

# MAURICE FRENCH PASTRIES

## ALL TIME FAVORITE CAKES & JEAN-LUC'S SPECIALTIES

<b>SIZE/SERVINGS:</b>	<b>6"/6-8</b>	<b>8"/8-12</b>	<b>10"/16-20</b>	<b>8X12/25-30</b>	<b>12X12/40-48</b>
<b>DOBERGE</b>	<b>\$36.00</b>	<b>\$52.00</b>	<b>\$66.00</b>	<b>\$94.00</b>	<b>\$128.00</b>
Five layers of butter cake filled with fresh custard then lightly iced with butter cream & poured icing.					
FLAVORS: Chocolate, Lemon, Strawberry, Vanilla, Caramel, Irish Cream, Amaretto and Praline					
<b>HALF &amp; HALF AVAILABLE WITH A \$5.00 SURCHARGE</b>					
<b>CHOCOLATE DELIGHT</b>	<b>\$36.00</b>	<b>\$52.00</b>	<b>\$66.00</b>	<b>\$94.00</b>	<b>\$128.00</b>
Two layers of devil's food cake with chocolate custard filling, iced in whipped cream with pecans, & topped with your choice of chocolate dipped cherries OR strawberries.					
<b>SHORTCAKE</b>	<b>\$36.00</b>	<b>\$52.00</b>	<b>\$66.00</b>	<b>\$94.00</b>	<b>\$128.00</b>
Two layers of yellow butter cake filled with Bavarian cream & fresh strawberries OR bananas, & topped with your choice of fresh strawberries OR bananas & toasted almonds.					
<b>FRESH FRUIT CAKE</b>	<b>\$42.00</b>	<b>\$64.00</b>	<b>\$78.00</b>	<b>\$108.00</b>	<b>\$144.00</b>
Three layers yellow butter cake filled with a medley of seasonal fresh fruit & Bavarian cream, iced in Bavarian cream with toasted almonds & topped with seasonal fresh fruit.					
<b>STRAWBERRY GRAND MARNIER*</b>	<b>\$42.00</b>	<b>\$64.00</b>	<b>\$78.00</b>	<b>\$108.00</b>	<b>\$144.00</b>
Four layers of chocolate cake sprinkled with Grand Marnier Liquor ® filled with mascarpone cream cheese & fresh strawberries, iced with whipped cream & chocolate vermicelli, topped with chocolate covered strawberries & drizzles.					

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<b>CHAMBORD*</b>	<b>\$42.00</b>	<b>\$64.00</b>	<b>\$78.00</b>	<b>\$108.00</b>	<b>\$144.00</b>
Four layers of yellow cake sprinkled with Chambord Liquor® filled with raspberry preserves & mascarpone cream cheese, then iced in white chocolate French butter cream & white chocolate vermicelli.					
<b>CHANTILLY CAKE*</b>	<b>\$42.00</b>	<b>\$64.00</b>	<b>\$78.00</b>	<b>\$108.00</b>	<b>\$144.00</b>
Four layers of delicate white almond cake layers brushed with Grand Marnier Liquor®, filled with mascarpone cream cheese & seasonal berries, iced with brandied whipped cream & toasted almonds (OPTIONAL) & topped with seasonal berries.					
<b>DARK CHOCOLATE TRUFFLE</b>	<b>\$42.00</b>	<b>\$64.00</b>	<b>\$78.00</b>	<b>\$108.00</b>	<b>\$144.00</b>
Four layers of chocolate cake filled with chocolate ganache & strawberry OR raspberry preserves then iced with dark chocolate truffle, chocolate covered strawberries & chocolate shavings.					
<b>CHOCOLATE DECADENCE</b>	<b>\$42.00</b>	<b>\$64.00</b>	<b>\$78.00</b>		
Our single layer, flourless chocolate cake is made with almond meal, dark chocolate & Grand Marnier Liquor®					
<b>GLUTEN FREE</b>					

