

MARC HEU CATERING

Pâtisserie

PARIS





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A LETTER FROM...

MARC HEU

OWNER & EXECUTIVE PASTRY CHEF



BON JOUR MY FRIENDS,

IT IS MY GREAT PLEASURE TO
INTRODUCE YOU TO MY
CATERING BOOK.

THIS COLLECTION OF PASTRIES,
BAKED GOODS, AND WEDDING
CAKES ARE AMONGST SOME OF
MY FAVORITE DESSERTS AND
HOLD SIGNIFICANT VALUE IN MY
HEART.

EACH DESSERT IS FILLED WITH
MEMORIES OF MY JOURNEY TO
BECOMING A PASTRY CHEF. I AM
EXCITED TO SHARE MY PASSION
AND ARTISTRY WITH ALL OF YOU.

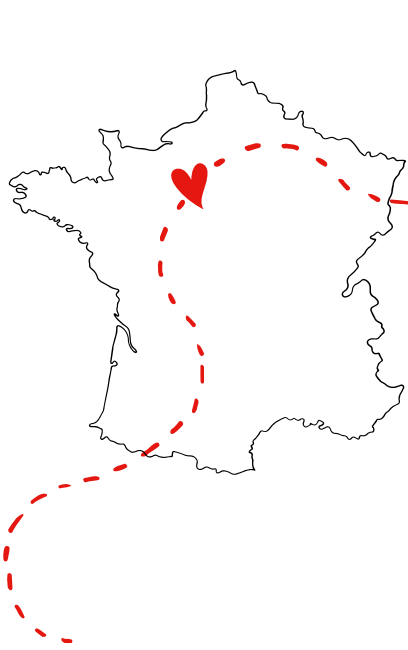
MY HOPE IS THAT THESE
DESSERTS WHICH HAVE
BROUGHT SO MUCH JOY IN MY
LIFE, WILL ALSO BRING JOY TO
YOUR LIFE.

THANK YOU FOR CHOOSING MARC HEU PÂTISSERIE PARIS FOR YOUR
NEXT EVENT. I CANNOT WAIT TO BE A PART OF YOUR MEMORIES FOR A
LIFETIME TO COME.

SINCERELY,

A handwritten signature in black ink, appearing to read 'M. Heu'.

ABOUT PÂTISSERIE PARIS



HISTORY

Marc Heu Pâtisserie, Paris is a childhood dream come true as Chef Marc Heu finished his training in Paris in 2018 before starting his business on January 4th, 2019 in St. Paul, MN.

VISION

QUALITY

Offering pastries made with only the highest quality ingredients found in the world.

ARTISTRY

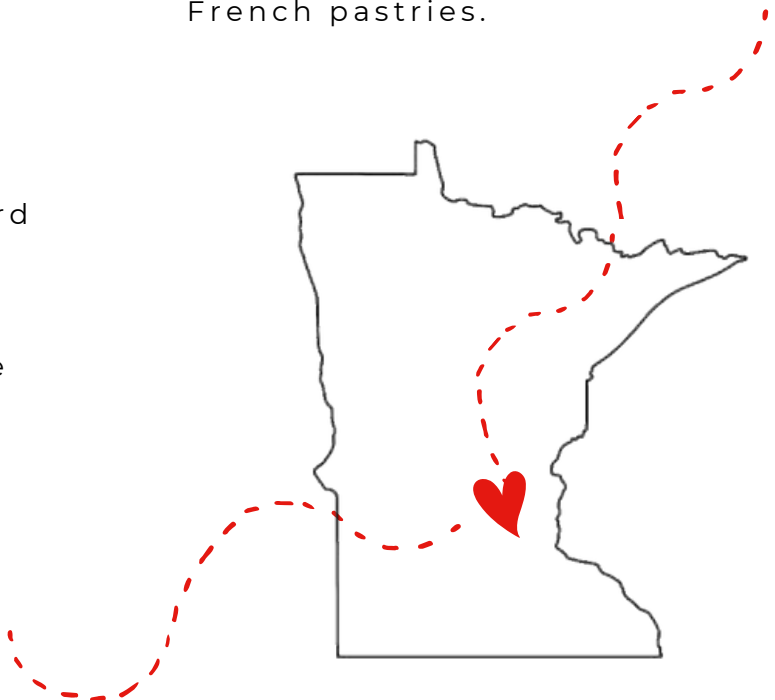
Uniting the highest standard of French artistry and craftsmanship with inspiration drawn from global flavors, to create the most delectable and beautiful pastries.

