



Catering Menu

∅= No Nuts GF= Gluten Free NA = Alcohol Free

6-7" Desserts Serve 8 people 8-9" Desserts Serve 10 people Petit Fours are recommended 3-4 per person

French Macarons GF

Traditional French macarons made with ground almonds, not coconut! Inquire about flavors. \$30 / dz

La Framboise ∅ NA

A pyramid of moist almond cake, each hiding its own raspberry. \$12 / dz

Chocolate Bon Bons

15 rotating flavors, all made on premise. Inquire about flavors. \$30 / dz

Caramelized Grand Marnier Cream Puff ∅

The name pretty much sums it up! \$30 / dz

Pâte de Fruits ∅ GF

Gourmet fruity gum drops. Inquire about flavors. \$12 / dz

Eclairs

We take the traditional éclair and dress it up in all sorts of intriguing flavors and designs. \$72 / dz, Petit Four \$36 / dz

Aphrodite GF

Cherry mousse, chocolate mousse, a single drunken cherry and chocolate macaron all hide inside a crisp chocolate shell.

6" \$40 8" \$48 Individual \$108 per dozen Petit Four \$36 per dozen

Amélie

Orange vanilla crème brûlée sits atop glazed chocolate mousse with caramelized hazelnuts, praline crisp and Cointreau genoise. 6" \$40 8" \$48 Individual \$111 per dozen Petit Four \$36 per dozen

Big Cheryl's "Gato" Cake ∅

Dense, moist cake with orange & rum, filled with pastry cream and mixed berries. There's nothing "ghetto" about it except for the bad pronunciation of the French word "gateau." 6" \$28 8" \$38 Individual \$102 per dozen

Un Fantôme, Un Couteau, Une Nuit ... GF

Chocolate mousse, amaretto crème brûlée and raspberries top a chocolate sponge cake soaked in Dashe late harvest Zinfandel. 6" \$38 8" \$46 Individual \$111 per dozen Petit Four \$36 per dozen

Incognito ∅ NA

Cheesecake gone wild! Lemon mousse, cheesecake, ginger streusel, raspberries and candied lemon.

6" \$38 8" \$46 Individual \$111 per dozen Petit Four \$36 per dozen

Jane Avril

Almond cake studded with raspberry and pistachios surrounds raspberry mousse with pistachio cake and Kirsch.

6" \$36 8" \$44 Individual \$96 per dozen Petit Four \$36 per dozen

Jubilee

Champagne mousse layered with a strawberry compote and kirsch soaked pistachio sponge cake. Finished with brûléed Italian meringue. 4.5" x 9" (9 serving) \$38 9" x 9" (18 serving) \$65 Individual \$96 per dozen

The Concord Ø GF NA

Chocolate meringue, chocolate mousse, and chocolate ganache are hidden by sticks of meringue and a single red ribbon.

6" \$38 8" \$46 Individual \$111 per dozen

Marggie Lane's Potluck Pleaser NA

Almond/hazelnut meringue with a praline butter cream and chocolate ganache.

4.5" x 9" (9 serving) \$36 9" x 9" (18 serving) \$65 Individual \$87 per dozen Petit Four \$36 per dozen

Open Hunting Season

Praline/rum Bavarian cream with apricot compote and a rum soaked nut trio sponge cake (pistachio/hazelnut/almond.)

6" x 8.5" (12 serving) \$46 Individual \$111 per dozen

Opera NA

Never tried this classic coffee dessert? Now's your chance. Move over Tiramisu. Thin almond cake, chocolate ganache, cake, coffee buttercream, more cake, and more chocolate!

4.5" x 9" (9 serving) \$36 9" x 9" (18 serving) \$65 Individual \$87 per dozen Petit Four \$36 per dozen

The Pixie NA

Pistachios, almond paste, and raspberry jam are the main ingredients making up this layered concoction people can't seem to get enough of. One woman replied after her first taste, "Oh! This makes me wanna dance!" Enough said.

Individual \$72 per dozen Petit Four \$36 per dozen

Queen of Sheba Truffle Cake NA

Moist chocolate almond cake with a bittersweet chocolate truffle center. Best enjoyed warmed in an oven!

6" \$28 8" \$38 Individual \$108 per dozen

The Royale NA

Chocolate mousse blankets a crisp hazelnut praline filling and dacquoise base.

8" \$48 Individual \$108 per dozen Petit Four \$36 per dozen

Make it a Royale with Cheese! Add a wheel of French Brillant Savarin triple cream cheese on the side. + \$18

Shazam! NA

Rich and creamy caramel mousse, salted almonds, dense chocolate almond cake, and more caramel!

6" \$40 8" \$48 Individual \$114 per dozen Petit Four \$36 per dozen

St. Honoré Ø NA

Puff pastry, caramelized cream puffs, Grand Marnier pastry cream and vanilla bean crème chantilly...Oui! Oui!

8" \$46 Individual \$17 per dozen

Tarte au Citron NA

A French classic - luscious lemon curd in a crisp buttery pâte sucrée shell.

7" \$32 9" \$40 Individual \$96 per dozen Petit Four \$36 per dozen

Tart Ménage a Trois NA

Almond cream, chocolate ganache, and orange vanilla bean crème brûlée all pile into a buttery tart shell. Oooo la la!!

7" \$36 Individual \$96 per dozen Petit Four \$36 per dozen

Tiki Tiki NA

Put up your paper umbrellas and indulge! Mango/passion fruit mousse with coconut meringue and almond cake décor.

6" \$36 8" \$44 Individual \$96 per dozen Petit Four \$36 per dozen

To place an order please call 971.271.7166 or email Rachel@pixpatisserie.com