

Jean-Jacques' CULINARY CREATIONS



CATERING MENU

FOR PICK-UP *(Delivery may be available at an additional charge)*

48 HOUR ADVANCE NOTICE REQUIRED FOR ALL ORDERS

MINIMUM ORDER FOR 10 UNLESS OTHERWISE INDICATED ON MENU

Gift Certificates Available

468 Bedford Road
Corner of Bedford Road & Marble Avenue
Pleasantville, NY 10570

OPEN 7 DAYS

SUNDAY – THURSDAY
FRIDAY & SATURDAY

6:00 AM – 10:00 PM
6:00 AM – 11:00 PM



Off-Premise, Full-Service Catering
Magnificent Locations in Westchester for Your Wedding or Special Event
Private Room in Pleasantville for Your Celebrations

914.747.8191

www.jean-jacques.com

Fax 914.747.9295

□ **HORS-D'OEUVRE** □

Minimum 3 dozen per type of hors-d'oeuvre

Price per Dozen

COLD: (on elegant disposable trays)

Smoked Salmon Mousse on Cucumber.....	\$15.00
Smoked Salmon Mousse Barquettes (boat shaped pastry shells)	15.00
Smoked Trout Barquettes.....	15.00
Mussels with Dijon Moutarde Sauce Served in Half Shell	15.00
Caviar Canapé on New Potato with Crème Fraîche	15.00
Shrimp Cocktail with Cognac Cocktail Sauce (16/20).....	18.00
Cantaloupe Melon wrapped in Prosciutto.....	15.00
Fresh Buffalo Mozzarella and Tomato with Balsamic Vinaigrette on Crostini.....	14.00
French Goat Cheese with Olives Provençales on Belgian Endive Leaves.....	15.00
Vine Cherry Tomatoes Stuffed with French Goat Cheese topped with Olives Niçoises	15.00
Seedless Red Grapes rolled in Roquefort Cheese & Crushed Walnuts	15.00
Roasted Vegetables Brochettes with Balsamic Vinaigrette.....	15.00
Pâté Maison with Dijon Moutarde and Cornichons on Crostini	15.00
Mini Tartes of Chicken with Mango Relish	15.00
Ratatouille Niçoise on Belgian Endive Leaves	15.00
Ratatouille Niçoise on Crostini	15.00
Bruschetta on Crostini	13.00
Hummus on Crostini	13.00
Deviled Eggs.....	13.00

WARM: (in reheatable aluminum pans)

Price per Dozen

Dates wrapped in Bacon	\$15.00
Fresh Figs topped with Roquefort Cheese (seasonal)	Market Price
Stuffed Mushrooms with Spinach, Parmesan & Swiss Cheese	14.00
Melted Brie with Spiced Pear Vol au Vent.....	15.00
Mini Vegetable Quiches.....	14.00
Mini Quiches Lorraines.....	14.00
Shiitake Mushrooms Vol au Vent	15.00
Roulade Florentine (Spinach with Parmesan & Swiss Cheese in Puff Pastry).....	13.00
Saucisse en Croûte (Spicy Sausage in Puff Pastry) with Dijon Moutarde for dipping	14.00
Scallops wrapped in Bacon	16.00
Baked Stuffed Clams on Half Shell with Fresh Herbs, Bread Crumbs and Parmesan Cheese	16.00
Shrimp & Scallop Brochettes (on skewers) with White Wine Shallot Sauce.....	16.00
Shrimp & Scallop Brochettes Dijonnaise.....	16.00

(continued next page)

WARM HORS-D'OEUVRE continued

Filet Mignon Brochettes with Bordelaise Sauce	\$16.00
Lamb & Baby Eggplant Skewers	15.00
Chicken Brochettes with Sun-dried Apricots and Honey Mustard Sauce	14.00
Chicken Brochettes with Green Pepper and Thai Peanut Sauce	14.00
Petits Pâtés Parisiens en Croûte	14.00
Swedish Meatballs	13.00
Cocktail Franks in Puff Pastry with Dijon Moutarde for dipping	13.00
Mini Cheese Pizzas	13.00