GROWING

Teaching our customers about the history, tradition and evolution of French pastries with every visit.

MISSION

The Mission of Marc Heu Pâtisserie, Paris is to create a magical experience that will transport you to Paris with every delightful bite of our luscious, elegant and artistic French pastries.





PACKAGES

CELEBRATION, PARIS, AND BRUNCH

CROQUEMBOUCHE

CELEBRATION PACKAGE

[SEH·LUH·BREI·SHN] • AMERICA

(N.) THE PERFECT DESSERT PACKAGE FOR
YOUR WEDDING OR EVENT.

POSH

- 1 Croquembouche
- Choice of Tartelette
(one flavor)
- Choice of Petit Éclair
(one flavor)

OR

V.I.P.

- 1 Croquembouche
- Choice of Tartelette OR
Petit Éclair (one flavor)
- Choice of Macaron
(one flavor)

CROQUEMBOUCHE



PARIS PACKAGE

[PAH·REE] • FRANCE

(N.) A TASTE OF PARIS FOR ALL OF YOUR GUESTS.

POSH

- Choice of Tartelette (1 flavor)
- Choice of Petit Éclair (1 flavor)
- Choice of Petit Choux (1 flavor)

OR

V.I.P.

- Choice of Macaron (1 flavor)
- Choose 2:
 - Tartelette (1 flavor)
 - Petit Éclair (1 flavor)
 - Petit Choux (1 flavor)



ISPAHAN MACARON &
STRAWBERRY PISTACHIO TARTELETTE

BRUNCH PACKAGE

[BRUHNCH] • AMERICA

(N.) CROISSANT LOVERS
REJOICE WITH A SAMPLING
OF CHEF MARC'S MOST
POPULAR PASTRIES.

POSH

- Choice of Viennoiserie:
 - Kouign Amann
 - Butter Croissant
 - Chocolate Croissant
- Choice of Petit Choux (1 flavor)
- Choice of Tartelette (1 flavor)

OR

V.I.P.

- Choice of Viennoiserie:
 - Kouign Amann
 - Butter Croissant
 - Chocolate Croissant
- Choice of Petit Choux or
Tartelette (1 flavor)
- Choice of Macaron (1 flavor)



BUTTER CROISSANT



CARAMEL COATED CHOUX



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



Pistachio crèmeux



Dark chocolate crèmeux



MACARON MENU

ISPAHAN

A delicate rose, raspberry and lychee macaron.

GLUTEN FREE ALLERGENS: MILK, SOYBEANS, TREE NUTS (ALMONDS)

YUZU LIME

A Japanese lime ganache macaron.

GLUTEN FREE ALLERGENS: MILK, SOYBEANS, TREE NUTS (ALMONDS)

VANILLA CRÈME BRULÉE

A roasted vanilla, crème brûlée and caramel macaron.

GLUTEN FREE ALLERGENS: MILK, SOYBEANS, TREE NUTS (ALMONDS)

PETIT FOUR SEC

[PUH·TEE FOUR SÈKI] • FRENCH

(N.) BITE-SIZED DESSERTS TO SUIT EVERY OCCASION.



