



## **CAKES FOR ALL OCCASIONS**

**Customized Wedding Cakes • Bar/Bat Mitzvah • Christening • Communion • Graduation •  
Bridal/Baby Shower • Birthday • Anniversary • Children & Holiday Themes • Logo  
Round Cakes (7", 8", 9", 10", 12")  
Sheet Cakes (Quarter, Third, Half, Full)**

**CAPPUCCINO CLASSIC** *Coffee Mousse Layered with Vanilla Sponge Cake*

**CARROT CAKE** *Carrot Cake with Raisins and Cream Cheese Frosting*

**CHARLOTTE AU CHOCOLAT** *Dark Chocolate Mousse Layered with Chocolate Sponge Cake,  
Surrounded with Chocolate Lady Fingers*

**CHEESE CAKE** *Cream Cheese with Essence of Lemon and Vanilla*

**CHOCOLATE PRALINE** *Chocolate & Hazelnut Mousse Layered with Chocolate Sponge Cake*

**CHOCOLATE WAVE** *White & Dark Chocolate Mousse Layered with Chocolate Sponge Cake  
and Maraschino Cherries*

**DACQUOISE** *Fresh Whipped Cream & Chocolate Mousse Layered with Almond Meringue Garnished  
with Toasted Almonds*

**DARK CHOCOLATE MOUSSE** *Dark Chocolate Mousse Layered with Chocolate Sponge Cake,  
Ganache Glaze*

**DELICE** *Chocolate Mousse & Caramel Buttercream Layered with Almond Meringue*

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

**LEMON MOUSSE CAKE** *Lemon Mousse Layered with Vanilla Sponge Cake*

**MOCHA** *Mocha Buttercream Layered with Mocha Sponge Cake Garnished with Toasted Almonds*

**NAPOLEON CAKES** *Layers of Puff Pastry with Choice of Pastry Cream Filling  
Choice of Filling: Vanilla – Chocolate – Praline – Coffee*

**OPERA** *Layers of Almond Cake, Chocolate Ganache and Coffee Buttercream*

**RASPBERRY DELIGHT** *Raspberry Mousse Layered with Vanilla Sponge Cake*

**STRAWBERRY NAPOLEON CAKE** *Layers of Puff Pastry, Fresh Whipped Cream and Fresh  
Strawberries*

**STRAWBERRY SHORTCAKE** *Fresh Whipped Cream Layered with Vanilla Sponge Cake and Fresh  
Strawberries Garnished with Chocolate Dipped Strawberries*

**SUGAR-FREE AND EGG-FREE STRAWBERRY NAPOLEON CAKE** *Layers of Puff Pastry, Fresh Whipped Cream and Fresh Strawberries*

**TIRAMISU** *Marscapone Mousse Layered with White Sponge Cake, Coffee Syrup, Cocoa Powder and Brandy*

**TRIPLE CHOCOLATE CAKE** *Layers of Milk, Dark & White Chocolate Mousse with Chocolate Cake*

**WHITE CHOCOLATE MOUSSE** *White Chocolate Mousse Layered with Vanilla Sponge Cake*

**FLOURLESS ALMOND GANACHE TORTE** *Flourless Chocolate Almond Cake with layers of Chocolate Almond Custard covered with Dark Chocolate Ganache*

**RED VELVET** *Red Velvet Cake with Cream Cheese filling and Icing*

**APRICOT SACHER** *Chocolate cake with Compote and Apricot Mousse covered in White Chocolate Ganache*

**CAPRICE** *Vanilla Sponge Cake with Layers of Strawberry and Mint Mousse*

**CERISE** *Pistachio Sponge Cake with Cherry Mousse covered in Chocolate Ganache*

**GRENOBLOIS** *Brownie Layer, Walnut Florentine, Caramel Buttercream, Caramel Mousse with a Milk Chocolate Glaze*

**HAZELNUT-PEAR SUCCÈS** *Almond Meringue, Hazelnut Mousseline and Poached Pears*

### **TARTES**

Typically available in 8" size (serves 6) in Pâtisserie  
Available by order in larger sizes

