

Maison Alyzee

CATERING MENU



WWW.MAISONALYZEE.COM - CATERING@MAISONALYZEE.COM



Maison Alyzee

CATERING MENU

BREAKFAST

ASSORTMENT OF VIENNOISERIES

70

Serves 12

Includes 3 croissants, 2 pains au chocolat, 2 almond croissants, 1 brioche, 1 kouign amann, 1 nest, 1 kougloff and 1 gianduja chocolat (assortment may vary)

VENDOME BREAKFAST

200

Serves 10

Assortment of croissants (20p) - pains au chocolat, gianduja chocolat, brioches or kouign amann

-Orange juice (96oz)

-Hot drink (96oz drip coffee or tea)

ASSORTMENT OF MINI VIENNOISERIES

36

Serves 12

Includes 4 mini croissants, 3 mini pains au chocolat 3 mini nests and 2 mini gianduja chocolat (assortment may vary)

MONTAIGNE BREAKFAST

245

Serves 10

Assortment of croissants (10p) - pains au chocolat, gianduja chocolat, brioches or kouign amann

-Power bowl (low-fat yogurt, organic fresh fruits, nuts)

-Orange juice (96oz)

-Hot drink (96oz drip coffee or tea)

ORGANIC FRESH FRUIT SALAD For 1/10
8.50 / 85
Pineapple, grapes, melon, red fruit
(selection may vary)

POWER BOWL 9.50 / 95
Low-fat yogurt, organic fresh fruits, nuts

CHIA PUDDING (12OZ) For 1/10
11 / 110
Mango or coconut pineapple, or
raspberry. Vegan & gluten-free.

MINI CHIA PUDDING (8OZ) 8.50 / 85
Mango or coconut pineapple, or
raspberry. Vegan & gluten free.

INDIVIDUAL VIENNOISERIES

REGULAR

Croissant	5.50
Pain au Chocolat	6.25
Bi Color Hazelnut	6.50
Almond Croissant	6.50
Choco Almond	6.75
Kouign Amann	5.75
Brioche	5.00
Raspberry Nest	5.95
Blackberry Nest	5.95
Financier	4.00
Cannele de Bordeaux	4.00
Madeleine	3.00

MINI

Mini Croissant	3.25
Mini Pain au Chocolat	3.75
Mini Bi Color Hazelnut	4.00
Mini Brioche	3.00
Mini Raspberry Nest	4.25
Mini Blackberry Nest	4.25
Mini Financier	2.85



Maison Alyzee

CATERING MENU

SANDWICHES & QUICHES

ASSORTMENT OF FRENCH BAGUETTE SANDWICHES For 12 or 20 160 / 260

Serves 12 (cut in half optional)

Le Petit Francais Baguette Sandwich (4)

Caesar Baguette Sandwich (4)

Le Transalpin Baguette Sandwich (4)



LE PETIT FRANCAIS BAGUETTE SANDWICH For 1/10 12 / 120

French Ham, swiss emmental, and butter on fresh-baked baguette bread (cut in half optional)

LE TRANSALPIN BAGUETTE SANDWICH 13 / 130

Mozzarella, tomato, arugula, basil, red bell pepper, and grilled zucchini on freshly baked baguette bread (cut in half optional)

CAESAR BAGUETTE SANDWICH For 1/10 14.50 / 145

Organic Chicken, lettuce, parmesan, and caesar sauce on freshly baked baguette bread (cut in half optional)

CLUB NORDIQUE SANDWICH For 1/10 16 / 160

Smoked salmon, avocado, cucumber, iceberg lettuce, chives, and yogurt on freshly baked pain de mie (cut in half optional)

CLUB PROVENCE SANDWICH 13 / 130

Mozzarella, organic tomatoes, low-fat yogurt, fresh basil on freshly baked pain de mie (cut in half optional)

CLUB PARISIEN SANDWICH For 1/10 14.50 / 145

Organic chicken, hard-boiled egg, iceberg lettuce, and tomato on freshly baked pain de mie (cut in half optional)