TARTELETTE

STRAWBERRY PISTACHIO

A delicate tart filled with pistachio cream and garnished with a strawberry slice, pistachio & 24K gold leaf.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS, TREE NUTS (PISTACHIOS)

RASPBERRY

A delicate petit tart filled with vanilla custard and garnished with fresh raspberries dusted in powdered sugar.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS

MIXED-BERRY

A delicate petit tart filled with vanilla custard, and garnished with strawberry, raspberry and blueberry.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS

PASSIONFRUIT RASPBERRY

A delicate tart filled with passionfruit crèmeux and garnished with a raspberry, a fresh Viola flower, and microgreens.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS

CHOCOLATE

A delicate chocolate tart filled with a dark chocolate ganache and elegantly topped with vanilla whipped cream.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS



PETIT ÉCLAIRS

PETIT CHOCOLATE ÉCLAIR

A soft and chewy éclair filled with dark chocolate crémeux, glazed with dark chocolate & garnished with 24K gold leaf.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS

PETIT PISTACHIO ÉCLAIR

A soft and chewy éclair filled with pistachio crémeux, glazed with white chocolate and topped with finely chopped pistachio nuts.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS, TREE NUTS (PISTACHIOS)

PETIT SALTED CARAMEL ÉCLAIR

A soft and chewy éclair filled with salted caramel crémeux, glazed with caramel infused white-chocolate and garnished with 24K gold leaf.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS



PETIT TROPEZIENNE CHOUX

PETIT CHOUX

PETIT VANILLA CHOUX

A soft, chewy cream puff filled with vanilla custard, glazed with caramel and garnished with 24K gold leaf.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS

PETIT PISTACHIO CHOUX

A soft, chewy cream puff filled with nutty pistachio ganache, glazed with white chocolate and garnished with chopped pistachio pieces.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS

PETIT TROPÉZIENNE CHOUX

A soft, chewy candied cream puff filled with orange-infused vanilla whipped cream and garnished with a fresh Viola.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS



PETIT CAKES

LE PLAISIR

An almond sponge cake, featuring strawberry confit and a lychee lime-infused ganache.

GLUTEN FREE ALLERGENS: MILK, EGGS, TREE NUTS (ALMONDS)

ÉGÉRIE

A mascarpone, caramel and white chocolate vanilla sponge cake.

GLUTEN FREE ALLERGENS: MILK, EGGS, SOYBEANS, TREE NUTS (ALMONDS)

CITRON

A soft lemon gel and lemon infused sponge cake.

GLUTEN FREE ALLERGENS: MILK, EGGS, TREE NUTS (ALMONDS)

CANAPÉ MENU

[KAH·NUH·PEH] • FRENCH

(N.) SAVORY BITES TO FILL YOUR APPETITE



SMOKED SALMON ÉCLAIR

Éclair pate à choux sandwich filled with dill, tartar cream, cornichon and smoked salmon, and topped with poppy seeds.

ALLERGENS: MILK, EGGS, WHEAT

SALAMI ÉCLAIR

Éclair pate à choux sandwich filled with salami, gruyere cheese, french butter and pickles.

ALLERGENS: MILK, EGGS, WHEAT

CUCUMBER CREAM CHEESE DILL CHOUX

A savory cream puff filled with cucumber and cream cheese, garnished with dill.

VEGETARIAN. *ALLERGENS: MILK, EGGS, WHEAT*

EGGPLANT PESTO CHOUX

A savory cream puff filled with roasted eggplant puree and pesto, garnished with a sorrel leaf.

VEGETARIAN OPTION. *ALLERGENS: MILK, EGGS, WHEAT*

CHICKEN, TOMATO CHOUX

A savory cream puff sandwiched in between grilled chicken breast and sun dried tomatoes.

ALLERGENS: MILK, EGGS, WHEAT

PETIT QUICHE LORRAINE

A classic French tart made with a creamy egg custard, savory spices, and ham.

ALLERGENS: MILK, EGGS, WHEAT

PETIT LEEK & GARLIC QUICHE

A French tart made with a creamy egg custard, leek, and garlic.

