

OUR 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)

(GF) GLUTEN-FREE

****Require 72 hour notice – All other cakes 48 hour notice**

- Almond Ganache Torte (GF)** Layers of Almond Cake, Chocolate Hazelnut Fudge, Milk Chocolate Ganache Icing
- **Apricot Sacher** Chocolate Sacher Cake with Apricot Mousse and Chocolate Ganache
- Cappuccino Classic** Coffee Mousse Layered with Mocha Cake topped with Chocolate Ganache
- Carrot Cake** with Raisins layered with Cream Cheese filling, 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 Almond 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 Mousse, 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 Whipped Cream or 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 Apricot Glaze
- Raspberry Delight** Raspberry Mousse Layered with Vanilla Cake
- Red Velvet** Red Velvet Cake layered with Cream Cheese filling, 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 Dark 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, layer of Passion Fruit, Mango, Banana & Guava Mousse, layer of Milk Chocolate Mousse
- 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, Fresh Strawberries

SPECIALTY CAKES

72 hour advance notice required for these specialty cakes

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

Paris-Brest Choux dough ring with Hazelnut Mousse and Toasted Almonds

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

Pumpkin Cheesecake

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

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

TARTES

8" (Serves 6)

***Contains Almond**

Apple Tarte

*Fresh Fruit Tarte *with Strawberries, Kiwi, and Orange or other seasonal Fruits and Berries*

*Pear Tarte Bourdaloue

*Linzer Tarte

Lemon Meringue Tarte

Southern Style Pecan Pie

Caramel Pecan Tarte

*Cranberry Tarte with Crushed Almonds & Orange Marmalade

*Plum Tarte (seasonal)

*Peach Tarte (seasonal)

Key Lime Tarte (seasonal)

Chocolate Ganache Tarte

Pear or Apple Tarte Tatin

Old Fashioned Apple Pie (Thanksgiving Item)

Pumpkin Pie (Thanksgiving Item - 9" Serves 8)

Pear Walnut Roquefort Cheese Savory Tarte

PASTRIES

Individual Servings - Minimum order 10 per type or select assortment from our Pâtisserie that day

Petits Gâteaux (individual servings)

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

Petit Gateau Noir • Petit Gateau Blanc • Grenoblois • 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)

Seasonal Fresh Fruits and Berries • Apple • Pear Bourdaloue • Chocolate

Linzer • Lemon Meringue • Amandine • Pecan • Cranberry • Plum (seasonal) • Peach (seasonal)

DESSERT BITES

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

SIGNATURE FRENCH MINI PASTRIES

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

MINI FRESH FRUIT TARTELETTES

BELGIAN CHOCOLATE DIPPED STRAWBERRIES

Dark, Milk or White Chocolate

(GF) FRENCH MACARONS

*Chocolate • Coffee • Praline • Apricot • Raspberry
Lemon • Pistachio • Lime • Coconut • Walnut-Caramel • Tiffany*

BROWNIES

Brownies • Walnut Brownies • Cappuccino Brownies • **GF** Brownies
Mini Brownies • **GF** Mini Brownies

FRENCH COOKIES

Minimum order one pound of one type or Chef's 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
Chocolate Chip • Oatmeal-Raisin • Mexican Wedding Cakes • Rugelach (*holidays*)
Biscotti • Palmiers • Langues de Chat • Madeleines • Lemon Squares
GF Meringues Swirls • **GF** Meringue Kisses
GF Double Chocolate Walnut • **GF** Almond & Coconut Macaroons (*holidays*)
Sugar-free Sablé Cookies

TEA CAKES

Banana-Almond • Lemon-Buttermilk • Carrot-Raisin • Marble • Honey
Vegan Chocolate Coconut • Pumpkin Cardamom (seasonal)

CUPCAKES

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

MINI CUPCAKES

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

Vanilla or Chocolate with Vanilla or Chocolate Icing

Red Velvet with Cream Cheese Icing

WEDDING CUPCAKES

Minimum order 24

INDIVIDUAL MINIATURE WEDDING CAKES

Minimum order 24

ARTISANAL FRENCH BREADS

Petits Pains (French Dinner Rolls)

Baguette, Batard, Multigrain Batard, Sourdough Boule,

Croissant, Brioche, Brioche Loaf, Challah, Crostini