

Jean-Jacques' CULINARY CREATIONS



CATERING • PÂTISSERIE • CAFÉ • BANQUET ROOM

Best of Westchester 2017

Best Caterer

Best of Westchester 2016

Best Gourmet Takeout

Best Mini Pastries

The Knot 2011 to 2018

Best Weddings

CATERING MENU FOR PICK-UP OR DELIVERY

Delivery is available at an additional charge

48 HOUR ADVANCE NOTICE REQUIRED FOR ORDERS

MINIMUM ORDER FOR 10 UNLESS OTHERWISE INDICATED ON MENU

If you have a food allergy, please let us know so we may help you make a selection.

Gift Certificates Available

OPEN 7 DAYS

MONDAY – SATURDAY

7:00 AM – 10:00 PM

SUNDAYS

7:00 AM – 9:00 PM



468 Bedford Road • Pleasantville, NY 10570

914.747.8191

JEAN-JACQUES.COM

HORS-D'OEUVRE

Minimum 3 dozen per type of hors-d'oeuvre

Price per Dozen

COLD: (on elegant disposable trays ready to serve)

Smoked Salmon Mousse on Cucumber or on Barquettes (boat-shaped pastry shells)	\$18.00
Smoked Trout Barquettes.....	18.00
Caviar Canapé on New Potato with Crème Fraîche	18.00
Shrimp Cocktail with Cognac Cocktail Sauce (16/20).....	20.00
Cantaloupe Melon Wrapped in Prosciutto.....	18.00
Fresh Buffalo Mozzarella and Tomato with Balsamic Vinaigrette on Crostini.....	18.00
French Goat Cheese with Olives Provençales on Belgian Endive Leaves.....	19.00
Vine Cherry Tomatoes Stuffed with French Goat Cheese topped with Olives Niçoises	19.00
Red Grapes Rolled in Roquefort Cheese and Crushed Walnuts	18.00
Roasted Vegetables Brochettes with Balsamic Vinaigrette.....	18.00
Filet Mignon on Crostini with Creamy Horseradish Dressing and Chopped Chives.....	21.00
Pâté Maison with Dijon Moutarde and Cornichons on Crostini	18.00
Mini Tartes of Chicken with Mango Cilantro Salsa.....	18.00
Ratatouille Niçoise on Belgian Endive Leaves or on Crostini	18.00
Bruschetta on Crostini	16.00
Hummus on Crostini or on Cucumber	16.00
Deviled Eggs.....	16.00

WARM: (in oven-ready aluminum pans)

Price per Dozen

Dates Wrapped in Bacon.....	\$18.00
Fresh Figs Topped with Roquefort Cheese (seasonal)	Market Price
Stuffed Mushrooms with Spinach, Parmesan and Swiss Cheese	18.00
Melted Brie with Spiced Pear Vol au Vent.....	19.00
Mini Quiche Lorraine or Mini Vegetable Quiches	18.00
Shiitake Mushrooms Vol au Vent	19.00
Roulade Florentine (Spinach with Parmesan & Swiss Cheese in Puff Pastry).....	17.00
Saucisse en Croûte (Spicy Sausage in Puff Pastry) with Dijon Moutarde for Dipping	17.00
Croque Monsieur en Croûte (Smoked Ham and Gruyere Cheese in Puff Pastry).....	17.00
Scallops Wrapped in Bacon	20.00
Shrimp and Scallop Brochettes (on skewers) with White Wine Shallot Sauce or Dijonnaise	20.00
Baked Stuffed Clams on Half Shell with Fresh Herbs, Bread Crumbs and Parmesan Cheese	20.00
Clams Monte Carlo with Garlic Butter and Bacon on Half Shell.....	20.00

WARM HORS-D'OEUVRE continued

Mini Crab Cakes with Aioli Sauce for Dipping.....	\$19.00
Filet Mignon Brochettes with Bordelaise Sauce	22.00
Lamb and Baby Eggplant Skewers	19.00
Chicken Brochettes w/ Sun-dried Apricots and Honey Mustard	18.00
Cocktail Franks in Puff Pastry with Dijon Moutarde for Dipping	16.00
Homemade French Bread Pizzas.....	16.00