VEGETARIAN. *ALLERGENS: MILK, EGGS, WHEAT*

SHARABLE

CAKES AND TARTS





MARC HEU
Pâtisseries de France

VANILLA SAINT HONORÉ

CAKES

CHOCOLATE SAINT HONORÉ

Hundreds of flaky layers of chocolate puff pastry dance with milk chocolate whipped cream and dark chocolate cremeux.

CAN BE MADE NUT FREE ALLERGENS: MILK, EGGS, SOYBEANS, TREE NUTS (HAZELNUTS)
AVAILABLE IN 7 IN. OR 9 IN.

VANILLA SAINT HONORÉ

Hundreds of flaky layers of puff pastry perfectly married with vanilla pastry cream, vanilla whipped cream and caramel.

NUT FREE ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS
AVAILABLE IN 7 IN. OR 9 IN.

ISPAHAN

Life changing rose, raspberry and lychee macaron cake.

GLUTEN FREE ALLERGENS: MILK, EGGS, SOYBEANS, TREE NUTS (ALMONDS)
AVAILABLE IN 7 IN. OR 9 IN.

FRAISIER

A vanilla sponge cake filled with fresh strawberries and white-chocolate vanilla cream.

GLUTEN FREE ALLERGENS: MILK, EGGS, SOYBEANS, TREE NUTS (ALMONDS)
AVAILABLE IN 7 IN. OR 9 IN.

OPÉRA

A decadent coffee buttercream and dark-chocolate ganache almond sponge cake.

GLUTEN FREE ALLERGENS: MILK, EGGS, SOYBEANS, TREE NUTS (ALMONDS)
AVAILABLE IN 7 IN. OR 9 IN.



MARC HEU
*Pâtisseries
Paris*

PASSIONFRUIT RASPBERRY TART

TARTS

PASSIONFRUIT RASPBERRY TART

A delicate petit tart filled with passionfruit crèmeux and garnished with a raspberry, fresh Viola flowers and microgreens.

*ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS
AVAILABLE IN 7 IN. OR 9 IN.*

STRAWBERRY PISTACHIO TART

A delicate petit tart filled with pistachio cream and garnished with a strawberry slice, pistachio and 24K gold leaf.

*ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS, TREE NUTS (PISTACHIOS)
AVAILABLE IN 7 IN. OR 9 IN.*

FLEUR TART

A romantic pear, honey and crème brûlée tart garnished with 24K gold leaf.

*ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS
AVAILABLE IN 7 IN. OR 9 IN.*

INDIVIDUAL SERVINGS

VIENNOISERIES, CAKES, TARTS, AND ÉCLAIRS





VIENNOISERIES

BUTTER CROISSANT

Flaky, glazed, and baked to a golden brown perfection.

ALLERGENS: MILK, EGGS, WHEAT

CHOCOLATE CROISSANT

A classic and rich, chocolate croissant.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS

PAIN AUX RAISINS

A creamy raisin bread baked with vanilla custard.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS

CHOCOLATE-PISTACHIO ESCARGOT

A chocolate-pistachio cream pastry.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS, TREE NUTS (PISTACHIOS)

KOUIGN AMANN

A sweet and chewy pastry with caramelized sugar.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS



MARC HEU
Pâtisserie
PARIS

VANILLA SAINT HONORÉ

CAKES

CHOCOLATE SAINT HONORÉ

Layers of chocolate puff pastry dance with milk chocolate whipped cream and dark chocolate crémeux.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS

VANILLA SAINT HONORÉ

Layers of chocolate puff pastry dance with vanilla whipped cream, caramel and vanilla pastry cream.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS

PISTACHIO PARIS BREST

Handsome pistachio praline mousseline cake.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS, TREE NUTS (PISTACHIOS)

ISPAHAN

Life changing rose, raspberry and lychee macaron cake.

GLUTEN FREE *ALLERGENS: MILK, EGGS, SOYBEANS, TREE NUTS (ALMONDS)*

FRAISIER

A lovely strawberry and vanilla sponge cake.

