CAKE ORDER FORM

Place your order via fax 323-951-0700 or e-mail to office@thelittledoor.com - 48hrs in advance.
A confirmation call or e-mail will be made upon receipt of the order form.

FOR OFFICE ORDER DATE: / / EMPLOYEE NAME:

ORDER TAKEN: ☐ **In Person** ☐ **By Fax** ☐ **By E-mail**

CUSTOMER NAME (First & Last):_____

TELEPHONE: _____ **E-MAIL:** _____

SPECIAL INSTRUCTIONS:_____

CREDIT CARD #:_____ **CVV:** _____ **EXP:** _____/_____

NAME ON CARD:_____ **SIGNATURE:**_____

DATE OF PICKUP: _____/_____/_____ **DAY :** _____ **TIME:**_____

☐ **PAID** ☐ **UNPAID**

☐ **"Noir" QTY:**_____
Dark chocolate mousse with chocolate Devil's cake. Very rich and deeply flavorful. An enchanted pleasure for chocolate enthusiasts. No nuts.
6'' - $35 (4-6p) 9'' - $55 (8-10p) 12'' - $75 (12-16p)

☐ **"La Queen" QTY:**_____
Caramel and milk chocolate mousse with Earl Grey crème brûlée and chocolate Devil's cake. A spicy and sweet sensation adorning the west with a breeze of the Orient; very delicate and light.
6'' - $35 (4-6p) 9'' - $55 (8-10p) 12'' - $75 (12-16p)

☐ **"White Infinity" QTY:**_____
White chocolate mousse and passion fruit cream with pistachio viennoise cake. Beautifully delicate with a whisper of sour; an exotic touch inside a white cloud.
6'' - $35 (4-6p) 9'' - $55 (8-10p) 12'' - $75 (12-16p)

☐ **"Fraisier" QTY:**_____
Vanilla mousseline and fresh strawberries with Kirsch soaked sponge cake yielding fresh summer flavors.
6'' - $35 (4-6p) 9'' - $55 (8-10p) 12'' - $75 (12-16p)

☐ **Tropezienne QTY:**_____
Brioche Cake Filled with Vanilla Pastry Cream Topped with Crystal Sugar
9'' $45 (6-8p)

☐ **Fruit & Berry Tart QTY:**_____
Fresh fruit tart varies with seasonal availability.
9'' $60 (6-8p)

☐ **"Pigale" QTY:**_____
Dark chocolate blackberry mousse and sour Devil's cake. The intimacy of dark chocolate caressed with the softness of berries; a romantic and sultry treat. No nuts.
6'' - $35 (4-6p) 9'' - $55 (8-10p) 12'' - $75 (12-16p)

☐ **"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. No nuts except Pistachio.
$175 (approx. 70-80 puffs)

☐ **"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.
$5/person. Can only be rectangular.

☐ **"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'' - $35 (6-8p)

☐ **Lemon Tart QTY:**_____
Lemon custard and Italian Meringue; based on seasonal availability.
9'' $45 (6-8p)

☐ **Galette des Rois / King Cake QTY:**_____
Frangipane with Puff Pastry. Available in January.
12'' $40 (8-10p)