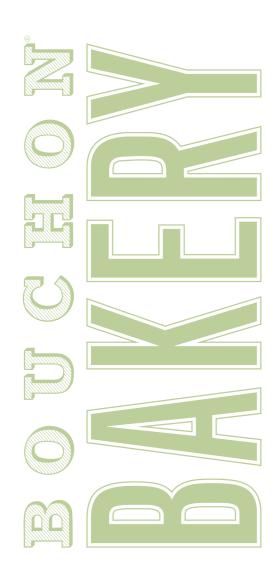
CAKE MENU



New York



We are delighted to be a part of your celebration. We offer a variety of signature Bouchon Bakery cakes that are perfect for all occasions.

All of our signature cakes are uniquely decorated by our chefs with simple but elegant decorations that generally consist of delicate chocolate decor, gold leaf, cocoa nibs and crispy pearls.

For something more personalized, contact us to discuss our custom cake options which allow you to create the flavor combination and look that is exactly to your liking.

Gluten friendly cakes can be prepared upon request.

SIZES

- 6-inch round
 Serves 6-8 people
- 12-inch round Serves 25–35 people
- Half sheet cake Serves 25-30 people

- 8-inch round
 Serves 10–12 people
- 14-inch round Serves 30-40 people
- Full sheet cake
 Serves 60-70 people

- 10-inch round Serves 15-20 people
- 16-inch round Serves 40–50 people

FLAVORS

- K+M (Chef Thomas Keller's Bean-to-Bar Chocolate) Gâteau Chocolate Devil's Food with salted caramel jam, chocolate crémeux & chocolate glaze.
- Lemon Meringue
 Lemon sponge cake layered with lemon curd. Iced in toasted meringue.
- Red Velvet
 Red velvet cake layered with cream cheese frosting. Iced with vanilla bean buttercream.
- Vanilla Raspberry
 Vanilla sponge cake layered with raspberry jam and vanilla bean custard. Iced with vanilla bean buttercream.
- The Classic White

 Vanilla sponge cake layered with vanilla bean custard. Iced with vanilla bean buttercream.
- Chocolate Caramel Entremet
 Chocolate blackout cake, vanilla custard, praline crunch, and caramel mousse.
 Covered in chocolate glaçage. Available size: 8" x 1³/8". Serves 8–10 people.

 Additional sizes available upon request.

212.823.9357

EMAIL: catering@bouchonbakery.com

TO ENSURE WE CAN ACCOMMODATE YOUR CAKE ORDER, WE REQUEST THAT YOU CONTACT US AT LEAST 72 HOURS IN ADVANCE.

MESSAGES/INSCRIPTION

• Examples: "Happy Birthday," or "Congratulations!"