GLUTEN FREE *ALLERGENS: MILK, EGGS*

OPÉRA

A decadent coffee buttercream, dark-chocolate ganache almond sponge cake.

GLUTEN FREE *ALLERGENS: MILK, EGGS, TREE NUTS (ALMONDS)*



TARTS

PASSIONFRUIT RASPBERRY TART

A sweet and tart passionfruit raspberry tart.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS

STRAWBERRY PISTACHIO TART

A refreshing and light strawberry-pistachio tart.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS

CHOCOLATE TART

A deluxe gold dusted dark chocolate tart.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS

BLUEBERRY TART

A simple and fresh blueberry confit and vanilla cream tart.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS

FLEUR TART

A romantic pear, honey, and crème brûlée tart garnished with 24K gold leaf.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS



ÉCLAIRS

CHOCOLATE ÉCLAIR

A dark-chocolate cream-filled éclair glazed with a dark chocolate coating.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS

PISTACHIO ÉCLAIR

A pistachio-vanilla cream-filled éclair glazed with a pistachio vanilla white chocolate and topped with pistachio pieces.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS, TREE NUTS (PISTACHIOS)

SALTED CARAMEL ÉCLAIR

A soft and chewy éclair filled with salted caramel crémeux, glazed with caramel infused white-chocolate and garnished with 24K gold leaf.

ALLERGENS: MILK, EGGS, WHEAT, SOYBEANS

INFORMATION

ORDER AND CONTACT

TASTING

AT MARC HEU PÂTISSERIE PARIS, WE UNDERSTAND THAT EVERY EVENT IS UNIQUE. THAT'S WHY OUR DEDICATED TEAM WILL WORK CLOSELY WITH YOU TO TAILOR OUR CATERING OFFERINGS TO SUIT YOUR PREFERENCES AND DIETARY REQUIREMENTS.

FROM ELEGANT PRESENTATION TO IMPECCABLE SERVICE, WE WILL ENSURE THAT EVERY DETAIL EXCEEDS YOUR EXPECTATIONS.

WHETHER YOU'RE HOSTING A LAVISH WEDDING RECEPTION, A CORPORATE GALA, OR AN INTIMATE SOIRÉE, OUR CATERING TASTING EXPERIENCE PROMISES TO ADD A TOUCH OF OPULENCE TO EVERY OCCASION.

IMPRESS YOUR GUESTS WITH THE UNPARALLELED SOPHISTICATION OF FRENCH CULINARY ARTISTRY.

TO BOOK A TASTING, PLEASE VISIT OUR WEBSITE AT WWW.MARCHEUPARIS.COM/CATERING AND FILL OUT OUR CATERING INQUIRY FORM.

ORDER INFORMATION

WE REQUIRE ONE WEEK NOTICE PRIOR TO YOUR EVENT DATE TO PLACE AN ORDER FOR CATERING ON INDIVIDUAL CAKES, PETITS FOURS SECS, MACARONS AND THE CROQUEMBOUCHE.

ALL 7 AND 9 INCH CAKES REQUIRE A MINIMUM OF 72 HOUR NOTICE.

PAYMENTS FOR ALL SPECIAL ORDERS AND CATERING CAN BE MADE THROUGH INVOICE, OVER THE PHONE OR IN-PERSON.

TO PLACE AN ORDER, PLEASE VISIT OUR WEBSITE AT WWW.MARCHEUPARIS.COM/CATERING AND FILL OUT A CATERING CONTACT FORM. A TEAM MEMBER WILL BE IN CONTACT WITH YOU WITHIN THREE BUSINESS DAYS.

FOR ANY OTHER QUESTIONS, COMMENTS OR CONCERNS, PLEASE FEEL FREE TO CONTACT US DIRECTLY AT CATERING.MHPP@GMAIL.COM OR 763-401-7930.

CONTACT INFORMATION

MARC HEU PÂTISSERIE PARIS

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INSTAGRAM @MARCHEUPARIS
TIKTOK @MARCHEUPARIS
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