

Pastry Menu

Fruit Tarts \$20 per dozen
Strawberry, Kiwi, Mandarin Orange

Petite Fours \$18 per dozen
Butter cream variety, raspberry or almond with vanilla cake.

Mini Bombes \$18 per dozen
Rich domes of Chocolate Truffle Cake, hand dipped in dark chocolate glaze.

Cream Puffs \$18 per dozen
Everyone's favorite, filled with vanilla cream and topped with a rich, chocolate glaze.

Chocolate Mousse Cups \$18 per dozen
Dark chocolate cups, filled with light, airy white chocolate mousse and a dot of raspberry jam.

Key Lime Tarts \$18 per dozen
A taste of Key West at sunset in each bite!



Ask us about our daily specials:

Danish • muffins • scones • pies • cookies
cheesecake • chocolates • and more...

Gourmet Cakes & Desserts, Inc.
1252 Old Lancaster Pike
Hockessin, Delaware 19707



Menu

Featuring
Exquisite Cakes & Pastries
by Chef Liz Marden



— Purveyors of Fine Coffee & Tea —

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Liz Marden's Gourmet Cake Menu

6" cake	(serves 4-6)	\$25
8" cake	(serves 12)	\$35
10" cake	(serves 15-25)	\$65
12" cake	(serves 30-35)	\$95
14" cake	(serves 40-60)	\$125
16" cake	(serves 75-80)	\$155

Brandy Almond Butter Cream

Vanilla cake layers and apricot jam.

Raspberry Butter Cream

Choice of vanilla or chocolate cake layers.

Vanilla Butter Cream

Choice of vanilla or chocolate cake layers.

Lemon Cake

With vanilla butter cream and raspberry jam.

Lemon Poppy Seed Cake

With vanilla butter cream.

Mocha (coffee) Butter Cream

Choice of chocolate and vanilla cake layers, raspberry jam optional.

Spice Cake

With vanilla butter cream.

White Chocolate Mousse

Light and airy white chocolate mousse, sandwiched with a combination of chocolate and vanilla cake layers and raspberry jam. Liz Marden's signature cake.

Peach Melba

Vanilla cake layers with peaches, peach mousse and raspberry jam, ideal for a light fruit dessert.

Gianduja

A sumptuous blend of Gianduja (hazelnut) Chocolate, vanilla cake layers and raspberry jam.

Raspberry Mousse

Your choice of vanilla or chocolate layers filled with raspberry mousse - a light summertime dessert cake.

Strawberry Mousse

Everyone's favorite, especially children - strawberry mousse with vanilla cake.

Milk Chocolate Mousse

Clouds of light chocolate flavor, rich and creamy, but not too sweet, with your choice of vanilla or chocolate layers. A birthday fantasy for kids of all ages!

Dark Chocolate Mousse

Rich dark chocolate mousse with chocolate cake - for chocolate lovers, the perfect ending to any meal!

Chocolate Cherry

Chocolate mousse with a delicious twist, the bottom layer of chocolate mousse is accented with cherries and sandwiched with layers of chocolate cake.

Chocolate Pear

Chocolate cake layers with raspberry jam, pears and dark chocolate mousse. Unusually delicious!

Mandarin Orange Mousse

Vanilla or chocolate cake layers with mandarin orange mousse and mandarin oranges folded into the bottom layer of mousse.

Mocha Mousse

Mocha (coffee) mousse between chocolate or vanilla cake layers. Raspberry jam optional.

Bananas Foster

A taste of Mardi Gras! Banana mousse sandwiched between vanilla cake layers that have a delicate hint of rum flavoring. Finished with crushed walnuts.

All cakes and pastries are made with the finest ingredients: high quality butter, eggs, cream, Madagascar vanilla and Swiss chocolate. Any of the flavors may be used for Special Occasion Cakes, i.e. Bridal & Baby Showers, Birthdays, Anniversaries or dinner desserts. All Cakes have five layers; three layers of cake and two layers of filling iced with vanilla butter cream and exquisitely decorated.