

# La Mercerie

CAFÉ AT THE GUILD

## CAKE ORDER FORM

<b>PARTY NAME:</b>	<b>EVENT DETAILS:</b>
<b>CONTACT NUMBER:</b>	<b>NUMBER OF GUESTS:</b>
<b>GUEST ALLERGIES:</b>	



**WALNUT TARTE \$52\***   
 Brown sugar pie crust with a rum-  
 espresso-brown sugar custard and  
 toasted walnuts. Finished with a  
 chocolate glaçage.

- 10 inch tarte, 12 slices



**CHOCOLATE CHARLOTTE \$58\***   
 Layers of intense chocolate mousse,  
 ladyfingers soaked in espresso and a  
 thin crust of feuilletine on the bottom.

- 8 inch cake, 12 slices



**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\*



**PUMPKIN CHARLOTTE \$58\***   
 Layers of spiced pumpkin mousse,  
 vanilla cream cheese mousse and  
 caramel glaze with ladyfingers.  
 Garnished with pumpkin shaped  
 pate de fruit.

- 8 inch cake, 12 slices



**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 \$52\***   
 (GLUTEN FREE)  
 Chocolate cake with hazelnut flour.  
 Best served with vanilla ice cream,  
 crème anglaise or crème fraîche

- 8 inch cake, 10 slices

\*Amount does not include tax or gratuity.

**RESERVATIONIST RECEIVED:** \_\_\_\_\_

**MANAGER RECEIVED:** \_\_\_\_\_

**PASTRY RECEIVED:** \_\_\_\_\_