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P · A · S · T · I · C · H · E
F I N E D E S S E R T S

chocolate mousse cake

- ▶ rich dark chocolate mousse in the form of a cake (serve chilled)

4-6 pcs. **\$12.00**
10-12 pcs. **\$20.00**
18-20 pcs. **\$30.00**

toffee walnut torte

- ▶ a rich layered dessert combining toffee, walnuts, and chocolate (serve chilled)

10-12 pcs. **\$18.00**
18-20 pcs. **\$28.00**

chocolate hazelnut torte

- ▶ light hazelnut layers filled with chocolate ganache, finished with hazelnut butter cream (leave at room temp for 20 min prior to serving)

10-12 pcs. **\$19.00**
18-20 pcs. **\$29.00**

marscapone torte

- ▶ light sponge layers soaked in espresso rum syrup and filled with rich marscapone cheese and topped with unsweetened cocoa (serve chilled)

4-6 pcs. **\$14.00**
10-12 pcs. **\$24.00**
18-20 pcs. **\$36.00**

orange chocolate bavarian

- ▶ pecan sponge layers filled with orange bavarian cream and a thin layer of bittersweet chocolate ganache, finished in orange buttercream. (leave at room temp. 1 hr prior to serving)

10-12 pcs. **\$20.00**
18-20 pcs. **\$30.00**

all american chocolate layer cake

- ▶ dark chocolate layers filled with chocolate buttercream (serve at room temp)

10-12 pcs. **\$18.00**
18-20 pcs. **\$28.00**

apricot cheesecake

- ▶ a light creamy cheesecake made with puree of apricot and a hazelnut shortbread crust (serve chilled)

16-18 pcs. **\$25.00**

lemon mousse cake

- ▶ Alternating layers of chiffon sponge and lemon mousse covered in a lemon butter cream (leave at room temp 1 hr prior to serving)

8-10 pcs. **\$18.50**
16-18 pcs. **\$28.50**

lemon velvet cake

- ▶ a tangy moist all butter pound cake finished with apricot glaze and candied lemon rind (serve at room temp)

14-16 pcs. **\$20.00**

carrot cake

- ▶ an extraordinary version of the old standard (serve at room temp)

8-10 pcs. **\$16.00**
14-16 pcs. **\$26.00**

peach almond mousse cake

- ▶ almond sponge layers filled with a light peach mousse then garnished with fresh fruit

4-6 **\$14.00**
8-10 pcs. **\$24.00**
18-20 pcs. **\$34.00**

fresh fruit tart

- ▶ all butter tart shell filled with vanilla custard topped with fruits of the season (serve chilled)

4-6 pcs. **\$14.00**
10-12 pcs. **\$27.00**

country style apple tart

- ▶ an all butter tart shell with a traditional apple filling, topped with artfully arranged sliced apple (serve warm)

10-12 pcs. **\$24.00**

seasonal tarts

- ▶ an all butter tart shell filled with light refreshing mousse made from seasonal fruit purees topped with colorful fresh fruits

10-12 pcs. **\$24.00**

miniature pastry

- ▶ fresh fruit tarts, lemon custard tarts, dutch chocolate cups with mousse fillings, caramel pecan barquettes (serve chilled)

\$11.40 per dozen

assorted breakfast pastry

- ▶ blueberry muffins, lemon poppy seed muffins, cranberry orange scones, currant walnut scones, cinnamon brioche twists, and rugelach

belgian chocolates

- ▶ we carry a selection of handmade chocolates from the famous belgian chocolatier manon

¼ lb. box **\$8.50**
½ lb. box **\$17.00**
1 lb. box **\$34.00**

also serving desserts, cappuccino
and espresso in our café

CAFE HOURS:

Tuesday-Friday 8:30 am-6 pm

Saturday 8:30 am-5 pm

Sunday 9 am-4 pm

92 Spruce Street, Providence, RI (401) 861-5190

PASTICHE
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