



# THE LITTLE DOOR CAKE ORDER FORM

Place your order via fax 323-951-0487 or e-mail to [office@thelittledoor.com](mailto:office@thelittledoor.com) - 48hrs in advance.

A confirmation call or e-mail will be made upon receipt of the order form.

NAME OF RESERVATION: _____	
DATE OF RESERVATION: _____	TIME OF RESERVATION: _____
TELEPHONE: _____	E-MAIL: _____
SPECIAL INSTRUCTIONS: _____	
CREDIT CARD #: _____	CVV: _____ EXP: _____ / _____
NAME ON CARD: _____	SIGNATURE: _____

**“Noir” QTY:** \_\_\_\_\_  
 Dark chocolate mousse with chocolate Devil’s cake. Very rich and deeply flavorful. An enchanted pleasure for chocolate enthusiasts. No nuts.  
 6” - \$55 (4-6p)    9” - \$70 (8-10p)    12” - \$90 (12-16p)

**“La Queen” QTY:** \_\_\_\_\_  
 Milk chocolate & Earl Grey mousse and chocolate Devil’s cake w/ salted caramel topping. Very delicate and light.  
 6” - \$55 (4-6p)    9” - \$70 (8-10p)    12” - \$90 (12-16p)

**“White Infinity” QTY:** \_\_\_\_\_  
 White chocolate mousse and passion fruit cream with pistachio genoise cake. Beautifully delicate with a whisper of sour.  
 6” - \$55 (4-6p)    9” - \$70 (8-10p)    12” - \$90 (12-16p)

**“Pigale” QTY:** \_\_\_\_\_  
 Dark chocolate blackberry mousse and sour Devil’s cake. The intimacy of dark chocolate with the softness of berries; a romantic and sultry treat. No nuts.  
 6” - \$55 (4-6p)    9” - \$70 (8-10p)    12” - \$90 (12-16p)

**Tropezienne QTY:** \_\_\_\_\_  
 Brioche Cake Filled with Vanilla Pastry Cream Topped with Crystal Sugar  
 9” \$60 (6-8p)

**Fruit & Berry Tart QTY:** \_\_\_\_\_  
 Fresh fruit tart varies with seasonal availability.  
 9” \$75 (6-8p)

**“Croque En Bouche” QTY:** \_\_\_\_\_  
 Layers of delicious cream puffs are shaped into a stunning cone pyramid. Available Flavors: Vanilla, Chocolate, Coffee, Grand Marnier, and Rose.  
 \$195 (approx. 70-80 puffs)  
 \*\*must be ordered 5 days in advance\*\*

**“Flourless Chocolate” QTY:** \_\_\_\_\_  
 Perfect for chocolate lovers! A rich and light chocolate mousse cake with traditional flavors. Contains eggs and dairy. No nuts or gluten.  
 8” - \$50 (6-8p)

**“Opera” QTY:** \_\_\_\_\_  
 Seven layers of rich coffee buttercream and dark chocolate ganache with joconde (almond) sponge cake. An elegant Parisian cake decorated with genuine gold.  
 8” square - \$50 (p)

**Seasonal Tarte Tatin QTY:** \_\_\_\_\_  
 Upside down caramelized apple tart.  
 9” - \$90 (8-10P)

**Galette des Rois / King Cake QTY:** \_\_\_\_\_  
 (available only during January 2 – February 3 )  
 Frangipane with Puff Pastry.  
 12” - \$55 (8-10p)

<b>FOR OFFICE USE:</b>	
TOTAL = \$ _____	<input type="checkbox"/> PAID      COPY: PASTRY CHEF <input type="checkbox"/> SHIFT MGR. <input type="checkbox"/> KITCHEN <input type="checkbox"/> OFFICE <input type="checkbox"/>