



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 Mousseline, 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