PARTY PLATTERS

Artfully garnished and ready to serve on elegant disposable trays

Signature French Mini Pastry Platter (Bite size - Chef's Assortment)	2 dozen \$55.95	3 dozen \$82.95
Mini Fresh Fruit Tartelette Platter (Bite size)	2 dozen \$55.95	3 dozen 82.95
French Cookie Platter (Assortment)	2 pounds \$41.95	3 pounds 59.95

Price per Person

Yogurt Parfait	\$6.95
<i>Vanilla Yogurt layered with Fresh Berries, topped with Granola</i>	

Breakfast Pastry Platter	5.25
<i>Freshly Baked Croissants, Chocolate Croissants, Almond Croissants, Raspberry-Cheese Croissants, Brioches, Cinnamon-Raisin Buns, Blueberry Muffins and Corn Muffins</i>	

Bagels, Croissants, and French Bread Platter	5.25
<i>Served with Sweet Butter, Cream Cheese and Raspberry Preserves</i>	

Breakfast Pastries, Bagels, Croissants and French Bread Platter	5.25
<i>Served with Sweet Butter, Cream Cheese and Raspberry Preserves</i>	

Our Freshly Baked Brioche French Toast with Maple Syrup (in ready to heat aluminum pan).....	5.75
<i>Served with Bacon (2 slices per person) or Sausage Patty (1 per person)</i>	7.75

Norwegian Smoked Salmon Platter	12.95
<i>Served with Cream Cheese, Chopped Onion, Chopped Eggs, Capers, Dill and Crackers</i>	

Sliced Fresh Fruits and Berries in Season or Fruit Salad	6.95
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Imported Cheeses with Fresh Fruits and Crackers	6.95
<i>(Brie, Goat Cheese, Bleu d'Auvergne and Manchego)</i>	

Baked Brie en Croûte (in Puff Pastry) with Sliced Appes and Cinnamon	Half kilo (one pound + Serves 10)	28.00
	One kilo (two pounds + Serves 20)	49.00

Assorted Cruditées with Fresh Herb Dip	6.50
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With Hummus Dip	6.95
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Mediterranean Dipping Platter	8.25
<i>Our Homemade Babaganoush & Hummus with Feta Cheese, Stuffed Grape Leaves and Assorted Pita Breads and Crostini for Dipping, Garnished with Olives Niçoises and Vine Cherry Tomatoes</i>	

PARTY PLATTERS continued

Antipasto Misto à la Provençale	9.95
<i>Fresh Buffalo Mozzarella, Provolone, Salami, Pepperoni, Roasted Red and Yellow Peppers, Eggplant, Asparagus, Cherry Tomatoes, Marinated Olives and Artichoke Hearts</i>	
Grilled Vegetable Platter	8.50
<i>Eggplant, Peppers, Zucchini, Portobello Mushrooms, Scallions, Asparagus and Vine Cherry Tomatoes</i>	
Guacamole Platter	8.25
<i>Our Homemade Guacamole topped with freshly grated Cheddar Cheese, Diced Tomatoes, Red Onion and Jalapeño Peppers with Tortilla Chips for dipping</i>	
Fresh Buffalo Mozzarella and Sliced Tomatoes	8.25
<i>Garnished with Fresh Basil, Basil Vinaigrette and Olives Niçoises</i>	
Pâté Maison Platter	10.95
<i>Garnished with Cornichons, Olives Niçoises and Vine Cherry Tomatoes with Dijon Moutarde and Crostini</i>	
Cold Poached Norwegian Salmon with Herb Sauce.....	14.95
Cold Poached Norwegian Salmon Roulade rolled with Fresh Spinach and Herb Sauce.....	16.95
Sliced Cold Grilled Chicken Breast with Balsamic Vinaigrette.....	9.95
Sliced Cold Honey Roasted Turkey Breast with Sauce Russe.....	10.95
Sliced Cold Roast Filet Mignon with Sauce Charcutière.....	19.95

FINGER SANDWICH, WRAP AND TEA SANDWICH PARTY PLATTERS

Artfully garnished and ready to serve on elegant disposable trays

Finger Sandwich Platter on French Baguette	
30 Finger Sandwiches per platter (5 Baguette Sandwiches cut into 6 pieces each).....	\$59.95
Additional 6 pieces on same platter	9.99
(Refer to Sandwich Selection below)	
Wrap Platter on Assorted Flavored Wraps: Plain, Sun-dried Tomato, Spinach Herb or Whole Wheat	
15 pieces (5 Wraps cut into 3 pieces each)	59.95
Additional 3 pieces on same platter	9.99
(Refer to Wrap Selection below)	
Tea Sandwich Platter on Country White, Wheat-Berry, Rye & Pumpernickel Breads	
30 Tea Sandwiches.....	59.95
Additional 6 pieces on same platter	9.99
(Refer to Tea Sandwich Selection on page 4)	

