



Imperial #107
Chocolate mousse, vanilla crème brulee, almond joconde with wood grain décor and vanilla sponge. (2 x 9" rounds per case) Serve Cold



Edelweiss #111
Almond Dacquoise, raspberry coulis, white chocolate mousse, ladyfingers, and crunchy bottom (2 x 9" rounds per case) Serve Cold.



Chambord #172
Raspberry almond joconde filled with bittersweet chocolate mousse and fresh raspberries. A layer of chocolate sponge and dacquoise. Serve cold. (2 x 9" rounds per/cs.)



Carrot Cake #229
Carrot cake surrounded with diced almond joconde. Finished with cream cheese icing, clear glaze and shredded fresh carrots. Serve Room Temperature. (2 x 9" rounds per/cs)



Sacher #117
Flourless chocolate cake topped with chocolate glaze. Better Served at Room Temperature. (2 x 9" rounds per case)



Tiramisu Round #112
Ladyfingers soaked with coffee liquor filled with mascarpone mousse. Serve Cold. (2 x 9" rounds per/cs.)



Chocolate Roulade #142
Chocolate sponge filled with dark chocolate mousse and raspberry preserve. Topped With chocolate shavings. Serve Cold. (2 x 12" pcs/cs)



Pear Tart #151
Poached Pear with almond in sweet dough. Serve Room Temperature. (2 x 9" rounds per/cs.)



Petit Fours #160
4 Assorted Strips. Orange Curacao, Bitter Chocolate Caraibe, Maracuya (passion fruit Mousse and chocolate mousse.) Capucine (vanilla mousse and cassis mousse)



1263 Glen Avenue, Suite 220 • Moorestown, NJ 08057
Telephone: 856-727-9596 Fax: 856-727-9665
e-mail: info@SymphonyPastries.com
www.SymphonyPastries.com

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All photos shot by George Moore
Decorations are not included
All products subject to change without prior notice.
Individual Lemon Tarts available.



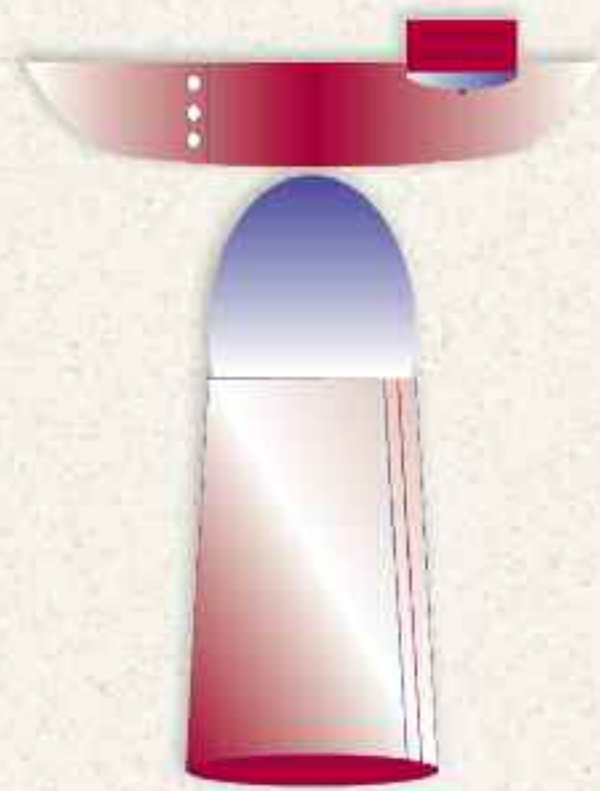
Chocolate Accents by

Schotnag Chocolate
800-807-2465
All our pastries are made using

- Always Slice Cake Half Frozen
- Always use a chef knife
- Immerse knife in lukewarm water between each slice
- Wipe knife clean after each and every slice

For Perfect Slices

Our Thanks to Villeroy & Boch for the magnificent plates that were given to us. All decor in this brochure is only our suggestion for presentation. "Be Creative!"



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Velvet #003
Lined chocolate almond sponge filled with chocolate raspberry mousse and fresh raspberries. Topped with a layer of velvet chocolate. Serve Cold. (24 x 3" rounds per case)



Vanilla Bourbon #001
Tahitian vanilla bean mousse. Two layers of sponge saturated with vanilla syrup. Lined with almond sponge. (24 x 3" rounds per case) Serve Cold



Exotic #002
An exotic mousse puree lined with coconut ladyfingers. Topped with exotic glaze (24 x 3" rounds) Serve Cold



Marquise Au Chocolat #005
Bitter-sweet chocolate mousse with two layers of chocolate sponge. Soaked with kirsch syrup, top glaze chocolate mirror. Serve room temperature (24 x 3" rounds per case.)