**\*ALL ALCOHOL (LIQUOR®) IN OUR CAKES IS OPTIONAL**

**\*\*SUGAR FREE AND GLUTEN FREE ITEMS AVAILABLE UPON REQUEST**

# MAURICE FRENCH PASTRIES

## CLASSIC CAKES

SIZE/SERVINGS:	6"/6-8	8"/8-12	10"/15-20	8X12/25-30	12X12/40-48
<b>CARROT</b> Three layers of cake made with freshly grated carrots along with Philadelphia cream cheese & fresh pecans. <b>Available without nuts</b>	\$35.00	\$48.00	\$59.00	\$79.00	\$108.00
<b>RED VELVET</b> Four layers of cherry-chocolate flavored cake with vanilla custard filling then iced with crushed cherry butter cream. <b>Available with cream cheese filling &amp; icing</b>	\$35.00	\$48.00	\$59.00	\$79.00	\$108.00
<b>GERMAN CHOCOLATE</b> four layers of classic milk chocolate cake with pecans & coconut icing & filling.	\$35.00	\$48.00	\$59.00	\$79.00	\$108.00
<b>BLACK OUT</b> Four layers of devil's food cake filled & iced with milk chocolate mousse & covered with chocolate crumbles.	\$35.00	\$48.00	\$59.00	\$79.00	\$108.00
<b>ITALIAN CREAM</b> Three layers of delicate cake with chopped pecans, grated coconut, filled & iced with cream cheese & chopped pecans.	\$35.00	\$48.00	\$59.00	\$79.00	\$108.00

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## CLASSIC CAKES

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<b>COCONUT BUTTER CAKE</b> Four layers of white, yellow, or devil's food cake filled & iced with your choice of pineapple, raspberry, or butter cream, topped with grated coconut	<b>\$35.00</b>	<b>\$48.00</b>	<b>\$59.00</b>	<b>\$79.00</b>	<b>\$108.00</b>
<b>TIRAMISU</b> Four layers of yellow sponge cake soaked with dark Jamaican rum & espresso coffee flavoring, filled with mascarpone cream cheese, iced in Italian butter cream with a sprinkle of cocoa powder & mocha beans.	<b>\$35.00</b>	<b>\$52.00</b>	<b>\$69.00</b>	<b>\$82.00</b>	<b>\$116.00</b>
<b>BLACK FOREST</b> Four layers of devil's food cake filled with whipped cream & brandied cherries, iced in whipped cream with chocolate shavings & brandied cherries.	<b>\$35.00</b>	<b>\$52.00</b>	<b>\$69.00</b>	<b>\$82.00</b>	<b>\$116.00</b>
<b>BAVARIAN CREAM CAKE</b> Four layers of yellow sponge cake soaked in brandy with Bavarian cream filling, brandied French butter cream & chopped pecans	<b>\$35.00</b>	<b>\$52.00</b>	<b>\$69.00</b>	<b>\$82.00</b>	<b>\$116.00</b>

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# MAURICE FRENCH PASTRIES

## LAYER CAKES

### CAKE:

Yellow Butter  
White Almond  
Devil's Food

### SPECIAL FILLINGS:

Strawberry  
Raspberry  
Pineapple  
Fudge  
Fresh Fruit  
Custard  
Fresh Creams  
French Butter Cream  
Ganache Truffle (\$1.50 extra per serving)

Size	Serving	Double Layer	Single Layer	Filling #1	Filling #2	Fondant Icing
6"	Up tp 6	\$19.00	\$10.50	\$5.00	\$6.50	\$20.00
8"	8-12	\$34.00	\$21.50	\$6.50	\$8.00	\$20.00
10"	15-20	\$47.00	\$28.00	\$9.50	\$11.50	\$30.00
12"	30-36	\$71.00	\$43.00	\$14.00	\$17.00	\$35.00
14"	40-48	\$85.00	\$57.00	\$21.50	\$24.00	\$40.00
16"	50-60	\$110.00	\$78.00	\$26.00	\$28.50	\$50.00
8x12"	24-30	\$61.00	\$40.00	\$14.00	\$17.00	\$35.00
12x12"	40-48	\$83.00	\$55.00	\$19.50	\$22.00	\$40.00
12x16"	50-60	\$110.00	\$87.00	\$26.00	\$26.00	\$45.00
16x16"	60x75	\$120.00	\$88.00	\$28.00	\$31.00	\$50.00
16x22'	75-100	\$164.00	\$116.00	\$30.50	\$37.00	\$55.00

Prices are based on cakes filled with butter cream. Additional cost for special fillings.

**\*SUGAR FREE AND GLUTEN FREE ITEMS AVAILABLE UPON REQUEST  
WE DO NOT DO ARTWORK WHICH IS REGISTERED, TRADEMARKED & COPYRIGHTED  
FEES VARY FOR SPECIAL ARTWORK - 20% DEPOSIT TO HOLD ALL SPECIALTY ORDERS  
DRAWINGS, CUT-OUTS & SPECIAL SETUPS ARE AN ADDITIONAL COST.  
PLEASE INQUIRE WHEN PLACING AN ORDER  
EDIBLE IMAGE AVAILABLE \$15.00**