SELECTION FOR SANDWICH & WRAP PLATTERS

Roast Beef with Creamy Horseradish Dressing, Lettuce, Tomatoes and Sprouts
Fresh Honey Roasted Turkey Breast with Honey Mustard, Lettuce, Tomatoes and Sprouts
Smoked Ham with Dijon Mustard, Lettuce, Tomatoes and Sprouts
Curry Turkey Salad with Apples & Walnuts, Lettuce, Tomatoes and Sprouts
Solid White Tuna Fish Salad, Lettuce, Tomatoes, Sprouts and Onions
Brie and Sliced Tomato with Basil Vinaigrette
Roasted Vegetables (Peppers, Eggplant, Zucchini) with Balsamic Vinaigrette
Hummus with Basil Vinaigrette, Lettuce, Tomatoes and Sprouts
Jajik (<i>Shredded Cucumbers & Fresh Garlic with Low Fat Yogurt</i>), Lettuce, Tomatoes and Sprouts
Avocado Spread with Basil Vinaigrette, Lettuce, Tomatoes and Sprouts

SELECTION FOR SANDWICH & WRAP PLATTERS continued

*French Goat Cheese with Basil Vinaigrette, Lettuce, Tomatoes and Sprouts

*Pâté Maison and Cornichons with Dijon Mustard

*Prosciutto Ham and Roasted Peppers with Balsamic Vinaigrette

*Norwegian Smoked Salmon with Cream Cheese and Onions

***Sandwich or Wrap Platters consisting exclusively of any of the above four choices are \$70.95 per platter.**

Additional 6 Finger Sandwiches or 3 Wrap Pieces \$13.95

SELECTION FOR TEA SANDWICH PLATTERS

Roast Beef with Creamy Horseradish Dressing

Honey Roasted Turkey with Sliced Tomato and Honey Mustard

Solid White Tuna Fish Salad with Organic Baby Field Greens

Brie with Sliced Tomato and Basil Vinaigrette

Cucumber with Fresh Dill and Fresh Herb Sauce

Hummus with Organic Baby Greens

Grilled Vegetables with Balsamic Vinaigrette

Egg Salad with Romaine Lettuce

*Whipped Herb Goat Cheese with Belgian Endive

*Norwegian Smoked Salmon with Cream Cheese

*** Tea Sandwich Platters consisting exclusively of the last two choices are \$70.95 per platter.**

Additional 6 Tea Sandwiches \$13.95

ROULADES

\$10.95

Saucisse en Croûte (*Spicy Sausage in Flaky Puff Pastry*)

Roulade Florentine (*Spinach with Parmesan and Swiss Cheeses in Flaky Puff Pastry*)

SOUPS

\$6.25 per pint

*Soupe à l'Oignon • Lobster Bisque (market price) • Tomato Bisque • Split Pea with Fresh Mint & Curry
Potato-Leek • Broccoli • Mushroom • Lentil • Corn Chowder • Vegetable Barley • White Bean
Bean & Spinach • Chicken • Vegetable • Butternut Squash with Maple Syrup • Asparagus
Carrot-Ginger with Honey • Watercress • Cucumber • Vichyssoise • Gazpacho Andaluz • Strawberry*

QUICHES

9" (Serves 6-8)

GLUTEN-FREE QUICHES AND FRITATTAS ARE AVAILABLE ON ORDER

Quiche Lorraine (<i>Ham, Swiss Cheese and Bacon</i>)	\$28.50
Spinach and Mushroom Quiche.....	28.50
Zucchini, Tomato and Fresh Basil Quiche	28.50
Broccoli Quiche	28.50
Potato with Prosciutto Quiche	33.50
Seafood Quiche	33.50
Smoked Salmon Quiche	33.50
Mediterranean Frittata	33.50
<i>Thin Herb Omelettes Layered with Feta Cheese, Roasted Peppers, Sun-dried Tomatoes and Prosciutto</i>	