**TARTE AUX FRUITS** *Butter Crust with French Custard and Assortment of Fresh Seasonal Fruits and Berries*

**FRENCH APPLE TARTE** *Fresh baked sliced apples cover a pure butter crust filled with delicate almond cream*

**CARAMEL PECAN TARTE** *Caramel and roasted pecans nestled together in a buttery crust*

**CHOCOLATE TARTE** *A rich chocolate crust holds dense decadent dark chocolate ganache, sure to delight any chocolate lover*

**CRANBERRY ALMOND TARTE** *Almond cream sprinkled with fresh, plump cranberries, crushed almonds and orange marmalade come together for a sweet and tart tasty sensation*

**LEMON MERINGUE TARTE** *Refreshing and zesty lemon custard topped with light and airy meringue in a buttery crust*

**LINZER TARTE** *Authentic almond cinnamon spice crust perfectly complemented with sweet raspberry jam*

**PEAR TARTE BOURDALOUE** *Delicate French almond cream embraces sliced freshly glazed pears in a buttery crust*

**PLUM TARTE** *Butter Crust with Fresh Plums, Almond Cream and French Custard*

**CHERRY MERINGUE TARTE** *Butter Crust with fresh Cherries, Clafoutis Custard and Meringue Topping*

**PEACH CRUMB TARTE** *Butter Crust with fresh Peaches and Crumble Topping*

**PEAR, WALNUT, ROQUEFORT SAVORY TARTE** *Butter Crust with fresh Pears, Walnut cream and Roquefort cheese*

**PASTRIES • PETITS GATEAUX**

*Individual Serving Size (2 ½" x 1 ½")*

Cappuccino Classic

Carrot Cake

Chocolate Praline

Chocolate Wave

Dacquoise

Dark Chocolate Mousse

Feuillantine

Mocha

Mt Blanc

Opera

Pave

Raspberry Delight

Tiramisu

Trio Of Chocolates

Charlotte

Cheese Cake

Merveilleux

Apple Squares

Gitane

Crème Brulee

Chocolate Lava Cake

Grenoblois

Apricot Sacher

Hazelnut-Pear Succes

Millefeuille

Eclairs

Duchesse

**SIGNATURE FRENCH MINI PASTRIES**

*Bite Size (1 ½" x 1")*

Cappuccino Classic, Carrot Cake, Cheese Cake, Dark and White Chocolate Mousse Cups, Chocolate Praline, Chocolate Wave, Raspberry Delight, Tiramisu, Petit Noir, Lemon Meringue Tartelette

**TARTELETTES**

*Individual Serving Size (4")*

Tarte Aux Fruits, French Apple, Caramel Pecan, Chocolate, Cranberry Almond (Seasonal) Lemon Meringue, Linzer, Pear Bourdaloue, Plum, Cherry Meringue, Peach Crumb, Pear, Walnut, Roquefort Savory

**ASSORTED FRENCH COOKIES**

Chocolate Butter, Sable Heart, Sable Breton, Linzer, Lemon Palais, Scottish Shortbread, Walnut Butter, Caramel-Pecan Biscuit, Tuiles, Palmiers, Chocolate Chip, Mexican Wedding, Madeleines, Vanilla Kipferln, Perticus, Lemon Ginger Squares, Coconut Macaron, Assorted Macarons (Chocolate, Coffee, Lemon, Raspberry), Sugar-Free Sable

**CUPCAKES • WEDDING CUPCAKES**

Vanilla • Chocolate • Carrot • Banana • Lemon • Pumpkin Cardamom • Red Velvet  
(with choice of Icing: Vanilla, Chocolate, Cream Cheese, Lemon, Orange-Honey, Coconut)

**TEA CAKES**

Banana-Almond • Lemon-Buttermilk • Carrot-Raisin

**CHOCOLATE DIPPED STRAWBERRIES**

Dipped in Dark, Milk or White Belgian Chocolate