

La Mercerie

CAFÉ AT THE GUILD

CAKE ORDER FORM

PARTY NAME:	DATE AND TIME OF RESERVATION:
CONTACT NUMBER:	NUMBER OF GUESTS:
GUEST ALLERGIES:	



RASPBERRY TARTE \$52* ○
 Buttery sablé pie crust with fresh raspberries over a lemon-vanilla fromage blanc custard
 - 10 inch tarte, 8 slices



CHOCOLATE CHARLOTTE
 Layers of intense chocolate mousse, ladyfingers soaked in espresso and a thin crust of feuilletine on the bottom.
 - 8 inch cake, 12 slices **\$58* ○**



PUITS D'AMOUR (WELLS OF LOVE)
 This pastry is a Vol-au-Vent combining chou pastry and puff pastry. The center is filled with vanilla pastry cream and covered with a thin hard shell of caramel.
 - minimum of 6 pieces **\$42* ○**
ADDITIONAL \$7 EACH*



STRAWBERRY CHARLOTTE
 Layers of fresh strawberries, vanilla mousse, ladyfingers and a pistachio dacquoise.
 - 8 inch cake, 12 slices **\$58* ○**



JASMINE - COCONUT MACARON \$45* ○
 A very light almond-coconut macaron filled with a jasmine ganache and coconut mousse.
 - 10 inch cake, 12 slices



CHOCOLATE-HAZELNUT CAKE (GLUTEN FREE)
 Chocolate cake with hazelnut flour. Best served with vanilla ice cream, crème anglaise or crème fraîche
 - 8 inch cake, 10 slices **\$45* ○**

*Amount does not include tax, special event fee or gratuity.

RESERVATIONIST RECEIVED: _____

MANAGER RECEIVED: _____

PASTRY RECEIVED: _____