SALADS

Price per Person

Organic Baby Field Greens	\$4.25
With Cherry Tomatoes and Cucumber	5.25
and choice of <i>Raspberry, Balsamic, Fresh Basil or Dijonnaise Vinaigrette</i>	
Classic Caesar Salad	5.95
Grilled Chicken Caesar Salad	8.95
Greek Grilled Chicken Salad <i>with Feta Cheese, Stuffed Grape Leaves, Greek Olives and Red Onion</i>	9.95
Shrimp Caesar Salad	9.95
Salade Suprême	9.95
<i>Organic Baby Field Greens with Tomatoes, Cucumbers, Toasted Walnuts and Sun-dried Cranberries</i>	
<i>with choice of Cheese (Gorgonzola or Chèvre)</i>	
<i>with choice of Vinaigrette (Raspberry, Balsamic, Honey Dijonnaise, Sesame Ginger or Tangy Citrus)</i>	
Citrus Couscous <i>with Grilled Chicken, Israeli Couscous, Arugula, Orange Slices, Cranberries and Red Onion</i>	8.25
Salade Niçoise <i>Organic Baby Greens with Sliced Hard-Boiled Eggs, Boiled Potatoes, Tomatoes, Haricots Verts,</i>	
<i>Anchovies and Niçoise Olives with Raspberry Vinaigrette</i>	
<i>with Grilled Chicken or Tuna Fish</i>	9.95
Waldorf Chicken Salad (<i>with Red Grapes and Walnuts</i>).....	8.25
Curry Turkey Salad with Apples and Walnuts.....	8.95
Rustic White Tuna Salad (<i>with White Beans, Red Onion, Peppers, Fresh Herbs and Tarragon Vinaigrette</i>).....	8.25

Price per ½ Pound

Carrot Salad <i>with Raspberry Vinaigrette and freshly squeezed Orange</i>	\$5.95
Cucumber Dill Salad	5.95
Cucumber, Tomato and Red Onion Salad with Red Wine Vinaigrette	5.95
<i>With Feta Cheese</i>	7.50
Potato Salad <i>with Horseradish and Moutarde</i>	5.50
<i>With Artichoke Hearts, Roasted Peppers and Tarragon Vinaigrette</i>	6.50
Cabbage Slaw <i>with Apples and Carrots</i>	5.95
Corn and Black Bean Salad with Red Onion, Tomato and Cilantro.....	5.95

SALADS continued

Couscous Salad <i>with Garbanzo Beans, Cucumber, Peppers, Fennel, Parsley, Fresh Mint, Lemon and Olive Oil</i>	5.95
Israeli Couscous Salad <i>with Black Beans, Lemon, Diced Cucumber and Peppers, Fresh Basil and Olive Oil</i>	5.95
Orzo Salad <i>with Sun-dried Tomatoes, Roasted Peppers, Red Beans, Fresh Basil and Olive Oil</i>	5.95
<i>with Grilled Chicken</i>	8.95
<i>with Cajun Shrimp</i>	9.95
Tabouleh Salad <i>with Diced Cucumber, Tomato, Onion, Lemon, Parsley, Fresh Mint and Olive Oil</i>	5.95
Balsamic Four Bean Salad.....	5.95
Penne Pasta Salad <i>with Balsamic or Fresh Basil Vinaigrette</i>	5.95
Barley Salad with Feta Cheese..... <i>with Diced Peppers, Tomato, Corn, Fresh Basil and Olive Oil</i>	6.95
Wheatberry Salad <i>with Diced Scallion, Cucumber, Cranberries, Squeezed Orange and Lemon, Fresh Mint and Parsley</i>	6.95
Quinoa and Bulgur Salad <i>with Diced Cucumber, Peppers, Tomato, Scallions, Chick Peas, Raisins, Lemon Juice, Fresh Mint and Parsley</i>	8.95
Wild Rice Salad with Apples and Walnuts	8.95
Ratatouille Niçoise (<i>Tomatoes, Eggplant, Zucchini, Peppers, Onions, Fresh Garlic and Herbs</i>).....	7.95
Baked Beet Salad <i>with Orange Segments, Red Onions and Fresh Mint</i>	6.95
Mediterranean Penne Pasta Salad <i>with French Goat Cheese, Roasted Sun-dried Tomatoes and Portobello Mushrooms</i> <i>choice of Balsamic or Fresh Basil Vinaigrette</i>	9.95
Fresh Buffalo Mozzarella, Tomato and Fresh Basil Salad <i>with Basil Vinaigrette</i>	8.50
Cheese Tortellini Salad <i>with seasonal Garden Vegetables, Vine Cherry Tomatoes, Sun-dried Tomatoes, Roasted Peppers,</i> <i>Marinated French Black Olives and Olive Oil</i>	8.25

