

# *Continental Pastry*

*Home of....*

*Pastry-Delites<sup>®</sup>*



*Established in 1972*

*Producers of Fine Specialty  
Cakes and Pastries<sup>®</sup>*



### **Ambrosia Chocolate**

A 1<sup>st</sup> prize winner! The epitome of chocolate decadence. Two layers of dense chocolate cake filled and iced with ganache.

### **Apple Anni**

Freshly sliced apples combined with cinnamon and spices topped with cinnamon streusel and baked to golden brown perfection.



### **Apple Strudel**

Crispy layers of phyllo dough filled with freshly sliced apples combined with cinnamon and spices.

### **Autumn Flower**

Black raspberry liqueur flavored chocolate cake filled with a special chocolate ganache artfully combined beneath thin layers of chocolate forming a flower.

*\*\*available only in dairy\*\**



### **Banana Coconut**

Banana chiffon made with fresh banana puree layered with a silky coconut cream forming a year round tropical delight.

### **Black Forest Cake**

In the tradition of old, chocolate chiffon soaked with kirshwasser and filled with black bing cherries and whip cream. Schwartzwaldter kirsh torte, as it is known in Germany, is as delicious as the black forest is enchanting.



### **Boston Cream Pie**

Golden light chiffon filled with luscious layers of vanilla cream, whip cream, and enrobed in a dark chocolate ganache.



### **Cappuccino Torte**

Adored by coffee and dessert lovers alike. This cake combines coffee liqueur and espresso cream complimented with a pure apricot jam, layered between cappuccino chiffon. Coffee and cake all in one!

### **Carrot Cake**

An American favorite. This cake is loaded with freshly grated carrots, raisins, light brown sugar, and nutmeg. This combination makes a hit every time.



### **Cheesecake**

Rich, smooth, and creamy ~ that says it all!!

### **Marble Cheesecake**

Our traditional cheese cake ribboned with dark chocolate.



### **Chocolate Cream Pie**

Chocolate cookie crust filled with rich chocolate custard, topped with a smooth and silky chocolate mousse. The top is decorated in a lattice pattern formed by whipped cream and sprinkled with chocolate curls.



### Chocolate Dream Cake

A fantasy of sweets! Layers of ambrosia and chocolate cake are intermingled with a truffle filling, smothered in chocolate ganache and topped with chocolate swirls.

### Chocolate Mousse Cake

Rich, moist chocolate chiffon generously layered with a light and fluffy dark chocolate mousse topped with a thin layer of chocolate ganache.



### Chocolate Pecan Pie

Golden brown shortbread crust filled with pecans, sugar, and spices, and drizzled with chocolate.

### Deep Dish Crumb Pie (Blueberry, Peach, Cherry)

Just like mom and grandma used to make, sweet cookie dough crust filled with your choice of fresh blueberry, cherry, or peach fillings, topped with a cinnamon streusel and baked golden to bubbly perfection!



### Deluxe Petit Fours

These ultimate confections are the perfect complement for any occasion. Our scrumptious tri-colored marzipan layers are filled with fresh raspberry and truffle and enrobed in six assorted flavored chocolates.

#### a. Florentines

Honey almond cookies filled with a light chocolate nougat and garnished with chocolate.

#### b. Linzer Tart 3"

Ground nuts, sugar and spices combined to form a flaky cookie dough, filled with an irresistible raspberry jam and dusted with powdered sugar.





**French Nut Cake**

Cinnamon nut cake with a layer of pure apricot jam. Iced with hazelnut cream, topped with a marzipan deck, surrounded with almond crunch, and garnished with mammoth pecan halves.



**Grand Mandarin**

Golden genoise soaked with orange liqueur and layered with creamy mandarin orange filling, garnished with candied orange slices.



**Krocant Baskets**

Honey almond baskets painted with dark chocolate. A perfect “dessert container” for any plated affair.



**Krocant Baskets (filled)**

Honey almond baskets painted with dark chocolate, filled with assorted mousses and garnished accordingly.



**Krocant Rolls**

Honey almond rolls filled with a light chocolate nougat with each end dipped in chocolate. A unique dessert that is sure to please.

**Marzipan Rolls**

Praline roulade filled with hazelnut cream, covered with marzipan with the ends dipped in chocolate. This is a true treat for those who treasure Northern European pastries.

**a. Large Eclairs & b. Mini Cream Puffs**

Traditional pate a choux baked to a golden brown, filled with creamy vanilla custard and glazed with a dark chocolate ganache.

**c. Brownies (mini and large)**

A combination of dark chocolate and fudge creating a dense treat sure to please any chocolate lover.



### **Lemonade Cake**

That says it all! A traditional white chiffon filled and enrobed with a light lemonade flavored mousse. A dessert perfect for any occasion.



### **Linzer Torte 8"**

Ground nuts, brown sugar, spices, and a hint of citrus added to an irresistible raspberry jam, combined with a flaky crust, creating a pastry dessert second to none.

### **Napoleons (mini and large)**

Classic crispy, flaky puff pastry layered with french vanilla cream and dusted with powdered sugar. Available in both mini and large sizes.



### **Mini Continental Pastry** **Pastry-Delites®**

Mini individual pastry slices all uniquely flavored with assorted jams and creams. A first-class item for anything from a simple gathering to a formal dessert buffet.

### **\*Mudcake**

A rich chocolate bottom layered with chocolate mousse. Finished with a combination of premium chocolate and smothered in chocolate ganache, then surrounded by dark chocolate curls as the finale.



### **Mini-Delites®**

A delightful assortment of our most popular pastries, available in a miniature version. Cookie dough tartlets each filled with jam and various flavored creams, dipped in rich flavored chocolates and garnished appropriately.

### **\*Mudballs**

A true chocoholics dream. A mixture of dense chocolate chip brownie, dark chocolate ganache, and decadent fudge rolled into individual bite size portions. Each enrobed in dark chocolate ganache and striped in white chocolate.

*\*These products may contain nuts.*



### **Open Apple Torte**

This old style shortcrust base holds a blend of almond paste and custard, one layer of sliced apples and is finished with a layer of hand-swirled granny smith apples.

### **Peach Melba**

Finely textured layers delectably soaked in a peach liqueur, savor a luscious peach cream and raspberry filling. This beauty entices you with its intricate lattice web.



### **Raspberry Mousse**

Thin layers of light chiffon interlocked with a heavenly raspberry mousse. Finished with a raspberry mirror design and raspberry wedges.

### **Raspberry Puff Pretzels**

Classic puff pastry dough filled with raspberry jam and linzer dough twisted and rolled in sugar to form a traditional pretzel shape.



### **Peanut Butter Fudge**

Chocolate ambrosia layered with ganache, thick, rich peanut butter cream, topped with a fluffy whip cream, and garnished with chocolate.

### **Praline Torte**

Hazelnut and apricot filling banded together in a three layer torte. Topped with hazelnut flavored chocolate and dark chocolate in an elaborate feathered design.





### **Pistachio**

Golden light chiffon layered with pure seedless raspberry jam and pistachio cream. Blended together they make an ideal dessert for the first time novice or pistachio lover.

### **Seven Layer Cake**

Need we say more! Seven layers of almond flavored roulade filled with six layers of rich chocolate filling and iced with a dark, semi-sweet chocolate.



### **Strawberry Mousse**

A delightful change of pace. Layers of white chiffon, fresh strawberries, and light whipped cream all come together to bring you back to childhood summertime sweets!

### **Tiramisu**

A traditional Italian dessert. Creamy rich filling surrounded by moist decorative lady fingers and dusted lightly with cocoa powder.



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