



Patissserie

10" Pie - \$15
serves 6-8

Freshly baked Saskatoon Berry Pie is indeed our specialty, but we also make use of the season's best fruits and fillings as much as possible. Your pie will be decorated with a seasonal pastry motif and come bagged and boxed with your name on it ready for gift-giving, travel or simply taking home and enjoying for dessert with your family.

Flavors vary – please inquire.
Cream or Meringue Pies add \$3

9" Open French Tarte - \$20
serves 8-10

Sinful and delicious, each bite is heavenly, and a smaller slice will usually suffice but we bet you'll keep coming back for more.



- Caramelized Pecan – Tarte au Citron – Maple Sugar & Apple – Holiday Fruit & Nut – Dark Chocolate & Hazelnut – Red Wine Balsamic & Pear – Tarte au Chocolat Callebaut – White Chocolate, Saskatoon Berry & Almond – Crème Brûlée -

3" Old Fashioned Pastry Tarts

Maybe not just like Grandma's – but we'll give her a run for her money! Seriously though, these are made with nothing but the good stuff

Box of 9 - \$25

– Old Fashioned Butter - Saskatoon Berry – Pecan – Chocolate Hazelnut – Festive Mince & Apple -

If you can name it; we can find a way to craft it – just ask and we'll design a custom creation and flavor combination prepared fresh for you, your guests and your special occasion.

Gluten free, dairy-free and egg-free varieties available upon request.

Cakes & Favorites



- 6" Round -double layer (serves 6 – 8) \$28
-triple layer (serves 8 – 12) \$38
- 9" Round - double layer (serves 16 - 24) \$48
- triple layer (serves 24 – 36) \$68
- 9" x 12" Half Sheet (serves 30 - 40) \$75
- 12" x 18" Sheet Cake (serves 60+) \$110
- Classic Cupcakes w/ Frosting & Garnish \$3.50/each
(min. order 12)
- Petite Cupcakes w/ Frosting & Garnish \$2.50/each
(min. order 24)

We focus our energy on quality ingredients and flavor, so you won't find glossy cartoons or neon color dyed garnish on our cakes. Be prepared for details like subtle buttercream swirls, caramelized sugar, glazed fruits, shaved chocolate and really terrific cake. All orders can be personalized to suit your tastes and occasion.

- Prize Winning Carrot Cake w/ Cream Cheese Icing
- Vanilla Sponge Cake w/ Saskatoon Berry Filling & White Chocolate Buttercream
- Pumpkin Spice Cake w/ Brown Sugar Buttercream
- Red Hot Velvet Cake w/ Cinnamon Spice Buttercream Icing
- Dark Chocolate Mocha Decadence Cake w/ Whipped Chocolate Ganache Frosting
- Funky Monkey Cake w/ Banana Caramel Filling & Chocolate Fudge Frosting
- Luscious Lemon Mousse Light as Air Torte
- Lemon Yogurt Raspberry Sponge w/ Fresh Raspberry Frosting
- Tiramisu Sponge w/ Espresso Mousse Filling & Amaretto Buttercream
- 10" Cheesecake (serves 16-20) \$55.00
-available in seasonal and custom flavors

**Gluten Free Baking & Custom Cakes available upon request

Wedding Cakes & Special Celebration Creations

Available by personal consultation only



Platters, Trays & Take-alongs

Sliced Cake Platter (GF available) \$4/person

A changing selection of our ever-popular sheet cakes, squares, slices, banana bread and brownies

Chef's Choice Petite Cakes & Pastries Display \$7.50/person

An assortment of cookies, squares, brownies, cakes, truffles, macarons & French pastries that look every bit as scrumptious as they taste. A perfect choice for the next social event on your calendar

French Macarons (GF) \$2.25/each

Made in the traditional way with sometimes un-traditional ingredients.

Inquire about our weekly flavor favorite

Gourmet Cookies (GF available) \$18/ dozen

Fresh baked assorted gourmet cookies **Nut free varieties available upon request.

European Breakfast Pastry Box \$5/person

An assortment of croissant, cinnamon palmiers, strudel & pastries.

Giant Gourmet Cinnamon Buns \$48/ dozen

Our ultimate sticky bun glazed just so. Order a fresh baked batch. Add real cream cheese icing for \$6/dozen.

Fresh Homemade Muffins (GF available) \$22/ dozen

Whether it's Banana Pecan or Saskatoon Berry Flax – all our muffins are baked from scratch using whole, fresh & natural ingredients – too good to pass up! ** Nut free varieties available upon request.

Details & Policies

We happily accept orders by email and telephone. 5% GST and 6% PST will be added to all Cakes & Pastries catering orders. All orders must be placed a minimum of 72 hours in advance of service time. If there are any special dietary requirements; i.e. gluten free, vegan, nut allergies - they must be made known at this time. A deposit equal to 30% of the final invoice may be required at time of ordering on larger orders. The final invoice is due upon receipt of food. We accept cash, Visa, MasterCard, Interac E-transfer and Cheque. Catering can be picked up at Chef de Partie Kitchen & Tasting Room unless prior arrangements have been made for delivery.

There will be a \$15.00 delivery fee applied to all deliveries within Saskatoon city limits. If the catering is outside of the city limits there will be a .85 cent /km mileage rate applied to the delivery fee. Special delivery arrangements must be made for wedding and celebration cakes and will be discussed at a personal consultation.

Contact Us

Please contact us via email, text or telephone with any questions or comments or to book a menu consultation for your Corporate Catering, Wedding or Special Event.
Thank you for your consideration.



RE-DEFINING THE PRIVATE CATERING SERVICE

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