ENTRÉES

Ready to reheat in aluminum pans

MEATS

	<u>Price per Person</u>
Roast Filet Mignon <i>with choice of Bordelaise or Green Peppercorn Sauce</i>	\$19.95
Filet Mignon Wellington Bordelaise.....	22.95
Braised Brisket of Beef <i>with Concord Wine Sauce</i>	15.95
Braised Boneless Beef Short Ribs.....	15.95
Braised Lamb Shank <i>with Thyme Sauce</i>	16.95
Baked Sliced Smoked Ham Dijonnaise <i>with White Wine, Dijon Mustard and Shallots</i>	13.95
Roast Pork Loin <i>with Rosemary Garlic Sauce</i>	13.95
BBQ Pulled Pork with Cabbage and Apple Slaw and Corn Bread (Classic or Jalapeño)	14.95

(MEAT ENTRÉES continued on next page)

Price per ½ pound

Beef Casserole.....	\$10.95
Bourguignon (<i>Red Wine, Mushrooms, Carrots</i>)	
Stroganoff (<i>White Wine, Mushrooms, Sour Cream</i>)	
Goulash (<i>Paprika, Caraway</i>)	
Dijonnaise (<i>White Wine, Mushrooms, Moutarde</i>)	

POULTRY

Price per Person

Sliced Roasted Turkey Breast with Cabernet Sauce.....	10.95
Half Roast Duck à l'Orange.....	18.95
Chicken Escalopine.....	9.95
A la Jean-Jacques (<i>White Wine, Mushrooms & Shallot Cream Sauce</i>)	
Lemon Française (<i>Lemon, White Wine, Parsley</i>)	
Florentine (<i>Spinach, Swiss Cheese, Red Wine Sauce</i>)	
Cordon Bleu (<i>Ham, Swiss Cheese, Red Wine Sauce</i>)	
Picatta (<i>Capers, Lemon, White Wine Sauce</i>)	
Parmesan (<i>Oven Baked Breaded Chicken with Mozzarella and Parmesan Cheeses, Fresh Tomato Sauce</i>)	

Price per ½ pound

Chicken Casserole.....	\$9.95
Provençale (<i>Peppers, Olives de Provence, Tomatoes, White Wine</i>)	
Dijonnaise (<i>Mushrooms, Dijon Moutarde, White Wine</i>)	
Sun Dried Tomatoes (<i>White Wine</i>)	
Coq au Vin (<i>Mushrooms, Carrots, Red Wine</i>)	
Stroganoff (<i>White Wine, Mushrooms, Sour Cream</i>)	
Tagine (<i>with Prunes, Lemon Preserves, Saffron and Moroccan Spices</i>).....	11.95

SEAFOOD

Price per Person

Paella Valenciana (<i>Saffron Rice with Clams, Mussels, Shrimp, Scallops, Chicken and Chorizo</i>).....	\$18.95
Shrimp Provençale (<i>White Wine, Mushrooms, Tomatoes, Garlic and Herbs</i>).....	18.95
Cold Poached Norwegian Salmon Fillet <i>with Herb Sauce</i>	14.95
Sesame Panko Crusted Salmon with Soy Ginger Butter Sauce.....	14.95
Grilled Salmon Fillet Dijonnaise.....	14.95
Norwegian Salmon Fillet en Croûte <i>with Dijon Moutarde Sauce</i>	17.95
Half Cold Baby Lobster <i>with Herb Sauce</i>	market price
Half Lobster Thermidor (<i>Dijon Moutarde, Shallots, White Wine – Gratinée</i>).....	market price
Fillet of Sole Française <i>with Lemon, White Wine, Capers and Fresh Herbs</i>	14.95
Vegetable Stuffed Fillet of Sole <i>with Whole Grain Mustard Sauce</i>	14.95

