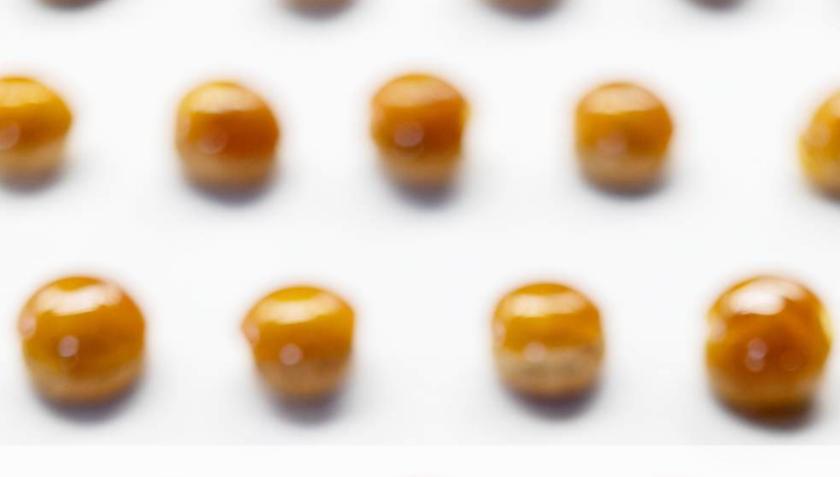
MARC HEU CATERING

Pâtisserie







CROQUEMBOUCHE

TRADITIONAL FRENCH WEDDING CAKE TOWER



CROQUEMBOUCHE ORDER DESIGN

GO THROUGH STEPS 1-4 TO CUSTOMIZE YOUR BREATHTAKING MASTERPIECE.

SIZE

CHOOSE THE HEIGHT OF THE CAKE

- \cdot 1 foot feeds up to 20 guests
- ·1.5 feet feeds up to 40 guests
- ·2 feet feeds up to 60 guests
- ·2.5 feet feeds up to 75 guests
- ·3 feet feeds up to 100 guests

BASE

2)-----

CHOOSE 1 BASE FOR THE CAKE







Royal icing

EXTRAS

- ·Add figurines
- ·Custom text cake topper
- ·Sparkler candles
- $\cdot \textbf{Sugar covered almonds}$
- ·Gold leaf
- ·Gold powder



CHOUX DESIGN

3

COATINGS INCLUDE CARAMEL GLAZE, COARSE, AND PEARL SUGAR.

CHOOSE THE CHOUX PATTERN



Alternating rows



Solid caramel glaze



Spiral



Solid coarse sugar



Solid pearl sugar



Chef's choice

FILLING

ADDITIONAL FILLINGS IS AN EXTRA \$20/EACH

CHOOSE 1 FILLING TO GO INTO THE CHOUX



Vanilla pastry cream



Milk chocolate crémeux



Hazelnut crémeux



Pistachio crémeux



Dark chocolate crémeux