

Butter Cream Cakes

Black & White: Two Layers White cake, One Layer Chocolate, Vanilla Syrup, Raspberry Jam, Vanilla & Chocolate. Butter Cream Filling, Striped Top.

Coconut: Yellow Cake, Coconut Butter Cream Filling, with Fresh Coconut all Over.

Shaved Chocolate: Chocolate Cake, Raspberry Jam, Chocolate Butter Cream Filling & Icing, Shaved Chocolate Top.

Mocha: Mocha Sponge, Apricot Jam, Vanilla Syrup, Mocha Butter Cream Filling & Icing.

Vanilla: Yellow Cake, Apricot Jam, Vanilla Syrup, Vanilla Butter Cream Filling & Icing.

Lemon: Yellow Cake, Lemon Butter Cream Icing & Filling.

Chocolate Cointreau: Chocolate Cake, Cointreau Syrup, Ganache Butter Cream, Marzipan Top.

Vanilla Cointreau: Yellow Cake, Cointreau Syrup, Cointreau Butter Cream Filling, Marzipan Top.

Truffle: Chocolate Cake, Grand Marnier Syrup, Ganache.

Other flavors available upon request.

Sizes	Servings	Prices
6"	4 - 6	\$ 22.50
8"	10 - 12	32.50
10"	14 - 16	46.00
12"	22 - 24	66.00
14"	34 - 36	96.00
16" or 1/2 Sheet	46 - 48	128.00
1/4 Sheet (12x8)	22 - 24	66.00
1/2 Sheet (12x16)	46 - 48	128.00
3/4 Sheet (16 x 18)	75	190.00
Full Sheet (16 x 24)	96	253.00

German Chocolate: German Chocolate Cake, Vanilla Syrup, Coconut-Pecan Filling & Icing.

Vanilla Almond: Pound Cake, Apricot Jam, Vanilla Syrup, Marzipan Butter Cream.

Walnut Rum: Walnut Sponge, Walnut Rum Filling, Walnut Butter Cream.

8" \$38.50 10" \$54.00 1/4 Sheet \$78.00

Galette des Rois (King's Cake):

10" \$27.50 12" \$35.50 14" \$42.00

Mousses:

Dark Chocolate: Chocolate Sponge Cake, Grand Marnier Syrup, Chocolate Mousse Filling, Covered with Fresh Chocolate Whipped Cream & Dark Chocolate Shavings.

White Chocolate: Yellow Sponge Cake, White Chocolate Mousse Filling, Covered with Fresh Whipped Cream & White Chocolate Shavings.

Marble Chocolate: Combination of White & Dark **Grand Marnier:** Choc. Sponge Cake with Chocolate Grand Marnier Mousse Filling, Ganache Icing

Tiramisu:*

Sponge Cake, Sweet Dough Base, Lady Fingers with Coffee Liqueur, Mascarpone Cheese and Finished with Finely Ground Chocolate

Available in 6" & 10" ...Three Day Notice is Required for Larger Sizes

Sizes	Servings	Prices
6"	4 - 6	\$ 24.00
8"	10 - 12	42.00
10"	14 - 16	56.00
12"	22 - 24	84.00
14"	30 - 36	116.00
16"	45 - 50	170.00
1/4 Sheet (12 x 8)	22 - 24	84.00
1/2 Sheet (12 x 16)	45 - 50	170.00
3/4 Sheet (16 x 18)	75	254.00
Full Sheet (16 x 24)	96	328.00

Lemon-White Chocolate Tart:

Sweet Dough Base with White Chocolate Mousse, Fresh Lemon & Slivered Almonds

8" \$38.50 10" \$49.00

Chocolate Raspberry Mousse w/Lady Fingers:

Vanilla & Chocolate Cake Layered with Dark Chocolate & Raspberry Mousse, with Lady Fingers.

6" \$26.50 10" \$60.25

Strawberry/White Chocolate Mousse

Sponge Cake Layered with Strawberry & White Chocolate Mousse, Topped with Fresh Strawberries.

6" \$26.50 10" \$60.25

Mousses: (Cont...)

Mango Mousse Cakes*

Mango Puree & Cream Layered on Moist Sponge Cake, Edged with a Raspberry Roulade.