BRIOCHE NORDIQUE 110

Small round brioche sandwich with smoked salmon, chive, cucumber, and avocado yogurt spread (10 persons)

BRIOCHE FRANCAIS 90

Small round brioche sandwich with butter, French ham, and emmental (10 persons)

QUICHE LORRAINE Individual Slice / Whole 12 / 69

Eggs, cream, lardons

* Whole quiche serves 6 to 8

** Warmed up - as an option

MINI QUICHE Individual Slice / Whole 7.50 / 75

Serves 1

Choose from Lorraine or Veggie option

QUICHE VEGGIE 12 / 69

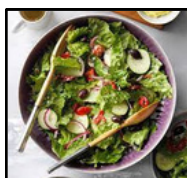
Eggs, cream, leeks and mushrooms

* Whole quiche serves 6 to 8

** Warmed up - as an option

CROQUE MONSIEUR 15 / 150

Emmental cheese, shredded cheese, morney sauce, French ham (Jambon de Paris)



ADD A SIDE SALAD 40

Serves 10

Complement your sandwich or quiche with mixed greens, cherry tomatoes, black olives and cucumbers



Maison Alyzee

CATERING MENU

SALADS & SIDES

NICOISE SALAD

18 / 180

Tuna, hard boiled egg, potato, artichokes, cherry tomatoes, olives, mixed greens, vinaigrette, anchovies

CAESAR SALAD

15 / 150

Chicken, parmesan, house made garlic croutons, capers, anchovy, romaine lettuce, Caesar dressing

VEGGIE SALAD

14 / 140

Tomato, cucumber, artichoke, mixed greens, vinaigrette

DESSERTS

POPULAR ASSORTMENT OF DESSERTS

250

Popular Assortment of Desserts (for 25)

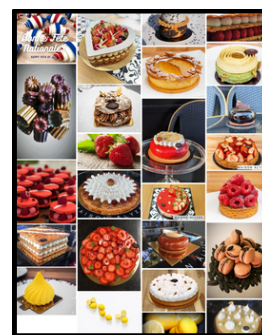
Signature Chocolate Tart (5)

Paris Brest (5)

Lemon Tart (5)

Raspberry Tart (5)

100% Pistachio (5) Gluten-free



For 1/10

For 1/10

SIGNATURE CHOCOLATE TART

10.25 / 102.50

Valrhona chocolate crèmeux, crunchy hazelnut praliné, soft cacao biscuit

HARMONY

10.50 / 105.00

Praline crust, dark chocolate brownie, chocolate and hazelnut praline mousse, Valrhona chocolate ganache

PARIS BREST

10.75 / 107.50

A classic French pastry! Hazelnut cream and crushed hazelnut between layers of choux pastry.

LEMON TART

9 / 90

Lemon custard and lemon confit topped with light Italian meringue.

CHOCOLATE OR COFFEE ECLAIR

8.25 / 82.50

Choux pastry with Valrhona dark chocolate cream and Valrhona dark chocolate chantilly.

Choux pastry with coffee-flavored cream and chantilly made from locally roasted beans.

SWEET MOM

10.75 / 107.50

Gluten-free. Coconut and Valrhona white chocolate mousse, organic strawberry coulis, and coconut cake.

100% PISTACHIO

12 / 120

Gluten-free. Pistachio mousse, praline and chantilly on soft pistachio cake.

RASPBERRY TART

9.75 / 97.50

Fresh organic fruit, vanilla pastry cream, sable breton

BLUEBERRY TART

9.75 / 97.50

Fresh organic fruit, vanilla pastry cream, sable breton



Maison Alyzee CATERING MENU

MINI CAKES

ELEGANT TWO-BITE DESSERTS

(HALF SIZE OF REGULAR CAKES)

Mini 100% Pistachio 🌿	\$5.50
Mini Sweet Mom 🍓	\$5.50
Mini Chocolate Tart	\$5.75
Mini Fruit Tart	\$5.25
Mini Paris Brest	\$5.75
Mini Harmony	\$5.50
Mini Lemon Tart	\$5.00
Mini Mille-Feuille	\$4.75
Mini Eclair	\$4.50



MACARONS & TRUFFLES

MACARONS BOX OF 6 OR 12

15.50 / 31

Assortment of the available flavors of the day: Pistachio, Raspberry, Lemon, Vanilla, Passion Fruit, Lavender, Chocolate.

