

MARC HEU CATERING

Pâtisserie

PARIS



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.

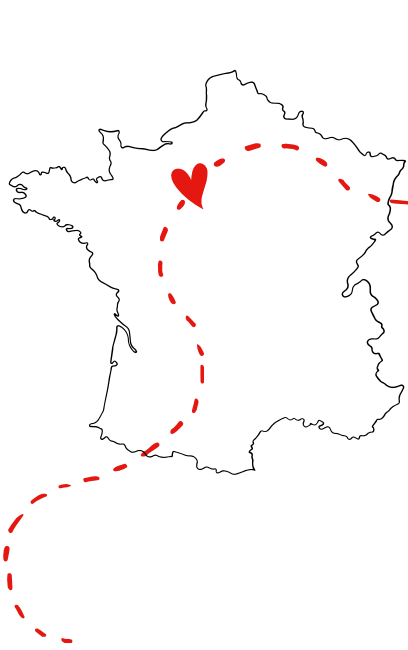
EACH DESSERT IS FILLED WITH
MEMORIES OF MY JOURNEY TO
BECOMING A PASTRY CHEF. I AM
EXCITED TO SHARE MY PASSION
AND ARTISTRY WITH ALL OF YOU.

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,

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

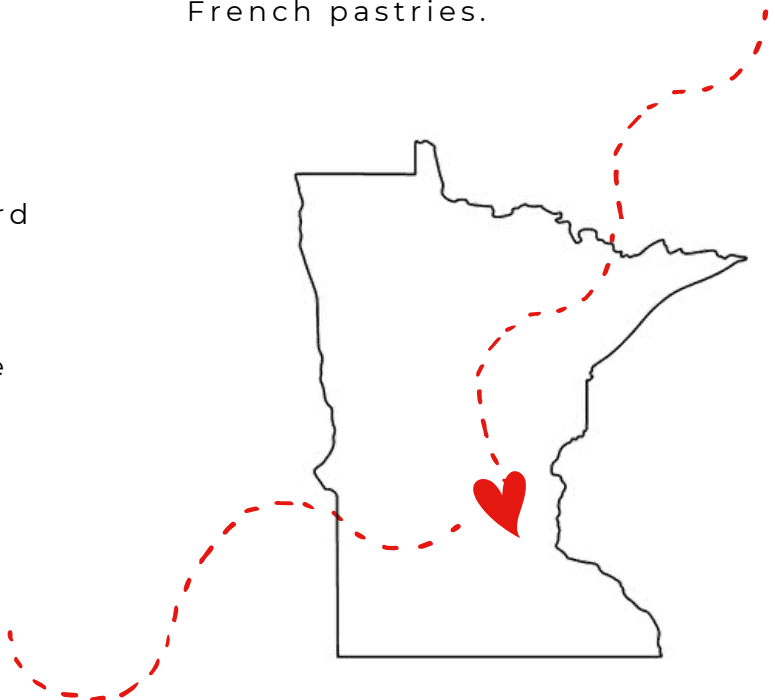
Uniting the highest standard of French artistry and craftsmanship with inspiration drawn from global flavors, to create the most delectable and beautiful pastries.

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.





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