□ **PARTY PLATTERS** □

Artfully garnished and ready to serve on elegant disposable trays

Price per Person

Yogurt Parfait	\$4.75
<i>Vanilla Yogurt layered with Fresh Berries, topped with Granola</i>	
Assorted Breakfast Pastry Platter	4.25
<i>Freshly baked Croissants, Chocolate Croissants, Almond Croissants, Raspberry-Cheese Croissants, Brioches, Cinnamon-Raisin Buns, Blueberry Muffins & Corn Muffins</i>	
Assorted Bagels, Croissants, Petits Pains (French rolls) Platter	4.25
<i>Served with Sweet Butter, Cream Cheese & Raspberry Preserves</i>	
Norwegian Smoked Salmon Platter	9.75
<i>Served with Chopped Onion, Chopped Eggs, Capers, Parsley and Crackers</i>	
Assorted Sliced Fresh Fruits and Berries in Season or Fruit Salad	5.25
Imported Cheeses with Fresh Fruits and Crackers	6.50
<i>(Brie, Goat Cheese, Bleu d'Auvergne & Vachette)</i>	
Assorted Crudités with Fresh Herb Dip	4.25
Mediterranean Dipping Platter	7.25
<i>Our Homemade Babaganoush & Hummus with Feta Cheese and Assorted Pita Breads & Crostini for dipping, Garnished with Cornichons, Olives Niçoises & Vine Cherry Tomatoes</i>	
Cold Antipasto Platter à la Provençale	9.50
<i>Fresh Buffalo Mozzarella, Provolone, Roasted Portobello Mushrooms, Peppers, Eggplant, Asparagus, Cantaloupe, Sliced Prosciutto & Salami Garnished with Marinated Niçoise Olives and Artichoke Hearts (Olive Oil packaged separately)</i>	
Grilled Vegetable Platter	7.25
<i>Eggplant, Peppers, Zucchini, Portobello Mushrooms, Scallions, Asparagus & Vine Cherry Tomatoes</i>	
Guacamole Platter	7.25
<i>Our Homemade California Guacamole topped with freshly grated Cheddar Cheese, Diced Tomatoes, Red Onion and Jalepeño Peppers with Crostini for dipping</i>	
Fresh Buffalo Mozzarella and Sliced Tomatoes	7.25
<i>Garnished with Fresh Basil, Basil Vinaigrette and Olives Niçoises</i>	
Pâté Maison Platter	7.25
<i>Garnished with Cornichons, Olives Niçoises and Vine Cherry Tomatoes with Dijon Moutarde & Crostini</i>	

(continued next page)

PARTY PLATTERS continued

Cold Poached Norwegian Salmon with Herb Sauce	\$10.95
Cold Poached Norwegian Salmon Roulade with Fresh Spinach and Herb Sauce	11.95
Sliced Cold Grilled Chicken Breast with Balsamic Vinaigrette	8.25
Sliced Cold Honey Roasted Turkey Breast with Sauce Russe	8.95
Sliced Cold Roast Filet Mignon with Sauce Charcutière	15.95

SANDWICH AND WRAP PARTY PLATTERS

Artfully garnished and ready to serve on elegant disposable trays

Assorted Finger Sandwiches on French Baguette

Minimum Order of 30 Finger Sandwiches per platter	\$47.50
Each additional 6 pieces	9.50

(Refer to Sandwich Selection below)

Assorted Wrap Platter on Assorted Flavored Wraps

Minimum Order of 15 pieces (each wrap is cut into 3 pieces)	47.50
Each additional 3 pieces	9.50

(Refer to Wrap Selection below)