*Presented in an elegant gift box.

MACARONS TOWER

Available Upon Request

TRUFFLE-\$4.50 PER UNIT

*Valrhona chocolate

**72h lead time needed

*** Presented in an elegant gift box.



DRINKS

96oz / 160oz

96oz / 160oz



HOT COFFEE TOTE

Choose from Medium Roast, Dark Roast, or Decaf 35 / 60

*Included: sugar, creamer and stirrer.

*Cups not included - additional cost (10/3.50)

ORANGE JUICE CARAFE

*96oz is 12 8-oz servings

*160oz is 20 8-oz servings

ICED TEA TOTE

Choose from Tropical Iced Tea or Black Iced Tea 35 / 60

HOT TEA TOTE

Choose from English Breakfast, Earl Grey, Jasmine or Rooibos 35 / 60

CHAI TEA LATTE TOTE

Choose from English Breakfast, Earl Grey, Jasmine or Rooibos 56

MISCELLANEOUS

7" SMALL PLATES (10) 3.50

9" LARGE PLATES (10) 4.50

CUPS (10) 3.50

EITHER PLASTIC OR TO-GO COFFEE CUP

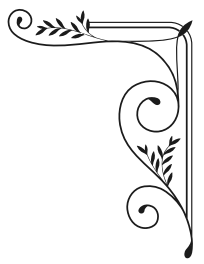
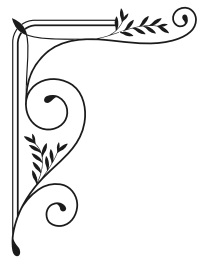
UTENSILS (10 SETS)
FORKS AND KNIVES (PLASTIC) 4.50

NAPKINS (SET OF 15) 1.00

SERVING TONGS (PER SET) 3.00

CAKE KNIFE (11.5" PLASTIC) 4.00





Maison Alyzee
CATERING ORDER FORM

Catering orders must be placed at least 48 hours in advance.
 We cannot guarantee a full refund if you cancel less than 48
 hours before your pickup/delivery time.

CATERING ORDER FORM

TO PLACE YOUR ORDER, PLEASE EMAIL THIS COMPLETED ORDER FORM TO CATERING@MAISONALYZEE.COM

CONTACT NAME _____

NUMBER OF PERSONS _____

OCCASION _____

PHONE NUMBER _____

EMAIL _____

LOCATION ADDRESS: _____

PICKUP/DELIVERY DATE _____

PICKUP/DELIVERY TIME _____

PAYMENT INFORMATION (OR OUR TEAM WILL CALL YOU)

NAME OF CARD HOLDER _____

CC # _____ EXP. DATE _____

SEC. CODE _____ BILLING ZIP CODE _____



Maison Alysee
CATERING ORDER FORM

QTY	ITEM	PRICE
BREAKFAST		
	ASSORTMENT OF VIENNOISERIES (12) (OPTIONAL) SPECIFY YOUR PASTRY ASSORTMENT: _____	\$70
	ASSORTMENT OF MINI VIENNOISERIES (12) (OPTIONAL) SPECIFY YOUR PASTRY ASSORTMENT: _____	\$36
	VENDOME BREAKFAST FOR 10	\$200
	MONTAIGNE BREAKFAST FOR 10	\$245
	CHIA PUDDING (12OZ): ___ MANGO ___ COCONUT PINEAPPLE ___ RASPBERRY	\$11
	MINI CHIA PUDDING (8OZ): ___ MANGO ___ COCONUT PINEAPPLE ___ RASPBERRY	\$8.50
INDIVIDUAL VIENNOISERIES		
PLEASE SPECIFY ASSORTMENT - 12 MINIS MINIMUM	___ MINI CROISSANT	3.25
	___ MINI PAIN AU CHOCOLAT	3.75
	___ MINI BRIOCHE	3.00
	___ MINI RASPBERRY NEST	4.25
	___ MINI BLACKBERRY NEST	4.25
	___ MINI FINANCIER	2.85
	___ MINI KOUIGN AMANN	3.50
	___ CROISSANT	5.50
___ PAIN AU CHOCOLAT	6.25	
___ ALMOND CROISSANT	6.50	
___ KOUIGN AMANN	5.75	
___ BRIOCHE	5.00	
___ RASPBERRY NEST	5.95	
___ BLACKBERRY NEST	5.95	
___ FINANCIER	4.00	
___ CANNELE	4.00	
___ MADELEINE	3.00	

