

Bakery Product List Descriptions

Cake	Description
Black & White Cake	Layers of chocolate cake, white cake, dark chocolate mousse and white chocolate mouse. Topped with black and white chocolate vermicelli and chocolate fans.
Black Forest Cake	Three layers of chocolate cake filled with dark sweet cherries, black currant-flavored cream and a light kirsch liquor syrup. Topped with maraschino cherries and chocolate shavings.
Carrot Cake	Two layers of our signature carrot cake (carrots, raisins, cinnamon) filled with cream cheese filling and dusted with chopped walnuts on the sides.
Plain New York-style Cheesecake	Rich, creamy traditional NY-style cheesecake made from scratch
New York-style Cheesecake with Fruit Topping	Rich, creamy traditional NY-style cheesecake made from scratch
New York-style Cheesecake with Fresh Fruit on Top	Rich, creamy traditional NY-style cheesecake made from scratch
Napoleon Cake	A giant Napoleon-- Layers of golden puff pastry filled with fresh custard cream. Topped with fondant icing and embellished with chocolate.
Strawberry Napoleon Cake	A giant Strawberry Napoleon-- Layers of golden puff pastry filled with fresh custard cream and fresh strawberries. Topped with fresh strawberries and powdered sugar.
Chocolate Mousse Cake	Chocolate cake layers filled with chocolate mousse and covered with chocolate ganache
Chocolate Raspberry Ganache	Three layers of chocolate cake filled with ganache and thin layers of a light raspberry preserve
Chocolate Raspberry Mousse Cake	Layers of chocolate cake, white cake, raspberry mousse and dark chocolate mousse. Topped with fresh raspberries and chocolate vermicelli.
Chocolate Strawberry Chantilly	Alternating layers of chocolate cake, chantilly cream and fresh strawberries. Topped with chocolate chantilly cream and fresh strawberries and dusted with toasted almonds on the side.
Chocolate Cheesecake	Chocolate cheesecake topped with chocolate ganache
Concorde	Three layers of chocolate meringue rounds with chocolate ganache filling
Chocolate Decadence	Flourless chocolate covered with chocolate ganache
German Chocolate Cake	Two layers of chocolate cake filled with german chocolate filling. Topped with scratch-made German Chocolate icing.
Mango-Raspberry Tart	Sweet pastry crust filled with custard cream and topped with fresh raspberries and mangoes
Tutti Fruitti Tart	Sweet pastry crust filled with custard cream and topped with assorted fresh fruits
Mocha Buttercream Cake	Mocha butter cream filling between three layers of white cake. Topped with mocha butter cream and mocha chocolate.
Pear-Almond Tart	Sweet pastry crust filled with almond cream and pear halves-- baked 'til golden brown
Strawberry-Kiwi Tart	Sweet pastry crust filled with custard cream and topped with fresh strawberries and kiwis
Tiramisu Cake	Layers of espresso-soaked white and chocolate cakes and ladyfingers, filled with mascarpone cream and whipped cream. Surrounded by lady fingers, dusted with cocoa powder and chocolate shavings.
White Strawberry Chantilly	Alternating layers of white cake, chantilly cream and fresh strawberries. Topped with chocolate chantilly cream and fresh strawberries and dusted with toasted almonds on the side.
Marzipan Cake	Layers of white cake, custard cream and a hint of raspberry filling, wrapped in soft marzipan.