□ **SANDWICHES ON FRENCH BAGUETTE OR WRAPS** □

Wrap Selections: Plain, Sun-dried Tomato, Spinach Herb or Whole Wheat Wrap

Roast Beef with Creamy Horseradish Dressing, Lettuce, Tomatoes, Sprouts	\$6.95
Fresh Honey Roasted Turkey Breast with Honey Mustard, Lettuce, Tomatoes, Sprouts	6.95
Smoked Ham with Dijon Mustard, Lettuce, Tomatoes, Sprouts	6.95
Curry Turkey Salad with Apples & Walnuts, Lettuce, Tomatoes, Sprouts	6.95
Solid White Tuna Fish Salad, Lettuce, Tomatoes, Sprouts, Onions	6.95
Brie and Sliced Tomato with Basil Vinaigrette	6.95
Roasted Vegetables (Peppers, Eggplant, Zucchini) with Balsamic Vinaigrette	6.95
Hummus with Basil Vinaigrette, Lettuce, Tomatoes & Sprouts	6.95
Jajik (Shredded Cucumbers & Fresh Garlic with Low Fat Yogurt), Lettuce, Tomatoes & Sprouts	6.95
Avocado Spread with Basil Vinaigrette, Lettuce, Tomatoes & Sprouts	6.95
French Goat Cheese with Basil Vinaigrette, Lettuce, Tomatoes & Sprouts	7.95
Pâté Maison and Cornichons with Dijon Mustard	7.95
Prosciutto Ham and Roasted Peppers with Balsamic Vinaigrette	8.95
Norwegian Smoked Salmon with Cream Cheese, Onions	8.95

□ **ROULADES** □

Saucisse en Croûte (Spicy Sausage in Puff Pastry)	\$7.95
Roulade Florentine (Spinach with Parmesan & Swiss Cheese in Puff Pastry)	7.95

□ **SOUPS** □

\$4.50 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 •
 Chicken, Vegetable, Barley • Butternut Squash with Maple Syrup • Asparagus •
 Carrot-Ginger with Honey • Watercress • Cucumber • Vichyssoise • Gazpacho Andaluz • Strawberry*

□ **QUICHES** □

9" (Serves 6-8)

Quiche Lorraine (Ham, Swiss Cheese and Bacon)	\$21.95
Spinach and Mushroom Quiche.....	21.95
Zucchini, Tomato and Fresh Basil Quiche	21.95
Broccoli Quiche	21.95
Potato with Prosciutto Quiche.....	23.95
Seafood Quiche	25.95
Smoked Salmon Quiche	25.95
Mediterranean Frittata.....	23.95
<i>Thin Herb Omelettes Layered with Feta Cheese, Roasted Peppers, Sun-dried Tomatoes & Prosciutto</i>	
Brie en Croûte (Puff Pastry) with Sliced Apples and Cinnamon	half kilo (serves 10) 25.00
.....	one kilo (serves 20) 44.00

□ **SALADS** □

Price per Person

Assorted Salad Leaves (Organic Mesclun)	\$3.50
<i>with Raspberry, Balsamic, Fresh Basil or Dijonnaise Vinaigrette</i>	
Salade Suprême	7.25
<i>Organic Mesclun with Tomatoes, Cucumbers, Toasted Walnuts, Sun-dried Cranberries with choice of Cheese (Gorgonzola or Chèvre) with choice of Vinaigrette (Honey Dijonnaise, Sesame Ginger or Tangy Citrus)</i>	
Grilled Chicken Caesar Salad.....	7.25
Shrimp Caesar Salad	8.25
Salade Niçoise <i>Organic Mesclun with Sliced Hard-Boiled Eggs, Boiled Potatoes, Tomatoes, Haricots Verts, Anchovies, Niçoise Olives and Raspberry Vinaigrette</i>	
with Grilled Chicken	7.95
with Fresh Grilled Tuna	10.95

Price per ½ Pound

Ratatouille Niçoise	\$5.25
Carrot Salad with Olive Oil, Raspberry Vinegar and freshly squeezed Orange	3.95
Cucumber Dill Salad	3.95
Potato Salad <i>with Horseradish and Moutarde</i>	3.95
..... <i>with Artichoke Hearts, Roasted Peppers and Tarragon Vinaigrette</i>	4.95
Chicken Salad with Apples and Walnuts	7.25
Curry Turkey Salad with Apples and Walnuts.....	7.25

(continued next page)