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CATERING ORDER FORM


SANDWICHES & QUICHES

	ASSORTMENT OF FRENCH BAGUETTE SANDWICHES (12)	170
	LE PETIT FRANCAIS BAGUETTE SANDWICH	12
	CAESAR BAGUETTE SANDWICH	14.50
	LE TRANSALPIN BAGUETTE SANDWICH	15.50
	CLUB PROVENCE SANDWICH	13
	CLUB NORDIQUE SANDWICH	16
	CLUB PARISIEN SANDWICH	14.50
	CROQUE MONSIEUR	15
	BRIOCHE NORDIQUE (10)	110
	BRIOCHE FRANCAIS (10)	90
	QUICHE LORRAINE: SLICE / WHOLE (CIRCLE ONE)	12 / 69
	QUICHE VEGGIE: SLICE / WHOLE (CIRCLE ONE)	12 / 69

SALADS & SIDES

	ORGANIC FRESH FRUIT SALAD <input type="checkbox"/> 1/10 <input type="checkbox"/> MULTIPLE (WRITE QTY IN BOX)	8.50 / 85 For 1/10
	POWER BOWL	9.5 / 95
	NICOISE SALAD	18 / 180
	CAESAR SALAD	15 / 150
	VEGGIE SALAD	14 / 140
	ADD SIDE SALADS FOR 10 PERSONS	40



DESSERTS

	POPULAR ASSORTMENT OF DESSERTS FOR 25	250
	PARIS BREST	10.75
	CHOCOLATE OR COFFEE ECLAIR	8.25
	SWEET MOM 	10.75
	SIGNATURE CHOCOLATE TART	10.25
	HARMONY	10.50
	100% PISTACHIO	12
	LEMON TART	9
	PASSIANO	10.00
	BLUEBERRY TART	9.75
	RASPBERRY TART	9.75



Maison Alysee
CATERING ORDER FORM

MINI DESSERTS

	MINI 100% PISTACHIO 	5.50
	MINI SWEET MOM 	5.50
	MINI CHOCOLATE TART	5.75
	MINI FRUIT TART	5.25
	MINI PARIS BREST	5.75
	MINI HARMONY	5.50
	MINI ECLAIR	4.50
	MINI LEMON TART	5.00
	MINI MILLE-FEUILLE	4.75