VEGETARIAN & PASTA

	<u>Price per ½ pound</u>
Ratatouille Niçoise (Tomatoes, Eggplant, Zucchini, Peppers, Onions, Fresh Garlic and Herbs)	\$7.95
Vegetarian Moroccan Couscous	8.95
<i>with Fresh seasonal Vegetables, Raisins, Garbanzo Beans, Turmeric, and Moroccan Spices</i>	
Vegetarian Stuffed Cabbage (2 piece serving).....	8.95
<i>with Diced Vegetables, Wild Rice and Light Bread Stuffing with Tomato Sauce</i>	
Vegetarian Moussaka	8.95
<i>with Eggplant, Portobello Mushrooms, Tomatoes, Carrots, Celery, Onions, Garlic, Swiss Cheese, Parmesan Cheese and Béchamel Sauce</i>	
Eggplant Parmesan (Oven Baked Eggplant, Parmesan and Mozzarella Cheeses with Fresh Tomato Sauce)	8.95
Eggplant Rollatine (Oven Baked Eggplant Rolled with Parmesan and Mozzarella Cheeses with Fresh Herbs)	8.95
White Vegetable Lasagna	8.95
<i>with Spinach, Broccoli, Zucchini, Mushrooms, Mozzarella, Ricotta and Parmesan Cheese Sauce</i>	
Cheese Tortellini with Light Tomato Sauce	8.25
Baked Macaroni and Cheese.....	7.95
Penne Pasta à la Vodka	7.95
Penne Pasta Primavera with Garden Vegetables, Alfredo Sauce or Tomato Sauce	7.95

ACCOMPANIMENTS

POTATOES

	<u>Price per ½ Pound</u>
Gratin Dauphinois (Scalloped Potatoes with Gruyère Cheese)	\$8.25
Roasted Red Potatoes with Fresh Rosemary and Olive Oil	5.95
Roasted Sweet Potatoes with Honey, Orange, Cinnamon and Brown Sugar	6.95
Wasabi or Garlic Mashed Potatoes.....	5.95
Mashed Potatoes with Freshly Sauteed Leeks.....	6.95
Potato Pancakes (Latkes) with Apple Sauce (3 ounces each, 2 per serving)	6.95

RICE

Spanish Saffron Rice with Onion, Tomato and Black Beans	\$6.50
Wild Rice Pilaf with Sun-dried Cranberries and Shredded Carrots	7.95
Brown Rice Pilaf	5.95

VEGETABLES

Medley of Grilled Seasonal Vegetables	7.95
Roasted Vegetables (Eggplant, Zucchini, Peppers, Portobello Mushrooms)	7.95
Red Cabbage with Apples, Cinnamon, Cloves, Honey and Red Wine	6.25
String Beans Amandine	5.95
Steamed Haricots Verts Amandine (French String Beans) with Fresh Garlic, Parsley Butter and Toasted Almonds	7.95
Roasted Brussel Sprouts, Carrots & Parsnips with Caramelized Onions.....	7.95

PÂTISSERIE

CAKES FOR ALL OCCASIONS

Customized Wedding Cakes

Bar/Bat Mitzvah • Christening • Communion • Graduation • Bridal/Baby Shower

Birthday • Anniversary • Children and Holiday Themes • Logo

Round Cakes (7", 8", 9", 10", 12")

Sheet Cakes (Quarter, Third, Half, Two-Third, Three Quarter, Full)

48-hour advance notice required

CAKE SELECTION 7" (Serves 8) \$27.95

(GF) GLUTEN-FREE

****Starred cakes require 72 hour notice**

Almond Ganache Torte (GF) Layers of Almond Cake with Chocolate Fudge iced with Milk Chocolate Ganache

****Apricot Sacher** Chocolate Sacher Cake with Apricot Mousse and Chocolate Ganache

Cappuccino Classic Coffee Mousse Layered w/ Mocha Cake topped with Chocolate Ganache

Carrot Cake with Raisins layered with Cream Cheese filling topped with Cream Cheese Icing

Charlotte au Chocolat Dark Chocolate Mousse Layered with Chocolate Cake surrounded with Lady Fingers

Cheesecake Cream Cheese with Essence of Lemon and Vanilla on Graham Cracker Crust

Chocolate Praline Chocolate and Hazelnut Mousse Layered with Chocolate Cake

Chocolate Wave White and Dark Chocolate Mousse Layered with Chocolate Cake and Maraschino Cherries

Dacquoise (GF) Light and Crunchy Almond Meringue Layered with Fresh Whipped Cream and Chocolate Mousse, covered with toasted Almonds