SALADS continued

Couscous Salad	3.95
<i>with Garbanzo Beans, Diced Fresh Cucumber & Peppers, Lemon, Parsley, Fresh Mint, and Olive Oil</i>	
Israeli Couscous Salad	3.95
<i>with Black Beans, Lemon, Diced Cucumber, Peppers, Fresh Basil and Olive Oil</i>	
Tricolor Orzo Salad	3.95
<i>with Sun-dried Tomatoes, Roasted Peppers, Fresh Basil and Olive Oil</i>	
Tabouleh Salad	3.95
<i>with Diced Cucumber, Tomato, Onion, Lemon, Parsley, Fresh Mint and Olive Oil</i>	
Balsamic Four Bean Salad.....	3.95
Penne Pasta Salad with Balsamic or Fresh Basil Vinaigrette	3.95
Mediterranean Penne Pasta Salad	6.95
<i>with French Goat Cheese, Roasted Sun-dried Tomatoes and Portobello Mushrooms choice of Balsamic or Fresh Basil Vinaigrette</i>	
Baked Beet Salad with Orange Segments, Red Onions & Fresh Mint	5.95
Fresh Buffalo Mozzarella, Tomato and Fresh Basil Salad <i>with Basil Vinaigrette</i>	6.95
Wild Rice Salad with Apples and Walnuts	5.95
Tricolor Cheese Tortellini Salad	6.95
<i>with seasonal Garden Vegetables, Vine Cherry Tomatoes, Sun-dried Tomatoes, Roasted Peppers, Marinated French Black Olives and Olive Oil</i>	

□ **ENTRÉES** □

Ready to warm in aluminum pans

MEATS

	<u>Price per Person</u>
Roast Filet Mignon with choice of Bordelaise or Green Peppercorn Sauce.....	\$15.95
Filet Mignon Wellington Bordelaise.....	16.95
Braised Lamb Shank <i>with Thyme Sauce</i>	12.95
Roast Pork Loin with Rosemary Garlic Sauce	9.50
	<u>Price per ½ pound</u>
Beef Casserole.....	\$9.75
<i>Bourguignon (Red Wine, Mushrooms, Carrots)</i>	
<i>Stroganoff (White Wine, Mushrooms, Sour Cream)</i>	
<i>Goulash (Paprika, Caraway)</i>	
<i>Dijonnaise (White Wine, Mushrooms, Moutarde)</i>	

POULTRY

	<u>Price per Person</u>
Grilled Half Cornish Game Hen with Deviled Sauce	\$8.95
<i>(White Wine, Shallots & Crushed Pepper Sauce)</i>	
Sliced Roasted Turkey with Cabernet Sauce	8.95
Half Roast Duck à l'Orange.....	11.95
<i>(continued next page)</i>	

ENTRÉES continued

POULTRY

Price per Person

Chicken Escalopine.....	\$8.50
Lemon Française (<i>Lemon, White Wine, Parmesan, Parsley</i>)	
Marsala (<i>Marsala Wine, Mushrooms</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 & Parmesan Cheeses, Fresh Tomato Sauce</i>)	

Price per ½ pound

Chicken Casserole	\$8.50
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 & Moroccan Spices</i>)	\$9.50

SEAFOOD

Price per Person

Shrimp Provençale.....	\$11.95
<i>(White Wine, Mushrooms, Tomatoes, Garlic and Herbs)</i>	
Cold Poached Norwegian Salmon Fillet <i>with Herb Sauce for dipping</i>	10.95
Pan-Seared Asian Salmon with Soy Sauce, Fresh Ginger and Maple Syrup Glaze.....	10.95
Sauteed Salmon Fillet with Wasabi Beurre Blanc Sauce	10.95
Grilled Salmon Fillet Dijonnaise	10.95
Norwegian Salmon Fillet en Croûte <i>with Dijon Moutarde Sauce</i>	11.95
Half Cold Baby Lobster <i>with Herb Sauce</i>	market price
Half Lobster Thermidor	market price
<i>(Dijon Moutarde, Shallots, White Wine – Gratinée)</i>	
Chilean Sea Bass with Tomato Concassé (Reduction of Tomato) White Wine & Fresh Basil	15.95
Grilled Swordfish <i>with Ratatouille</i>	12.95
Grilled Tuna with Red Wine Peppercorn Sauce	12.95
Fillet of Sole Française with Lemon, White Wine, Capers & Fresh Herbs	11.95
Vegetable Stuffed Fillet of Sole <i>with Whole Grain Mustard Sauce</i>	12.95

VEGETARIAN & PASTA

Price per ½ pound

Vegetarian Moroccan Couscous	\$6.50
<i>with Fresh seasonal Vegetables, Raisins, Garbanzo Beans, Turmeric, and Moroccan Spices</i>	
Vegetarian Stuffed Cabbage	6.50
<i>with diced Vegetables, Brown Rice & Light Bread Stuffing with Tomato Sauce</i>	

(continued next page)