7" \$26.50 8" \$42.00 10" \$56.00
12" 86.00 1/2 Sheet: \$176.00

Also Available in Pineapple, Banana, Coconut, Hazelnut, Amaretto, Passion Fruit, Strawberry, Raspberry, Vanilla Cappuccino

* Three Day Notice is Required.*

Napoleon or Italian Rum Cakes:

Puff Dough Filled with Custard Cream

Sizes	Servings	Prices
8 x 8	12	\$ 34.00
1/4 Sheet (12 x 8)	18	52.00
8 X 16	24	68.00
1/2 Sheet (12 x 16)	36	104.00
3/4 Sheet (16 x 18)	54	156.00
Full Sheet (16 x 24)	72	210.00

Strawberry Napoleon Cakes:

Puff Dough Filled with Custard Cream & Fresh Strawberries with Powdered Sugar

Sizes	Servings	Prices
8 x 8	12	\$ 46.00
1/4 Sheet (12 x 8)	18	66.00
8 X 16	24	88.00
1/2 Sheet (12 x 16)	36	132.00
3/4 Sheet (16 x 18)	54	196.00
Full Sheet (16 x 24)	72	260.00

Sacher Tortes:

Chocolate Sacher Dough with Apricot Jam Filling & Coated with Chocolate Fondant 10" \$56.00

Tosca:

Vanilla Pound Cake, Light Custard with Choice of Fruit, Florentine Topping 8" \$42.00

St. Honore: 10" Only \$49.00

Rings of Éclair Dough with Pastry Cream, Chocolate Fondant Dipped Profiteroles, Whipped Cream Décor

Fruit Flans:

Apple, Apricot, Peach, Pear:

Sugar Dough & Almond Base, Finished with Glaze
Small (6") \$22.50 Large (10") \$36.00

Mixed Fruit or Strawberry:

Small (6") \$22.50 Large (10") \$39.50

Raspberry, Blackberry, or Blueberry:

Small (6") \$26.00 Large (10") \$48.00

Blueberry Crumb Flan*:

Flan Base, Fresh Blueberries, Almond Cream & Toasted Brown Sugar Topping

Cranberry Pecan Flan*:

Fresh Cranberries, Almond Cream, Pecan Crumb *10" only \$36.00

French Fruit Tortes:

Cookie Dough Base, Sponge Cake layered with Custard Cream & Topped with assorted Fresh Fruits

Short Cakes:

Sponge Cake Filled with Mixed Fruit or Fresh Strawberries & Whipped Cream

Black Forest Cake:

Chocolate Sponge Cake Filled with Cherries, Kirsch Liquor & Whipped Cream

Tres Leches:

Viennese Sponge Cake with Condensed, Evaporated & fresh Whole Milk with Whipped Cream Icing

Sizes	Servings	Prices
8"	10 - 12	\$ 38.50
10"	14 - 16	52.00
12" or 1/4 Sheet	22 - 24	78.00
14"	30 - 32	105.00
16" or 1/2 Sheet	48	155.00
3/4 Sheet	75	234.00
Full Sheet	96	299.00

Watergate Pastry Shop

"From the Traditional to the Limits of
Imagination"

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Store Hours:
Monday - Friday 8:00am - 7:00pm
Saturday: 8:00am - 5:00pm



Paris Brest: (10" Only)
Round Éclair Dough Filled with Custard,
Whipped Cream & Strawberries or Raspberries
Strawberry 10" \$52.00 Raspberry 10" \$59.00

Carrot Cakes:
Dense & Moist with Fresh Carrots, Walnuts & a
mildly sweet Cream Cheese Icing
10" \$ 49.00 1/4 Sheet \$ 72.25
1/2 Sheet \$145.25 Full Sheet \$284.50

Pies:
Cream Pies: French Custard Filled
Banana, Apricot, Peach, Strawberry, Kiwi, Coconut,
Chocolate, Boston Cream 9" \$25.00
Lemon Meringue Tart: 8" \$26.50 10" \$36.00
Key Lime Pies: \$3.75 per slice
Graham Cracker Crust, Sweet Lime Filling with
Whipped Cream Topping 9" \$28.50
Other Pies:
Apple, Pecan, Blueberry, Cherry, Peach, etc:
Traditional, Lattice, or Crumb Top 9" \$17.25

Cheese Cakes:
New York Style: (9")
Graham Cracker Crust & Sour Cream Topping
Plain \$28.00 Strawberries \$39.50
Mixed Fruit \$39.50
French Style: (10"): Sponge Cake Base
Plain \$42.00 Marble \$42.00
Strawberry \$52.00 Mixed Fruit \$52.00

Orange Grand Marnier Custard Tart:
7" \$22.50 8" \$34.00 10" \$42.00

Pound Cake (Gugelhupf):
Bunt Style Sour Cream Butter Cake, Crushed Pecan
Small (4") \$12.00 Large (8") \$19.50

Pecan Torte 9" \$28.50
Sweet Dough Crust with a thick Caramel Pecan Base

Cupcakes: (Reg. Size) \$ 2.95@ (Mini) \$ 1.75@
Chocolate, Vanilla, or Red Velvet with
Chocolate, Vanilla, etc. or Cream Cheese Icing