Opus #208
A silky chocolate praline sabayon mousse with two layers of sprinkled hazelnut chocolate Dacquoise topped with a velvety dark chocolate finish. (24 x 3" rounds per case) Serve Cold



Dome #224
Chocolate Sabayon with chocolate dacquoise, raspberry coulis and short dough base. (24 x 3" domes per case) Serve Cold



Apple Tart #050
Pure butter puff dough, fresh baked Granny Smith apples. (24 x 6" tarts per case) Serve Hot.



Key Lime Tartlet #221
Butter short dough filled with Key Lime curd & lime zest. Finished with Key Lime glaze. (24 x 4" tartlets per case) Serve Cold.



Crème Caramel #204
Crème Caramel. Serve Cold. (32 x 4 oz. servings per case.)



Apple Tartlet #218
Fresh Granny Smith Apples filled with almond cream in pure butter short dough (24 x 4" tartlets per case) Serve Room Temperature.



Profiterolles #017
Cream puff filled with Spanish Vanilla Cream. Serve Half Frozen topped with hot chocolate sauce. (2 Bags/ 56 pcs/per bag)



Pear Tartlet #219
Pouched Pear with almond cream in pure butter short dough (24 x 4" tartlets per case) Served Room Temperature



Nocturne #104
Bitter Sweet Chocolate Mousse with a layer of Raspberry Ganache and 2 layers of chocolate biscuit with one piece of Chocolate shortbread in the base. (2 x 16" strips per case) Serve Room Temperature.



Duet #217
Triangle: Praline Mousse and chocolate mousse finished with dark chocolate coating. (2 x 16" sets per case) Serve Cold
Mini Roulade: Lemon Mousse with blueberries. Joconde incrustated pistachio and lemon zest. Serve Cold.



Pyramid #216
Rich chocolate mousse with raspberry coulis topped with sprayed chocolate. (24 x 3" pyramids per case) Serve Cold



Equator #157
Coconut Mango Mousse. Raspberry Passion Fruit Coulis. Coconut Dacquoise (2 layers of toasted coconut meringue) Chocolate Décor sprayed with neutral glaze. (2 x 16" strips per case) Serve Cold.



Romance #109
Pure Ganache filling with three layers of Chocolate Sponge soaked in Kirsch Syrup and finished with a Chocolate Mirror Glaze. (2 x 16" strips per case) Serve Room Temperature.



Primavera #143
Layers of Strawberry and Pistachio Mousse between layers of vanilla sponge and kirsch syrup. Finished with a glossy glaze. (2 x 16" strips per case) Serve Cold.



Chocolate Orange #134
Two layers of Chocolate Sponge soaked with Orange Curacao Syrup and layered with a semi-sweet chocolate sabayon and a fresh orange mousse. Serve Cold. (2 x 16" strips per case)



Georgia #108
White Chocolate Almond Amaretto mousse with Peach Coulis and two layers of Vanilla Sponge soaked in Peach & Amaretto Syrup. (2 x 16" strips per case) Serve Cold



Chocolate Crunch Bar #140
Wonderfully crunchy bottom made of imported wafers and praline topped with a silky chocolate mousse (4 x 12" strips per case) Serve Cold



Allegro #115
Bittersweet Chocolate Mousse with Crème Brulee and Chocolate Sponge soaked in Kirsch Syrup. Bottom made with Crunchy Wafers and Praline. (2 x 16" strips per case) Serve Cold.



Tiramisu Strip #146
Ladyfingers soaked with coffee liquor filled with mascarpone mousse. Serve Cold (2 x 16" strips per case)



Hazelnut Toffee #145
Layers of chocolate genoise filled with hazelnut mousse. Serve cold with bourbon crème anglaise or praline crème anglaise. (2 x 16" strips per case)



Normandy #150
Pure butter dough, fresh granny smith apples. Serve at room temperature. (2 x 16" strips per case)



Lemon Tart #153
Buttery Shortbread crust filled pure lemon curd finished with lemon glaze. Serve Cold (2 x 16" strips per case.)



Opera #125
Layers of thin almond sponge soaked with espresso, filled with ganache and coffee butter cream. Serve room temperature, decorate with gold leaf. (4 x 12" strips per case)