

Mini Desserts & Breakfast Pastries

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| CHOCOLATE GANACHE | FRESH BERRIES TARTLETTE |
| RASPBERRY GANACHE | LEMON MERINGUE TARTLETTE |
| TARTE AU CITRON | CHOCOLATE ÉCLAIRS |
| MOCHA CAPPUCCINO PYRAMIDS | MOCHA ÉCLAIRS |
| CHOCOLATE MOUSSE CUPS | VANILLA ÉCLAIRS |
| CRÈME BRÛLÉE CUPS | CREAM PUFFS |

\$25 per dozen. Minimum Order 1 dozen per an item

Breakfast Pastries

- MINI DANISH (PECAN, RAISIN)
- MINI CROISSANT
- MINI PAIN AU CHOCOLATE
- MINI MUFFINS & SCONES

\$22 per dozen. 2 dozen minimum per an item

Mousse Bowls

- DARK CHOCOLATE \$52
- LEMON \$52

Includes a \$5 refundable deposit for glass bowl
For the finishing touch, add a dessert sauce to accompany.

- RASPBERRY COULIS \$15
- DARK CHOCOLATE SAUCE \$12

Sorbet Cakes

**TRADITIONAL FRENCH MERINGUE LAYERED WITH SORBETS. CHOOSE TWO FLAVORS:
RASPBERRY, PASSION FRUIT, CHOCOLATE, STRAWBERRY AND MANGO . . . \$50**

Available in 8". Serves 8 – 10

ORDERING

TELEPHONE OR IN PERSON

Monday through Saturday 8–6,
Sunday 8–1
Phone: (914) 472-0702

FAX OR E-MAIL

*Requires follow up phone call
www.lrbakery.com OR info@lrbakery.com
Fax: (914)472-7483

NOTICE

We require 72 hours notice when placing catering orders. Special items, custom orders, and orders placed for holidays may require additional notice.

CANCELLATION POLICY

24 hour notice required for order cancellation. Orders cancelled within 24 hours are subject to a 50% charge

Pricing as of August 2018. Prices subject to change

La Renaissance

PÂTISSERIE FRANÇAISE of SCARSDALE

9 Harwood Court • Scarsdale, NY 10583 • (914)472-0702

MENU

House Specialties

PETITS FOURS GLACÉS

Available in pastel colors, chocolate and mocha fondant icing. . . \$30 per dozen

SARAH BERNHARDTS

Our House Specialty. Almond macaroon base with chocolate ganache & chocolate icing \$29.50 per pound

“TUXEDO” STRAWBERRIES DIPPED IN CHOCOLATE

Strawberries dipped in white & dark chocolate resembling a tuxedo. . \$25 per pound

LONG-STEMMED STRAWBERRIES DIPPED IN CHOCOLATE

Available in white & dark chocolate \$28 per pound

CHOCOLATE TRUFFLES

Made with the finest imported chocolate & cocoa \$40 per pound

RUGELACH

Chocolate, Apricot, Raspberry. \$23 per pound

TRADITIONAL FRENCH COOKIES

Breton Butter, Sablé Ronds, Cat's Tongues, Almond Cat's Tongues, Palmiers, Chocolate Dipped Cat's Tongues, Tuiles, Aristocrats . . . \$22 per pound

FRENCH MACAROONS

Raspberry, Chocolate, Vanilla, Mocha, Pistachio or Lemon \$2.75 each

Les Tartes

- APPLE TARTE \$32
- APPLE TARTE TATIN \$40
- LEMON MERINGUE \$32
- CRÈME BRÛLÉE \$32
- FRESH PEACH OR PEAR \$35
- FRESH FRUIT \$35

Available in 9". Serves 8–10

Hors D'oeuvres

MINI ASSORTED QUICHES

Lorraine, Mushroom,
Spinach, Broccoli . . . \$25

MINI PIZZAS FRANÇAISE

Made with puff pastry,
fresh tomatoes & cheese. . . \$25

MINI FRIANDS SAUCISSES

Veal & beef wrapped in
puff pastry . . . \$26

MINI VOL-AU-VENT

Puff pastry filled with
wild mushrooms . . . \$25

MINI FILET MIGNON EN CROÛTE

Miniature filet mignon wrapped
in puff pastry . . . \$50

SMOKED SALMON ROULADE

With cream cheese & dill . . . \$28

FRANKS IN A BLANKET

Miniature beef frankfurters
wrapped in puff pastry . . . \$28

MINI CRAB CAKES

Accompanied by dill aioli . . . \$28

BÂTONS DE FROMAGE

Cheese sticks by the pound . . . \$45

Tea Sandwiches

Smoked Salmon, Tuna, Chicken Salad, Tomato & Herbed Goat Cheese, Brie,
Asparagus Tips, Cucumber, Watercress & Egg \$33

Minimum order 2 dozen. Price listed is per dozen.