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Individual Dessert	Description
Amandine	Sweet pastry crust filled with almond cream and blueberries-- baked 'til golden brown
Baba au Rum	Brioche pastry soaked in rum syrup, garnished with whipped cream and fresh fruits.
Baklava	Middleeastern delicacy of layered phyllo dough, honey and nuts
Brownie	Traditional fudge brownie topped with chocolate
Cannoli	Traditional cannoli pastry shell filled with a mascarpone-ricotta cheese filling and candied fruits. Dipped in chocolate and dusted with chopped pistachio.
Caramel Apples	Granny Smith apples hand-dipped in rich caramel
Caramel Apples with Nuts	Granny Smith apples hand-dipped in rich caramel and rolled in toasted nuts
Chocolate Mousse Cake Slice	Chocolate cake layers filled with chocolate mousse and covered with chocolate ganache
Slice	raspberries and chocolate vermicelli.
Cream Puff	Pate a choux shell filled with fresh whipped cream and topped with powdered sugar.
Crème Brulee	Rich baked custard topped with caramelized sugar
Crème Caramel	Rich baked custard
Croissant Pudding	Bits of croissant baked in a rich custard, topped with whipped cream
Éclair	Golden pastry tubes filled with a light custard and dipped in chocolate
English Bread Pudding	The traditional recipe-- white bread soaked in custard, topped with a light icing.
French Apple Slice	Puff pastry topped with apple-cream and fresh, tart apple slices.
French Apricot Slice	Puff pastry topped with almond cream and apricot halves.
French Mango Raspberry Slice	Puff pastry topped with custard and fresh mango slices and raspberry.
Pear Almond Tartlette	Sweet pastry crust filled with almond cream and pear halves-- baked 'til golden brown
Tutti Fruiti Tartlettes	Sweet pastry crust filled with custard cream and topped with assorted fruits
Fresh Kiwi Strawberry Tartlettes	Sweet pastry crust filled with custard cream and topped with fresh strawberries and kiwis
Fresh Mango Raspberry Tartlettes	Sweet pastry crust filled with custard cream and topped with fresh raspberries and mangoes
Fresh Raspberry Tartlets	Sweet pastry crust filled with custard cream and topped with fresh raspberries and dusted with ground pistachios
Fresh Strawberry Chocolate Tartlettes	Sweet pastry crust filled with custard cream and topped with chocolate-dipped strawberries
Galaktabouriko	Greek custard wrapped in phyllo dough.
Fudge Cup	Chocolate cake filled with fudge buttercream
Jalousie	Layers of genoise filled with custard, raspberry filling and ganache
Little Brothers	Miniature eclairs with custard filling, dipped in chocolate
Marzipan Slice	Layers of white cake, custard cream and a hint of raspberry filling, wrapped in soft marzipan.
Mille Feuille	(Napoleon) Layers of golden puff pastry and custard cream. Topped with fondant icing.
Mille Feuille au Fraises	(Strawberry Napoleon) Layers of golden puff pastry filled with fresh strawberries and custard cream. Topped with caramelized sugar
Mousse au Chocolat	Chocolate Mousse
Pailletin Slice	Rich, dense chocolate cake topped with a layer of hazelnut praline chocolate spread, and a layer of chocolate mousse. Topped with cocoa powder
Peach	Brioche pastry soaked in peach syrup, hollowed and filled with light custard, dusted with sugar.
Pecan Slice	A serving-size traditional pecan pie-- a rich and buttery dark corn syrup baked with freshly toasted pecans
Porcupine	Chocolate cake that has been filled with chocolate buttercream and raspberry filling. Covered with almond slivers and milk chocolate.
Rice Pudding	A traditional custard-based rice pudding, topped with a sprinkling of cinnamon
Rum Ball	Rum-flavored chocolate cake rolled in apricot glaze
Souris	Sweet pastry crust filled with a chocolate ganache mouse, topped with almonds
Strawberry Ring	Pate a choux shell baked with toasted almonds, filled with freshly whipped cream and fresh strawberries. Dusted with powdered sugar.
Swan	Light pastry creation in the shape of a swan filled with chantilly cream
Tiramisu Cake Slice	Layers of white and chocolate cakes, mascarpone cream, and espresso-soaked ladyfingers. Topped with mascarpone and cocoa powder.
Tiramisu Cup	Mascarpone cream surrounded by espresso-soaked ladyfingers
Traditional English Trifle	White cake, custard, mixed berries with a hint of sherry.
Choux a la crème	A traditional cream puff
Pain au Raisins	Croissant dough swirled with custard and raisins and baked 'til golden.
Pain au Chocolat	Croissant dough wrapped around a bar of fine chocolate.
Sable Citron	A tangy lemon treat with a sweet pastry crust.
Kataifi	Shredded phyllo dough, baked with a syrup of nuts and honey.

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Cookies & Treats

Chocolate-dipped Macaroon
Macaroon
Baklava
Caramel Apple
Caramel Apple w/ Nuts
Meringue
Palmier
Sacristain
Flaming Heart
Florentine
Chocolate Florentine
Mundle Bread
Chocolate-dipped Mundle Bread
Chocolate Chip Cookie
Peanut Butter Cookie
Chocolate-dipped Peanut Butter Cookie
Oatmeal Raisin
Rock Cookie
White Chocolate Macadamia Nut Cookie
Lady fingers
Assorted Butter Tea Cookies (by the
Chocolate-dipped Sugar Cookie

Breads

Cinnamon Bread
Apple Cinnamon Bread
French Baguette
Brioche Rolls (each)
Brioche Rolls (2)
Brioche (2 lb.)
Challah
Dark Rye (1 lb.)
Dark Rye (2 lb.)
Forgoza Large
Forgoza Small
French Country
Gros Pain
Light Rye (1 lb.)
Light Rye (2 lb.)
Marble Rye (1 lb.)
Multi Grain (1 lb.)
Multi Grain (2 lb.)
Sourdough baguette
Sourdough bowl
Sourdough bread (2 lb.)
Sourdough bread (1 lb.)
Sourdough sandwich
Whole Wheat bread (1 lb.)
White Bread (2 lb.)
Wholewheat bread (2 lb.)