French Pastries: Minis: \$ 1.85@
Petit Fours: Pound Cake with Almond Liqueur,
Fondant Icing (Assorted Shapes & Colors) \$ 1.85@
Grand Marnier Squares: Pound cake, Grand
Marnier Butter cream and Apricot Jam \$ 3.75@
Rum Balls: Chocolate Cake, Butter cream, Rum &
Raspberry Jam, Dipped in Dark Chocolate \$ 3.75@
Orange Squares: Pound cake with Orange Butter
cream & Marmalade \$ 3.75@
Sacher Squares: Chocolate Cake & Butter cream,
Apricot Jam, Dipped in Dark Sweet Choc. \$ 3.75@
Mocha Squares: Chocolate Cake, Mocca Cream,
Topped with Marzipan & Dark Chocolate \$ 3.75@
Rum Logs: Rum, Marzipan & Choc. Cake \$ 3.75@
Almond Crescents: \$ 3.75@
Almond Dough Rolled with Almonds
Éclairs: Special Dough (Pate Chaux Shell), \$ 4.25@
Fresh Custard Filling & Chocolate Fondant Icing
Napoleons: Puff Pastry Filled w/ Custard \$ 4.25@
Apple Shutters: Apple Strudel Type Pastry \$ 3.75@
With Raisins, Cinnamon & Puff Dough
Raspberry Rolls: Yellow Sponge Cake, Raspberry
Butter cream Filling, Red Glaze Icing \$ 3.75@
Lemon Rolls: Yellow Sponge Cake with Lemon
Butter cream Filling, Yellow Glaze Icing \$ 3.75@
Fruit Tarts: Pastry Shell, Covered with Chocolate,
Custard Filling & Fruit Topping 4" \$ 4.75@
Raspberry Cookies or Apricot Cookies: \$ 3.25@
Sweet & Butter Dough with Raspberry or Apricot
Marmelade Top
Almond Rings: Sweet & Butter Dough, Almond
Paste, Almonds, Dark Chocolate dipped \$ 4.25@
Hazelnut Rings: Sweet & Butter Dough, Hazelnuts
Covered in Milk Chocolate \$ 4.25@

Chocolate Dipped Strawberries:
White or Dark Chocolate: \$ 1.75@
Dark & White Chocolate Striped: \$ 1.95@
"Tuxedo": \$ 1.95@

Assorted Tea Cookies: \$18.95/lb.
Hazelnut, Chocolate Chip, Raisin, Spritz, Almond,
Chinese, Marble, Maple Walnut, Oatmeal Raisin,
Sabli, Raspberry, Apricot, etc.

Assorted Danish: \$ 2.50@ Minis: \$1.35@
Almond Twist, Apple, Blueberry, Cheese, Cherry,
Cinnamon Pecan, Cinnamon Raisin, Custard,
Hazelnut, Lemon, Pineapple,
Poppy Seed, Raspberry, Strawberry

Assorted Muffins: \$ 1.95@ Minis: 1.35@
Chocolate Chip, Apple Cinnamon, Blueberry,
Cranberry, Cherry, Banana Nut, Cappuccino, Bran
Plain Croissants: \$ 2.75@ Minis: \$1.35@
Chocolate Croissants: \$ 2.75@ Minis: \$1.35@
Almond Croissants: \$ 2.75@ Minis: \$1.35@

Coffee Cake: Pound Cake swirled with Cinnamon,
Topped with Sugar & Cinnamon (10") \$22.00
Coffee Rings: Danish Dough Filled with Almond
Paste and Raisins, Glaze and Almond Top \$16.00
Bagels \$1.25@
Plain, Cinnamon Raisin, Sesame Seed, Whole Wheat
Toasted - add \$0.25
Cream Cheese - add \$1.00

Cookies:
Chocolate Macaroon: \$ 2.15@
Chocolate Dream: \$ 2.15
Chocolate Chip: \$ 2.05
Coconut Macaroon: \$ 2.05
Oatmeal Raisin: \$ 2.05
Peanut Butter: \$ 2.05
Maple Walnut: \$ 2.05
Butterflies: (Minis) \$ 0.50 (large) \$ 2.05
Rugula \$ 1.75
Apricot Excellences: \$ 1.95
Raspberry Excellences: \$ 1.95
Scones \$ 1.75
Blueberry Turnovers: \$ 2.75
Cherry Turnovers: \$ 2.75
Apple Turnovers: \$ 2.75
Pineapple Turnovers: \$ 2.75
Strawberry Turnovers: \$ 2.75
Brownies: \$ 2.75

****ALL ORDERS SHOULD BE PLACED AT LEAST
TWO DAYS IN ADVANCE.
WE GLADLY TAKE ALL MAJOR CREDIT CARDS
AND/OR COMPANY CHECKS.
ANY CANCELLATION SHOULD BE MADE AT
LEAST 24 HOURS IN ADVANCE.
ANY ORDER OVER \$25.00 REQUIRES A 50%
DEPOSIT OR A VALID CREDIT CARD.**

**Prices Effective 05/2017*