flour from Koda Farms and local Bay Area cocoa powder and chocolate by TCHO chocolates. Chewy and chocolatey and rich and just sexy. Love this rice iteration of a classic favorite. Contains dairy, butter, eggs. No tree nuts.

\$4.15 Each



BUTTER MOCHI DONUTS—GLUTEN FREE

Naturally gluten free using Koda Farm rice flour. Baked, not fried - fluffy, chewy, and perfect. Our butter mochi donuts are unlike other mochi donuts. They're slightly denser with a chewy, buttery bite and texture. Meant for a rich butter mochi experience!

***Other seasonal rotating flavors are only available for purchase through our retail stores

\$3.25 each
\$3.25 each



HOW TO ORDER

BULK DISCOUNTS

15% off your order when ordering 100 or more pieces. 25% off your order when ordering 300 or more pieces.

INDIVIDUAL WRAPPING, MARKETING MATERIALS

Individual wrapping of each pastry in our pastry bags and rainbow stickers available at \$0.35 per piece wrapped. Individual flavor cards, table top signs, postcards, stickers, & marketing materials available upon request.

SQUARE INVOICES WILL BE SENT VIA EMAIL AFTER SELECTION IS MADE

Submit your orders online or email to sales@thirdculturebakery.com

All credit/debit cards accepted

Orders must be paid in full no later than 5 days before pick up/delivery date

CHANGES/CANCELLATIONS

No refunds offered for cancellations under 48 hours prior to pick up/delivery date.

Cancellations under 5 calendar days will receive a 50% refund.

Cancellations before 5 calendar days prior to pick up/delivery date will receive a refund less a 5% processing fee charged to our bakery already.

Any changes to a completed/paid invoice is never a guarantee and will be taken on a case by case basis.

PICK UP IS ALWAYS FREE FROM OUR BAKERY LOCATIONS

Berkeley: 2701 Eighth Street, Berkeley CA 94710

Pick up between 9am-4pm

Earlier or later pick up times outside of 9am-4pm must be discussed and

confirmed and reflected on the completed invoice.

Orders will be held for 24 hours after pick up date/time, forfeited thereafter

DELIVERY AVAILABLE FOR ORDERS OF 100+ PIECES

Available for orders of 100+ pieces

\$25 flat delivery fee (within 10 miles)

Deliveries further than 10 miles will be based on availability at \$2 per mile additionally after 10 miles.

We do not have capacity to set up tables or displays at this time.

QUESTIONS? WE'RE HERE TO HELP! SALES@THIRDCULTUREBAKERY.COM