Dark Chocolate Mousse Dark Chocolate Mousse Layered with Chocolate Cake covered with Chocolate Ganache

Délice (GF) Light and Crunchy Almond Meringue layered with Chocolate Mousse and Caramel Buttercream

****Elysée (GF)** Dark Chocolate Espresso Torte

Feuillantine Layers of Dark Chocolate Mousse, Hazelnut Buttercream, Chocolate Cake with Hazelnut Wafer Crunch

****Grenoblois** Layers of Brownie with Caramelized Walnuts, Caramel Buttercream, Caramel Mousse covered in Milk Chocolate

****Hazelnut-Pear Succès** Almond Meringue, Hazelnut Mousseline, Poached Pears topped with sliced Almonds

Lemon Delight Lemon Mousse Layered with Vanilla Cake, topped with Meringue Icing

****Monaco** Vanilla Cake with Key Lime Mousse, Strawberry Jam and Almond Macaron

Napoleon Layers of Puff Pastry with Choice of French Custard Filling (*Vanilla • Chocolate • Praline • Coffee*)

Opéra Layers of Almond Cake, Dark Chocolate Ganache and Coffee Buttercream

Pear Passion Vanilla Cake rolled with Apricot Jam, Layers of Pear and Passion Fruit Mousse with an Apricot Glaze

Raspberry Delight Raspberry Mousse Layered with Vanilla Cake

Red Velvet Red Velvet Cake with Cream Cheese filling and Cream Cheese Icing

Strawberry Napoleon Layers of Puff Pastry, Fresh Whipped Cream and Fresh Strawberries

Strawberry Shortcake Fresh Whipped Cream Layered with Vanilla Cake and Fresh Strawberries topped with Chocolate-Dipped Strawberries

Tiramisu Marscapone Mousse Layered with Vanilla Cake, Coffee Syrup, Cocoa Powder and Light Brandy

Triple Chocolate (GF) Layers of Milk, Dark and White Chocolate Mousse with Chocolate Cake

Tropic Vanilla Cake w/a layer of Passion Fruit, Mango, Banana & Guava Mousse & a layer of Milk Chocolate Mousse

White Chocolate Mousse White Chocolate Mousse layered with Vanilla Cake and a thin layer of Raspberry Jam

Sugar-Free and Egg-Free Strawberry Napoleon \$33.95 Layers of Puff Pastry, Fresh Whipped Cream and Fresh Strawberries

SPECIALTY CAKES

72-hour advance notice required for these cakes

Saint Honoré Caramelized Cream Puffs with Whipped Cream on a layer of French Vanilla Custard	32.95
Paris-Brest Choux dough ring with Praline Mousse and Toasted Almonds	32.95
Pithivier/Galette des Rois (Epiphany Cake) Almond Filling in Layered Puff Pastry	32.95
Pumpkin Cheesecake (seasonal)	seasonal
Bûche de Noël (<i>Traditional Yule Log for Christmas and New Year's</i>)	seasonal

TARTES

8" (Serves 6)

Apple Tarte	\$23.95
Fresh Fruit Tarte <i>with Strawberries, Kiwi, and Orange or other seasonal Fruits and Berries</i>	23.95
Vacherin aux Fruits (GF) <i>Meringue Shell coated with White Chocolate, Custard and topped with Fresh Fruit (for Passover Holiday)</i>	\$23.95
Pear Tarte Bourdaloue with Almond Cream	23.95
Linzer Tarte	23.95
Lemon Meringue Tarte	23.95
Southern Style Pecan Pie	23.95
Caramel Pecan Tarte	23.95
Cranberry Tarte with Crushed Almonds & Orange Marmalade	23.95
Plum Tarte (seasonal)	23.95
Peach Tarte (seasonal)	23.95
Chocolate Ganache Tarte	23.95
Pear or Apple Tarte Tatin	29.95
Old Fashioned Apple Pie (Thanksgiving Item)	24.95
Pumpkin Pie (Thanksgiving Item - 9" Serves 8)	26.95
Pear Walnut Roquefort Cheese Savory Tarte	30.95