VEGETARIAN & PASTA continued

Eggplant Parmesan (Oven Baked Eggplant, Parmesan & Mozzarella Cheeses with Fresh Tomato Sauce)	\$6.50
Eggplant Rollatine (Oven Baked Eggplant Rolled with Parmesan & Mozzarella Cheeses with Fresh Herbs)	7.50
White Vegetable Lasagna	6.50
<i>with Spinach, Broccoli, Zucchini, Mushrooms, Mozzarella, Ricotta & Parmesan Cheese Sauce</i>	
Cheese Tortellini <i>with Light Tomato Sauce</i>	6.50
Baked Ziti	5.95
Penne Pasta à la Vodka.....	5.95
Penne Pasta Primavera with Garden Vegetables, Alfredo Sauce or Tomato Sauce	6.50

□ **ACCOMPANIMENTS** □

POTATOES

Price per ½ Pound

Gratin Dauphinois (Scalloped Potatoes with Swiss Cheese and Cream)	\$5.95
Roasted Red Potatoes with Fresh Rosemary and Olive Oil	5.25
Roasted Sweet Potatoes with Honey, Orange, Cinnamon and Brown Sugar	5.95
Wasabi or Garlic Mashed Potatoes	5.25
Mashed Potatoes with Freshly Sauteed Leeks.....	5.75

RICE

Saffron Spanish Rice with Onion, Tomato and Black Beans	5.25
Wild Rice Pilaf with Sun-dried Cranberries and Shredded Carrots	5.95
Brown Rice Pilaf.....	4.95

VEGETABLES

Medley of Steamed Fresh Seasonal Vegetables.....	\$5.95
Medley of Grilled, Marinated Seasonal Vegetables	5.95
Roasted Vegetables (Eggplant, Zucchini, Peppers, Portobello Mushrooms)	6.95
Red Cabbage with Apples, Cinnamon, Cloves, Honey & Red Wine	4.95
Fresh String Beans Almondine	5.95
Steamed Haricots Verts (French String Beans) with Fresh Parsley.....	6.50

ALSO AVAILABLE

Assorted Breads

French Baguettes, Multigrain Batards and French Batards
Sourdough Boules and French Boules (large rolls)
Petits Pains (dinner rolls)

Assorted Breakfast Pastries

Freshly baked Croissants, Chocolate Croissants, Raspberry-Cheese Croissants, Almond Croissants, Brioches, Brioches with Lemon Custard, Cinnamon-Raisin Buns, Apple Turnovers, Blueberry Muffins, Corn Muffins and Bagels

□ PÂTISSERIE □

CAKES

7" (Serves 8)

\$23.50

* **Starred Cakes are Flourless**

Dark Chocolate Mousse - Dark Chocolate Mousse layered with Chocolate Sponge Cake, Ganache Glaze

White Chocolate Mousse - White Chocolate Mousse layered with Vanilla Sponge Cake

* **Triple Chocolate Cake** - Layers of Milk, Dark & White Chocolate Mousse with Flourless Chocolate Cake

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

Opéra - Layers of Almond Cake, Chocolate Ganache & Coffee Buttercream

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

* **Délice** - Chocolate Mousse & Caramel Buttercream Layered with Almond Meringue

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

Chocolate Wave - White & Dark Chocolate Mousse Layered with Chocolate Sponge Cake & Maraschino Cherries

Chocolate Praline - Chocolate & Hazelnut Mousse Layered with Chocolate Sponge Cake

Cappuccino Classic - Coffee Mousse Layered with Vanilla Sponge Cake

Tiramisu - Marscapone Mousse Layered with Vanilla Sponge Cake, Coffee Syrup, Cocoa Powder, & Brandy

Mocha - Mocha Buttercream layered with Mocha Sponge Cake garnished with Toasted Almonds

Raspberry Delight - Raspberry Mousse Layered with Vanilla Sponge Cake

Lemon Mousse Cake - Lemon Mousse Layered with Vanilla Sponge Cake

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

Carrot Cake - Carrot Cake with Raisins & Cream Cheese Frosting

Cheese Cake - Cream Cheese with Essence of Lemon and Vanilla

Napoleon Cakes - Layers of Puff Pastry with choice of French Custard Filling

Choice of filling: Vanilla • Chocolate • Praline • Coffee

Strawberry Napoleon Cake - Layers of Puff Pastry, Fresh Whipped Cream & Fresh Strawberries