MACARONS & TRUFFLES

	MACARONS BOX OF 6 OR 12	15.50 / 31
	MACARONS TOWER	AVAILABLE UPON REQUEST
	TRUFFLE	4.50 PER UNIT



Maison Alyzee
CATERING ORDER FORM

DRINKS		
PLEASE SPECIFY TYPE AND SIZE	HOT COFFEE TOTE <input type="checkbox"/> INCLUDE CREAMER AND SUGAR ___ MEDIUM ROAST: 96 OZ / 160 OZ ___ DARK ROAST: 96 OZ / 160 OZ ___ DECAF: 96 OZ / 160 OZ	35 / 60
PLEASE SPECIFY TYPE AND SIZE	HOT TEA TOTE ___ ENGLISH BREAKFAST: 96 OZ / 160 OZ ___ EARL GREY: 96 OZ / 160 OZ ___ JASMINE GREEN: 96 OZ / 160 OZ ___ ROOIBOS: 96 OZ / 160 OZ	35 / 60
PLEASE SPECIFY TYPE AND SIZE	ICED TEA TOTE ___ TROPICAL ICED TEA: 96 OZ / 160 OZ ___ BLACK ICED TEA: 96 OZ / 160 OZ	35 / 60
	CHAI TEA LATTE TOTE (96 OZ)	56
	ORANGE JUICE CARAFE (96 OZ)	39
MISCELLANEOUS		
	PLATES (10) <input type="checkbox"/> SMALL 7" <input type="checkbox"/> MEDIUM 9"	3.50 / 4.50
	CUPS (10)	3.50
	UTENSILS (10 SETS)	4.50
	NAPKINS (SET OF 15)	1.00
	SERVING TONGS (PER SET)	3.50

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CAKE MENU



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CUSTOM SPECIALITY CAKES

CUSTOM SPECIALITY CAKES

PIECE MONTEE / CROQUEMBOUCHE



Piece Montee Croqueмбуше

PIECE MONTEE / CROQUEMBOUCHE

An old-fashioned layer cake with sponge cake and buttercream in your choice of classic flavors: vanilla grand maniez, vanilla rhum and hazelnuts.

Available for 10-30 persons, from \$14 per person
1 to 3 levels, 6-10 inch diameter
Fresh or buttercream flower decorations.



Saint Honore

SAINT HONORE

The classic French dessert with centered filled vanilla cream-filled choux, vanilla pastry cream on puff pastry, chantilly cream. Available by special order only.

Serves up to 40 persons, from \$60 for 4/6 Vanilla, vanilla Grand Marnier, or vanilla rum filling.

TIERED "LA BOITE BLEUE"



Tier Cake

TIER CAKE

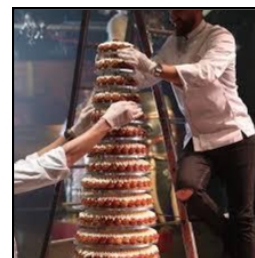
Maison Alyzee's modern, French-style take on the classic tier cake features each layer elegantly displayed on a plexiglass plate.

Available choices:

- Chocolate
- Passion Fruit/Mango
- Framboisier or Fraisier
- Almond and Vanilla
- Hazelnut Chocolate



*Choose 4-10 tiers (serves 32-160 persons)
Strawberry, raspberry, chocolate, Saint Honore, or passion fruit. Add delivery with setup. Photos for illustration purposes only.



SHEET OR HALF SHEET CAKE



Sheet Cake or Half Sheet Cake

SHEET OR HALF SHEET CAKE

The perfect cake for parties, available in several crowd-pleasing flavors. Gluten-free options are also available.

Custom choices:

- Strawberry and Pistachio
- Framboisier or Fraisier
- Signature Chocolate Tart
- Classic Chocolate
- Mango Passion Fruit

Gluten-free: Almond vanilla, hazelnut vanilla

Half sheet (20-25 persons), full sheet (40-50 persons), or round (up to 16 persons).

CUSTOM CAKE



Custom Cakes

*A FEW CUSTOM CAKES ARE POSSIBLE
e.g. Almond biscuit whipped vanilla mascarpone

MACARON TOWER



Macaron Tower

MACARON TOWER

A colorful and eye-catching centerpiece with up to 7 flavors of your choice. Gluten-free.

Choose 3-10 tiers (26-200 macarons), \$2.50 per macaron.

Choose from raspberry, lemon, pistachio, lavender, vanilla, dark chocolate, and passion fruit. Rose, custom flavors are available upon request with 2+ weeks' notice.

Maison Alyzee LARGE CAKE

LARGE CAKE

Sizes available in: 4/6p, 6/8p, 8/10p, 10/12p.



The Matcha Raspberry

THE MATCHA RASPBERRY

Newest Dessert by Maison Alyzee - Biscuit Matcha, Chantilly Mascarpone with a touch of Tahiti Vanilla, Coulis of Organic Raspberry, topped with Matcha Whipped Ganache !