PASTRIES

Individual Servings

Minimum order 10 per type or select assortment from our Pâtisserie

Petits Gâteaux (individual servings)	\$5.95
Eclairs • Mille Feuille (Napoléon) • Duchesse • Dacquoise • Délice • Pavé • Mont Blanc	
Petit Gateau Noir • Petit Gateau Blanc • Grenoblois • Apricot Sacher • Hazelnut-Pear Succès	
Cappuccino Classic • Opéra • Tiramisu • Feuillantine • Chocolate Wave • Elysée	
Chocolate Praline • Triple Chocolate • Carrot Cake • Raspberry Delight • Lemon Delight	
Cheesecake • White or Dark Chocolate Mousse Cups • Flan au Caramel	

Tartelettes (individual servings)	\$5.95
Assorted Seasonal Fresh Fruits & Berries • Apple • Pear Bourdaloue • Chocolate	
Linzer • Lemon Meringue • Amandine • Pecan • Cranberry • Plum (seasonal) • Peach (seasonal)	

DESSERT BITES

SIGNATURE FRENCH MINI PASTRIES

\$25.95 per dozen

Minimum order one dozen of one type or Chef's assortment
May be ordered on elegant disposable trays at additional charge

(See Party Platters on page 2)

Dark & White Chocolate Mousse Cups • Tiramisu • Chocolate Praline

Chocolate Wave • Lemon Delight • Carrot Cake • Petit Noir

Cheese Cake • Cappuccino Classic • Raspberry Delight • Lemon Meringue Tartelette

MINI FRESH FRUIT TARTELETTES

\$25.95 per dozen

BELGIAN CHOCOLATE DIPPED STRAWBERRIES

in Dark, Milk or White Chocolate

\$22.95 per dozen (market price in off- season)

Minimum order one dozen of one kind or chef's assortment
May be ordered on elegant disposable trays at additional charge

FRENCH COOKIES

\$17.95 per lb. Minimum order 1 lb. of one type or Assortment

Also available on elegant disposable trays. See "Party Platters" on page 2.

Sablé Hearts • Lemon Palais • Walnut Butter Cookie • Chocolate Butter Cookie

Linzer • Caramel-Pecan Biscuit • Scottish Shortbread • Lemon Ginger • Hazelnut Shortbread

Biscotti • Chocolate Chip • Oatmeal-Raisin • Mexican Wedding Cakes • Rugelach (seasonal)

Almond & Coconut Macaroons (GF) \$19.95 /lb. • GF Double Chocolate Walnut \$19.95 /lb.

FRENCH MACARONS (GF)

\$11.25 per dozen

Minimum order one dozen of one type or Chef's assortment

Chocolate • Coffee • Praline • Apricot • Raspberry •

Lemon • Pistachio • Lime • Coconut • Walnut-Caramel • Tiffany

Madeleines..... \$17.95 lb.

Lemon Squares..... 17.95 lb.

Tuiles, Palmiers 19.95 lb.

Sugar-free Sablé Cookies 19.95 lb.

GF Double Chocolate Walnut Cookies..... 19.95 lb.

Brownies \$1.95 each • **Brownies with Walnuts & Cappuccino Brownies** \$2.50 each • **GF Brownies** \$3.25 each

Mini Brownies \$9.00 per dozen • **GF Mini Brownies** \$12.00 per dozen

Meringues (GF) \$2.50 each • **Meringue Kisses (GF)** \$.45 each

TEA CAKES

\$6.95 (Serve 6)

**Banana-Almond • Lemon-Buttermilk • Carrot-Raisin •
Marble • Honey • *Gluten Free & Vegan Chocolate Coconut***

CUPCAKES

Minimum order 1 dozen \$35.50

**Vanilla & Chocolate *with choice of Vanilla or Chocolate Icing*
Red Velvet *with Cream Cheese Icing***

MINI CUPCAKES

Minimum order 1 dozen of one type or Chef's Assortment \$22.00

**Vanilla or Chocolate *with Vanilla or Chocolate Icing*
Red Velvet *with Cream Cheese Icing***

WEDDING CUPCAKES

Minimum order 24

\$7.95 each

ARTISANAL FRENCH BREADS

Petits Pains (Small Crusty Rolls) \$.75

Baguette \$2.95

Batard \$2.95 Multigrain Batard \$3.75

Sourdough Boule \$2.75

Croissant \$2.50

Brioche \$2.95 Brioche Loaf \$10.95

Crostini \$2.95 per package

Gift Certificates Available

If you have a food allergy, please let us know so we may help you make a selection.

All prices subject to change without notice (11/8/18)