

MARC HEU CATERING

Pâtisserie

PARIS







CROQUEMBOUCHE

TRADITIONAL FRENCH WEDDING CAKE TOWER

CARAMEL COATED CHOUX

CROQUEMBOUCHE ORDER DESIGN

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

1 SIZE

CHOOSE THE HEIGHT OF THE CAKE

- 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

2 BASE

CHOOSE 1 BASE FOR THE CAKE



Nougatine
For 1' or 1.5'



Royal icing

EXTRAS

- Add figurines
- Custom text cake topper
- Sparkler candles
- 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

4

ADDITIONAL FILLINGS IS AN EXTRA \$20/EACH

CHOOSE 1 FILLING TO GO INTO THE CHOUX



Vanilla pastry cream



Milk chocolate crèmeux



Hazelnut crèmeux



Pistachio crèmeux



Dark chocolate crèmeux