*Available as from 04/13



Saint Honore

SAINT HONORE

A classic French pastry! Choux pastry, vanilla cream, caramel and vanilla chantilly on puff pastry. (Requires at least 2 days advance notice.)



100% Pistachio

100% PISTACHIO

Newest Dessert by Maison Alyzee - Biscuit Matcha, Chantilly Mascarpone with a touch of Tahiti Vanilla, Coulis of Organic Raspberry, topped with Matcha Whipped Ganache !

*Available as from 04/13



Framboisier

FRAMBOISIER

Fresh organic raspberries, light vanilla cream, sponge cake, and almond paste on top. (for large size above 10/12 please kindly contact us).



Fraisier

FRAISIER

Fresh organic strawberries, light vanilla cream, sponge cake, and almond paste on top.



Vanilla Mille Feuille

VANILLA MILLE FEUILLE

A classic French pastry! Vanilla cream between layers of puff pastry made with the finest French butter.



Signature Chocolate Cake Tart

SIGNATURE CHOCOLATE CAKE TART

Valrhona Maison Alyzee Signature Chocolate Tart: cake Dark Chocolate brownie, Chocolate Mousse, Chocolate Ganache, Dark Chocolate glazing & decoration.



Tiramisu

TIRAMISU

Mascarpone and sponge cake flavored with locally roasted coffee in a delicate Valrhona chocolate shell.



Paris Brest

PARIS BREST

Valrhona Maison Alyzee Signature Chocolate Tart: cake Dark Chocolate brownie, Chocolate Mousse, Chocolate Ganache, Dark Chocolate glazing & decoration.



Harmony

HARMONY

Valrhona chocolate and hazelnut mousse, dark chocolate brownie, crushed hazelnuts, and Valrhona chocolate cremeux on a crunchy hazelnut praliné.



Passiano

PASSIANO

Passion fruit mousse and cremeux, blackberry coulis, and lime madeleine cake. (for size 8/10 and above, the shape of the cake is standard circular - not as per the picture).



Lemon Tart

LEMON TART

Lemon custard and lemon confit topped with light Italian meringue.

Maison Alyzee

LARGE CAKE

LARGE CAKE

Sizes available in: 4/6p. 6/8p. 8/10p. 10/12p.



The New Pecan Pie

THE NEW PECAN PIE

Pecan Pie - Almonds sucrées, Pecan cream, Caramelized Pecan in our house made shell prepared with organic flours.



Flan Parisien (6/8)

FLAN PARISIEN (6/8)

French vanilla custard with a pastry dough crust. ***Available Friday through Sunday***



Strawberry Tart

STRAWBERRY TART

Organic strawberries and vanilla pastry cream on sablé breton.



Tarte Fine (Apple tart)

TARTE FINE (APPLE TART)

Feuilleté crust prepare with French butter, organic apple compote, sliced apples ... (4/6 & 6/8 p requires 3 days notice).



Raspberry Tart

RASPBERRY TART

Organic raspberries and vanilla pastry cream on sablé breton.



Mixed Berry Tart

MIXED BERRY TART

Organic mixed berries and vanilla pastry cream on sablé breton.

Maison Alyzee

SIGNATURE INDIVIDUAL CAKES

SIGNATURE INDIVIDUAL CAKES



Matcha Raspberry

MATCHA RASPBERRY

Biscuit Matcha, Whipped mascarpone cream with a touch of Tahiti Vanilla, Coulis Raspberry, topped with Whipped white chocolate & matcha ganache.



The Lady in Black

THE LADY IN BLACK

The Lady in Black: On a thin Almond Sable biscuit, a Choux Pastry with Yuzu Confit, Black Sesame Chantilly, Black Sesame Praline, a few Black Sesame seeds.



Noisette

NOISETTE

Hazelnuts Praline Crunchy, Hazelnuts, Dacquoise, Chocolate Cremeux Jivara 40% & Nyangbo 68%, Milk Chocolate Chantilly Jivara 40%, dipped in Nyangbo dark chocolate! All chocolates by Valrhona.



