



MIRABELLES

CAKES & TARTS

Chocolate-Raspberry

Mousse Cake

\$18 (6-in.), \$32 (8-in.), \$45 (10-in.)

Chocolate mousse and raspberries with layers of chocolate cake

Old-Fashioned

Chocolate Cake

\$20 (6-in.), \$35 (8-in.), \$48 (10-in.)

Three layers of chocolate cake filled with chocolate truffle and chocolate buttercream

Crème Brûlée Cake

\$20 (6-in.), \$35 (8-in.), \$48 (10-in.)

Vanilla cake, flavored with caramel syrup and filled with rich, vanilla custard. Topped with a brittle layer of caramelized sugar

Triple Chocolate-Mocha

Mousse Cake

\$20 (6-in.), \$35 (8-in.), \$48 (10-in.)

Coffee almond meringue, with layers of dark-chocolate mousse, milk-chocolate-mocha mousse and white-chocolate mousse

Strawberries & Cream

or Raspberries & Cream

\$20 (6-in.), \$35 (8-in.), \$48 (10-in.)

Vanilla or chocolate cake filled with berries and fresh whipped cream; covered in vanilla buttercream.

Traditional Birthday Cake

\$18 (6-in.), \$32 (8-in.), \$45 (10-in.)

Vanilla or chocolate cake filled with choice of buttercream: vanilla, chocolate, raspberry, hazelnut, mocha, coffee or lemon

Cheesecake with Fresh Fruit

\$18 (6-in.), \$30 (8-in.)

A classic with a touch of lemon covered in seasonal fruit

German Chocolate Cake

\$20 (6-in.), \$35 (8-in.), \$48 (10-in.)

Chocolate cake with pecan and coconut filling

Sonic Cake

\$16 (6-in.), \$28 (8-in.)

Chocolate flourless cake flavored with coffee and covered in Belgian chocolate glaze

Raspberry-Apricot Brown Butter Tart

\$16 (small), \$20 (large)

A cookie crust baked with nutty custard and fruit

Pyramid Cake

\$22 (small, serves 6); \$38 (large, serves 12)

Chocolate-almond cake, almond cake, ganache and hazelnut buttercream.

Carrot Cake

\$20 (6-in.); \$35 (8-in.); \$48 (10-in.)

Carrot cake studded with pineapple, nuts and coconut, with cream cheese frosting.

Sheet Cakes

1/3 sheet (serves 20-25) \$48

1/2 sheet (serves 35-40) \$68

2/3 sheet (serves 55-65) \$88

Full sheet (serves 85-100) \$130

Two layers of cake; one layer of filling and icing. Choose **cake, filling** and **frosting**.

Cake choices: Chocolate or vanilla

Filling choices:

- Chocolate mousse
- Chocolate-raspberry mousse
- Strawberries and cream
- Raspberries and cream
- Vanilla buttercream
- Chocolate buttercream
- Raspberry buttercream
- Hazelnut buttercream
- Coffee buttercream

Frosting choices:

Your choice of buttercream: vanilla, chocolate, raspberry, hazelnut or coffee

Serving Guide

- 6-in. cake serves 5-6
- 8-in. cake serves 10-12
- 10-in. cake serves 16-20
- small tart serves 6
- large tart serves 8-10

SMALL PASTRIES

Eclairs \$1.25 (small), \$2 (large)

Cream Puffs

\$1.25 (small), \$2 (large)

Fresh whipped cream and strawberries in a puffed shell.

Opera \$1.25 (small), \$2.25 (large)

Thin almond cake layered with chocolate buttercream and chocolate.

Fresh Fruit Tartlets \$2

A cookie crust with a baked almond filling and topped with fresh fruit.

Chocolate Mice \$2.25

Chocolate truffles with almonds, covered in chocolate.

Honey Bee Cake \$2.25

Vanilla cake topped with French honey buttercream. Dipped in chocolate & topped with a buttercream-almond honeybee.

Viennese Platter

\$3 per person (2 pieces per person)

minimum order: 10 people

An assortment of small pastries. Makes a grand finish to a special meal. Platters include seasonal pastries, plus the following:

- Eclair • Opera • Cream Puff
- Florentine • Lemon tartlet
- Key lime tartlet