Sugar-Free and Egg-Free Strawberry Napoleon Cake27.50
Layers of puff pastry, Fresh Whipped Cream & Fresh Strawberries

SPECIALTY CAKES

One week advance notice required for these cakes

***Vacherin aux Fruits** (Passover item) Meringue Crust with White Chocolate & Custard topped with Fresh Fruit \$23.50

Saint Honoré - Caramelized Cream Puffs with Whipped Cream27.50

Paris-Brest - Choux dough ring with Praline Mousse and Toasted Almonds27.50

Pithivier/Galette des Rois - Almond Filling in Layered Puff Pastry32.50

Pumpkin Cheesecake (Thanksgiving item)..... seasonal

Bûche de Noël (Christmas/New Year's item) seasonal

PÂTISSERIE continued

CAKES FOR ALL OCCASIONS

Refer to cake selection on Page 8

Customized Wedding Cakes

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

Birthday • Anniversary • Children & Holiday Themes • Logo

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

Sheet Cakes (Quarter, Third, Half, Full)

TARTES

8" (Serves 6)

Apple Tarte.....	\$17.95
Fresh Fruit Tarte	17.95
<i>Strawberry, Kiwi, and Orange or other seasonal fruits and berries</i>	
Pear Tarte Bourdaloue with Almond Cream	17.95
Linzer Tarte	17.95
Lemon Meringue Tarte.....	17.95
Caramel Pecan Tarte.....	17.95
Cranberry Tarte with Crushed Almonds & Orange Marmalade	17.95
Plum Tarte (seasonal)	17.95
Peach Tarte (seasonal)	17.95
Apricot Tarte (seasonal)	17.95
Chocolate Ganache Tarte.....	19.95
Pear or Apple Tarte Tatin.....	26.00
Pumpkin Pie (Thanksgiving Item) 9"	21.50

INDIVIDUAL PASTRIES

Minimum 10 per type or select an assortment of any number available at our Shop

Petits Gâteaux	\$4.75
Eclairs • Mille Feuille (Napoléon) • Dacquoise • Mocha • Délice • Pavé • Mt. Blanc • Cappuccino Classic • Opéra • Tiramisu • Feuillantine • Chocolate Wave • Chocolate Praline • Triple Chocolate • Carrot Cake • Raspberry Delight • Cheesecake • White or Dark Chocolate Mousse Cups • Flan au Caramel	
Tartelettes	\$4.75
Assorted Seasonal Fresh Fruits & Berries • Apple • Pear Bourdaloue • Chocolate • Linzer • Lemon Meringue • Amandine • Caramel-Pecan • Plum (seasonal) • Peach (seasonal) • Apricot (seasonal)	

FRENCH MINI PASTRIES

\$21.50 per dozen

Minimum one dozen of one kind or Chef's assortment

May be ordered on elegant disposable trays at additional charge

*Dark & White Chocolate Mousse Cups • Tiramisu • Caramel Profiterole • Chocolate Praline •
Carrot Cake • Cheese Cake • Cappuccino Classic • Raspberry Delight • Lemon Meringue
Tartelette • Fresh Fruit Tartelette*

PÂTISSERIE continued

CHOCOLATE DIPPED STRAWBERRIES

\$19.50 per dozen

Minimum one dozen of one kind or chef's assortment

May be ordered on elegant disposable trays at additional charge

Dipped in Dark, Milk or White Belgian Chocolate

ASSORTED FRENCH COOKIES

\$16.00 per lb.

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*

Tuiles, Palmiers, and Meringue Kisses	(1 lb.)...20.00
Sugar-free Sablé Cookies	(1 lb.)...17.00

TEA CAKES

\$5.50 (Serves 4)

Banana-Almond • Lemon-Buttermilk • Carrot-Raisin

CUPCAKES

Minimum order 10 per type

\$1.95 – \$2.95 each

Choice of Cupcake Flavor:

Vanilla • Chocolate • Carrot • Banana • Vanilla Chip • Chocolate Chip • Banana Chip • Pumpkin Cardamom (seasonal)

Choice of Icing:

Vanilla • Chocolate • Cream Cheese • Lemon • Orange-Honey

WEDDING CUPCAKES

Beginning at \$5.00 each

Gift Certificates Available

All Prices Subject to Change without Notice