100% Pistachio

100% PISTACHIO

Pistachio cake, pistachio praliné, light pistachio mousse and pistachio chantilly. Gluten free.



Passiano

PASSIANO

Passion fruit mousse and cremeux, blackberry coulis, and lime madeleine cake.



Signature Chocolate Tart

SIGNATURE CHOCOLATE TART

Valrhona chocolate cake with layers of soft cacao cake, crunchy hazelnut praliné, and chocolate cremeux.



Harmony

HARMONY

Valrhona chocolate and hazelnut mousse, dark chocolate brownie, crushed hazelnuts, and Valrhona chocolate cremeux on a crunchy hazelnut praliné.



Paris Brest

PARIS BREST

A classic French pastry! Hazelnut cream and crushed hazelnut between layers of choux pastry.



Tiramisu

TIRAMISU

Mascarpone and sponge cake flavored with locally roasted coffee in a delicate Valrhona chocolate shell.



Lemon Tart

LEMON TART

Lemon custard and lemon confit topped with light Italian meringue.

Maison Alyzee

SIGNATURE INDIVIDUAL CAKES

SIGNATURE INDIVIDUAL CAKES



Vanilla Mille Feuille

VANILLA MILLE FEUILLE

A classic French pastry! Vanilla cream between layers of puff pastry made with the finest French butter.



The New Pecan Pie

THE NEW PECAN PIE

(Only available Fridays to Sundays) Pecan cream and caramelized pecan in muscovado hand made shell.



Coffee Eclair

COFFEE ECLAIR

Choux pastry with coffee-flavored cream and chantilly made from locally roasted beans.



Chocolate Eclair

CHOCOLATE ECLAIR

Choux pastry with Valrhona dark chocolate cream and Valrhona dark chocolate chantilly.



Raspberry Tart

RASPBERRY TART

Organic raspberries and vanilla pastry cream on sablé breton



Sweet Mom

SWEET MOM

(only available Friday & Weekend) Coconut and Valrhona white chocolate mousse, organic strawberry coulis, and coconut cake.



Strawberry Tart

STRAWBERRY TART

Organic strawberries and vanilla pastry cream on sablé breton.



Blueberry Tart

BLUEBERRY TART

Organic blueberries and vanilla pastry cream on sablé breton



Flan Parisien

FLAN PARISIEN

(only available Fridays to Sundays) French vanilla custard with a pastry dough crust.

Maison Alyzee

CUSTOM SPECIALTY CAKES

TIERED “LA BOITE BLEUE”



Tier Cake

TIER CAKE

Maison Alyzee’s modern, French-style take on the classic tier cake features each layer elegantly displayed on a plexiglass plate.

Available choices:

- Chocolate
- Passion Fruit/Mango
- Framboisier or Fraisier
- Almond and Vanilla
- Hazelnut Chocolate



*Choose 4-10 tiers (serves 32-160 persons)

Strawberry, raspberry, chocolate, Saint Honore, or passion fruit. Add delivery with setup. Photos for illustration purposes only.



Maison Alyzee

MACARON TOWER

Macaron Tower by Maison Alyzee



# of levels	# macarons (minimum)	Total Macaron Price	Tower (Plus Box >4 levels)
3 levels	26	\$65.00	\$18.00
4 levels	42	\$105.00	\$27.00
5 levels	61	\$152.50	\$30.00
6 levels	84	\$210.00	\$32.00
7 levels	112	\$280.00	\$42.00
8 levels	144	\$360.00	\$42.00
9 levels	180	\$450.00	\$57.00
10 levels	220	\$550.00	\$57.00

*Sales Tax still to be applied

Flavors

* Raspberry, Lemon, Pistachio, Lavender, Vanilla, Dark Chocolate, Passion fruit—\$2.50 ea.

** Rose is possible with at least 2 weeks' notice—\$2.85 ea.

*** Other Custom flavors (upon request) are also possible with at least 2 weeks' notice.