

Cake and Pastry Menu



CATERING MENU

From Our Pastry Shop

Cake Sizes and Pricing

SIZE	SERVES	PRICE	PRICE PER SERVING:
9"	14	\$62.00	\$4.43
12"	40-50	\$165.00	\$4.13
¼ Sheet	20	\$62.00	\$3.10
½ Sheet	50	\$120.00	\$2.40
Full Sheet	100	\$220.00	\$2.20

Flavors: Chocolate Mousse Cake (plain or with fresh strawberries or raspberry jam), Mixed Berry Buttermilk, Banana, Coconut, Lemon, Salted Caramel Cake, Neapolitan Cake (White and Chocolate Cake with Strawberry Buttercream), Red Velvet, others available on request

Chocolate Strawberry Torte: 2 Layers Chocolate Cake Filled with Fresh Strawberries and Chocolate Mousse, Topped with Whipped Cream and Chocolate Shavings \$50.00

Chocolate Espresso Torte: Flourless Chocolate Torte with Espresso \$60.00

Opera Torte: Rectangular Cake with Three Layers of Almond Sponge Cake with Coffee Buttercream and Chocolate Ganache \$65.00

10" Cheesecakes, Assorted Flavors, \$59.00

Princess Cake \$80.00

Pies, Assorted Flavors, \$25.00 (must leave \$10 deposit for each pie pan)

Fruit Crisps \$4.95pp

Bread Pudding \$4.95pp

Strawberry Shortcake \$5.75

10" Tarts, Serves 8-12, \$39.00,
including Fresh Fruit with Pastry Cream, Baked Fruit, Lemon, Lime, Chocolate Mousse, Pecan, other flavors
available on request

Individual Desserts

Cupcakes: Large @\$4.75 apiece, Medium @ \$3.75 apiece
3" Tarts \$4.95, including Lemon, Key Lime, Fresh Fruit, Raspberry Almond

Dessert Bars and Cookies

Assorted Mini Bar Cookies of the Day, May Include Apricot Bars, Lemon Bars, Raspberry Bars, Magic Bars, Peanut Butter Bars, Derby Bars, Chocolate Ganache Brownies, or Seasonal Favorites, 2 per person, \$3.75pp

Assorted Mini Cookies of the Day, May Include Chocolate Chip, Peanut Butter, Oatmeal, Lemon, or Seasonal Favorites, 2 per person, \$3.75pp

Miniature Desserts

1 per person - \$2.60, 2 per person - \$5.20, 3 per person - \$7.25

Assorted Miniature Viennese Pastries of the Day, May Include Chocolate Eclairs, Berry Petit Fours, Chocolate Ganache Bites, Tiramisu, Macarons--Assorted Flavors, Lemon Tarts, Fruit Tarts, Chocolate Mousse Tarts, Toasted Almond Tortes, Salted Caramel Nanaimo Bars, and Chocolate Chip Kisses

Catering Policies:

*Carte Blanche Catering requires a 20-person minimum for catered events. At the discretion of the management, orders may be accepted for fewer than 20 people, but the prices for the food and beverages will be increased by a minimum of 30%.

*We appreciate at least a week's notice when placing a catering order. Last minute orders will be accepted at the management's discretion and may incur increases in price.

*Prices are subject to change without notice.

*All orders are considered tentative until confirmed in writing or electronically and a deposit is received. The balance is due at the conclusion of your event.

*A final guest count must be given seven days prior to your event. This number will serve as a minimum, and may be increased up to 48 hours before your event, but may not be decreased.

Staffed Events

*The catering labor charge for staffed events is \$29/hr for servers, with a four-hour minimum, portal to portal. We do our best to accurately estimate the staff time required, but sometimes the final total may be more or less than estimated. We will adjust your final charges based on the actual time worked.

*Many events must be booked months in advance. In order to reserve your date, we require a deposit and a signed contract.

*A kitchen fee of 13% of food and beverage charges will be added to all staffed events. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.

Deliveries

*Delivery charges begin at \$30, and will be increased depending upon the distance from Carte Blanche Catering, the size of the order, or any other complicating factors.

*Please allow a window of 30-60 minutes before your beginning time for our delivery. Traffic, weather, and volume of deliveries may dictate our arrival time.

*A kitchen fee of 10% of food and beverage charges is added to all deliveries. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.

Client Pick-Up Policies

*Clients have the option to pick up their catering order at Café à la C'Art, 150 N. Main Avenue, during our regular hours of operation. A kitchen fee of 10% of food and beverage charges is added to all orders. This

helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.

Use of Café à la C'Art Facilities

*You may book your catered event in our lovely restaurant space at Café à la C'Art, 150 N. Main Avenue, pending availability. A kitchen fee of 13% of food and beverage charges is added to all orders in lieu of a room rental fee. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.