



Offers a wide variety of specialty cakes, tartes, petite fours & more! Whether for your Wedding Day or special event, Ceci-Cela prides itself on quality and authentic french patisserie selections tailored to your requests.



Conveniently located near Soho and Little Italy, we are accessible by most public transportation. Please call ahead to schedule an appointment:

212-274-9179



55 Spring Street New York, NY 10012  
 www.cecicelanyc.com  
 Tel: 212 274 9179 Fax: 212 274 9179



WEDDING & SPECIAL EVENT CAKES



## CONTACT FORM

Please fill out this form  
so we can better assist you.

Name:

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Event Date: \_\_\_/\_\_\_/\_\_\_

Wedding  Event

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Delivery  Pick-Up

Time: \_\_\_\_\_

Delivery Address:

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PRICE ESTIMATE: \_\_\_\_\_  
\$8.00 / per person. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Decorations are priced depending on the complexity of the cake design. Icing can be Fondant, Buttercream or tailored to your specifications. We can also include sugar, 'silk' or real flowers.

## CAKES & DECORATIONS

**\*CROQUEMBOUCHE:** Profiteroles filled with pastry cream: vanilla, chocolate, coffee, grand marnier and pear williams all bound together with threads of caramel glaze and decorated with gold or silver dragees and edible white roses.

**CHOCOLATE MOUSSE:** Layered chocolate genoise and chocolate mousse, topped with chocolate ganache.

**BAKED FLOURLESS CHOCOLATE CAKE:** Chocolate, butter, eggs, sugar.

**PEAR WILLIAMS:** Vanilla genoise, pear william halves, vanilla cream.

**BLACK FOREST:** Chocolate genoise, vanilla whipped cream, amarena cherries.

**PARADISE:** Passion fruit mousse, vanilla genoise, passion fruit coulis.

**BANANA CHOCOLATE CAKE:** Chocolate mousse, banana mousse and chocolate genoise cake.

**FRASIER CAKE:** Vanilla genoise, mousseline cream, strawberries.

**OPERA CAKE:** Almond, chocolate, espresso.

**STRAWBERRY CHARLOTTE CAKE:** Ladyfingers, vanilla genoise, strawberry mousse, strawberries.

**RASPBERRY CHOCOLATE CAKE:** chocolate genoise, chocolate mousse, vanilla whipped cream with raspberries.

**PISTACHIO LEMON MOUSSE CAKE:** Pistachio-almond sponge cake, vanilla-lemon mousse, pistachio filling.

**MILK CHOCOLATE MOUSSE CAKE:** vanilla genoise, milk chocolate mousse, grapefruit filling.

**TIRAMISU:** ladyfingers, chocolate, eggs and mascarpone.

**VENDOME:** dark chocolate mousse, vanilla filing, chocolate genoise, chocolate glaze.

**NAPOLEON:** puff pastry, raspberry pastry cream, fondant.

**CHOCOLATE CHERIE:** biscuit, chocolate, almond cream, amarena cherries.

*A croquembouche or croque-en-bouche is the traditional French wedding cake. The name comes from the French words croque en bouche meaning 'crunch in the mouth'. It is also served at first communions, baptisms and special events. We offer additional special decorations - prices available upon request.*



Ceci-Cela



Le Croquembouche