



## 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)

### CAKE SELECTION

(GF) Gluten free

**\*\*Require 72 hour notice – All other cakes 48 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 with Mocha Cake topped with Chocolate Ganache

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

**\*\*Cerise** Pistachio Cake with Cherry Mousse, Cherries and Chocolate Ganache coated in Cocoa

**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)** Layers of Almond Meringue with Fresh Whipped Cream and Chocolate Mousse coated with toasted Almonds

**Dark Chocolate Mousse** Dark Chocolate Mousse layered with Chocolate Cake covered with Chocolate Ganache

**Délice (GF)** Layers of Almond Meringue with Chocolate Mousse and Caramel Buttercream

**\*\*Elysée (GF)** Flourless 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 Mousse, Poached Pears topped with sliced Almonds

**\*\*Java** Coconut Almond Meringue, Vanilla Cake, Coffee Whipped Cream, Coconut Mousse with Coffee Icing

**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 Flourless Chocolate Cake  
**White Chocolate Mousse** White Chocolate Mousse layered with Vanilla Cake and Raspberry Jam  
**Sugar-Free and Egg-Free Strawberry Napoleon** Layers of Puff Pastry, Fresh Whipped Cream and Fresh Strawberries

### **SPECIALTY CAKES**

72 hour- advance notice required for these cakes

**Vacherin aux Fruits (GF)** Meringue Shell coated with White Chocolate and Custard topped with Fresh Fruit (for Passover)

**Saint Honoré** Caramelized Cream Puffs with Whipped Cream on a layer of French Vanilla Custard

**Paris-Brest** Choux dough ring with Praline Mousse and Toasted Almonds

**Pithivier/Galette des Rois** (Epiphany Cake) Almond Filling in Layered Puff Pastry

**Pumpkin Cheesecake** (seasonal)

**Bûche de Noël** (Traditional Yule Log for Christmas and New Year's)

### **TARTES**

8" (Serves 6)

Apple Tarte

Fresh Fruit Tarte

*Strawberry, Kiwi, and Orange or other seasonal fruits and berries*

Pear Tarte Bourdaloue with Almond Cream

Linzer Tarte

Lemon Meringue Tarte

Caramel Pecan Tarte

Cranberry Tarte with Crushed Almonds & Orange Marmalade

Plum Tarte (seasonal)

Peach Tarte (seasonal)

Chocolate Ganache Tarte

Pear or Apple Tarte Tatin

Pumpkin Pie (Thanksgiving Item) (9" Serves 8)

Pear Walnut Roquefort Savory Tarte

### **INDIVIDUAL PASTRIES**

Minimum order 10 per type or select assortment from our Pâtisserie

**Petits Gâteaux** (individual servings)

Eclairs • Mille Feuille (Napoléon) • Duchesse • Dacquoise • Délice • Pavé • Mont Blanc •

Petit Gateau Noir • Petit Gateau Blanc • Grenoblois • Apricot Sacher • Hazelnut-Pear Succes •

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 • Crème Brûlée

**Tartelettes** (individual servings)

Assorted Seasonal Fresh Fruits & Berries • Apple • Pear Bourdaloue • Chocolate • Linzer • Lemon Meringue • Amandine • Caramel-Pecan • Plum (seasonal) • Peach (seasonal)

**Mini Fresh Fruit Tartelettes** (bite size)

**SIGNATURE FRENCH MINI PASTRIES**

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

***Dark & White Chocolate Mousse Cups • Tiramisu • Chocolate Praline •  
Chocolate Wave • Lemon Delight • Carrot Cake • Petit Noir • Cerise •  
Cheese Cake • Cappuccino Classic • Raspberry Delight • Lemon Meringue Tartelette***

**BELGIAN CHOCOLATE DIPPED STRAWBERRIES**

*in Dark, Milk or White Chocolate*

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

**ASSORTED FRENCH COOKIES**

Minimum order 1 lb. of one type or assortment  
May be ordered on elegant disposable trays at additional charge

***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 •  
Almond/Coconut Macarons and Rugelach (seasonal)***

**FRENCH MACARONS**

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

***Chocolate • Coffee • Praline • Apricot • Raspberry •  
Lemon • Pistachio • Lime • Lavender-Honey • Walnut-Caramel***

**Madeleines**

**Lemon Squares**

**Tuiles, Palmiers, Meringue Kisses, Biscuits à la Cuiller (Lady Fingers)**

**Sugar-free Sablé Cookies**

**Brownies • Brownies with Walnuts • Mini Brownies (minimum order one dozen)**

**TEA CAKES**

Banana-Almond • Lemon-Buttermilk • Carrot-Raisin • Marble • Honey

**CUPCAKES**

*Minimum order 1 dozen*

**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

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

**WEDDING CUPCAKES**

*Minimum order 24*

**INDIVIDUAL MINIATURE WEDDING CAKES**

*Minimum order 24*