Stationary Items

SALMON MOUSSE LOAF

Poached and served with sauce verte, serves 6 \$50

BRIE EN CROÛTE

French brie wrapped in puff pastry, serves 8-10 \$50

PISSALADIÈRE

Our House Specialty. A southern French pizza made with fresh sliced tomato,
caramelized onions, Swiss cheese and rosemary on puff pastry, serves 6 . . . \$30

PAIN SURPRISE

Country Loaf to include 6-dozen assorted finger sandwiches which could
include: Smoked Salmon, Tuna, Chicken Salad, Tomato & Herbed Goat Cheese,
Brie, Asparagus Tips, Cucumber, Watercress & Egg \$215

CRUDITÉ

An artistically arranged platter of broccoli, carrots, celery, cherry tomatoes, and
served with a fresh herb dip \$6 minimum order, 8 persons

Individual Desserts

CHOCOLATE MOUSSE CHARLOTTE . . .	\$5.50	NAPOLEON	\$6.00
CRÈME BRÛLÉE	\$6.50	APPLE TART	\$6.50
FRESH FRUIT TARTLETTE	\$6.50	GANACHE	\$6.50
OPERA	\$7.50	ECLAIRS	\$5.50
LA RENAISSANCE	\$7.95	LEMON MERINGUE . . .	\$6.50

Entrée Selection

COLD POACHED SALMON

Decoratively scaled with cucumbers . . \$35
*Refundable \$30 plate charge deposit required

SALMON EN CROÛTE

In the shape of a fish in puff pastry
Served with white wine dill sauce . . \$40

Roasted potatoes and veggies for \$6 additional per person.
Minimum order 10 persons. Price listed is per person.

STUFFED BREAST OF CHICKEN

With wild mushrooms and tarragon
sauce . . . \$28

FILET MIGNON EN CROÛTE

With green peppercorn sauce . . . \$55

La Renaissance Desserts

RASPBERRY GANACHE

Vanilla génoise layered with
raspberry preserve, covered with
chocolate ganache icing
6" \$30, 8" \$40

CHOCOLATE GANACHE

Chocololate génoise filled with
chocolate ganache, covered with
chocolate ganache icing
6" \$28, 8" \$38

INDULGENT

Chocolate génoise layered with
chocolate mousse & crème Anglaise
Surrounded by ladyfingers & covered
with ganache icing . . . 6" \$35, 8" \$45

LA RENAISSANCE

Winner of Best Signature Cake –
Westchester Magazine 2008
Layers of almond meringue filled with
chocolate cream, mocha butter-
cream, whipped cream & surrounded
by slivered almonds . . . 6" \$39, 8" \$49

CHOCOLATE MOUSSE CHARLOTTE

Chocolate génoise filled with a light
chocolate mousse and surrounded by
ladyfingers, . . . 6" \$28, 8" \$38

STRAWBERRY SHORTCAKE

Vanilla génoise filled with fresh
strawberries & whipped cream,
iced with whipped cream & slivered
almonds. . . 6" \$30, 8" \$40

STRAWBERRY AND CHOCOLATE

MOUSSE

Vanilla génoise with layers of fresh
strawberry mousse & chocolate
mousse. . . 6" \$30, 8" \$40

FRAISIER

Vanilla genoise filled with fresh
strawberries and whipped cream &
caramelized sugar on top
6" \$35, 8" \$45

OPERA

Almond sponge filled with mocha
buttercream & chocolate ganache
with chocolate icing
10" strip \$45 or 5x5, \$35

NAPOLEON (MILLE-FEUILLES)

Puff pastry layered with vanilla
cream, covered with chocolate &
vanilla fondant icing. . 8" \$45, 10" \$70

Personalize any cake for an additional \$3
6" serves 4-6 8" serves 8-10
10" and larger sizes available by request