

DESIGN YOUR OWN SPRING PETITS FOURS

Make Easter your own! Available **only in our online store**, you can create **2000+ varieties petits fours!** Ordering is easy & we'll have your design ready in 48 hours for pick up or **shipping!**

With 11 gorgeous pastel colors, they're **perfect for Easter!** And our Petits-Fours are tiny bites of heaven - with two layers of moist almond pound cake and one layer of delicate apricot jam filling.

HOW IT WORKS

\$2 per piece, minimum order 12

Step 1: Choose your Shape

Round, Square, Oval, or Heart

Step 2: Choose Your Glaze Color

Pastel Yellow, Apricot, Pastel Pink, Lavender, Pastel Blue, Mint Green, White, Red, or Dark Chocolate

Step 3: Choose Your Design*

Pinwheel, Gift Box, Daisy, Heart, Baroque Border, or Gold/Silver Brush

Step 4: Choose Your Design Color

Pastel Yellow, Apricot, Pastel Pink, Lavender, Pastel Blue, Mint Green, White, Red, or Dark Chocolate

**Note: some designs only available on certain shapes. Gold/Silver Brush & Gold or Silver in design color are 50¢ extra per piece.*

Try the oval shape for an Easter Egg!



CUSTOM ORDERS

Have a special design in mind? Everything is customizable from petits fours & cookies to cakes & tarts. Take a look at our [Specialty Menu](#).

For more info please feel free to consult with our knowledgeable staff about special orders & the endless possibilities of our pastry artistry. Come to our shop or contact us at 212-274-8447 or info@madelines.net.

ABOUT THE CHEF

Madeline Carvalho Lanciani, Chef/Owner of Duane Park Patisserie, discovered her love for pastries at age 10, when she won the Junior Division of the Pillsbury Bake-Off® Contest with her Magic Cupcakes. By the time she was 15, Madeline landed her first culinary position, leading to a career as a freelance caterer in college while she studied music.



Upon moving to New York in 1971, she became the first woman ever to be hired as a cook at the Plaza Hotel. She moved on to become the Garde-Manger at the Palace Restaurant, and then Chef at O'Neal's Restaurant in 1977, where she earned rave reviews for her "high end" cuisine. From 1977-1988, Madeline founded and managed the neighborhood favorite Patisserie Lanciani in Greenwich Village, opening a second Soho location in 1985. In 1992, Madeline moved to Tribeca, where she established Duane Park Patisserie and raised her two children.

She has been featured in such publications as The New York Times, New York Magazine (in "Best of New York"), Time Out, Travel + Leisure, Bon Appétit, Food & Wine, The Chocolatier Magazine, Modern Bride, and Martha Stewart Living, and repeatedly showcased on the Food Network.

Find out what's cooking from home or on the go. Check us out on Facebook and Twitter to get the latest on: **Exclusive Special Offers, Madeline's Baking Tips, Daily Specials Specialty Seasonal Items, Upcoming Events, and much more!**

facebook

@MLanciani

twitter

Like what you tasted?
Have ideas for us?
Please write a review on

yelp

DUANE PARK PATISSERIE



Easter Menu



179 Duane Street
between Hudson & Greenwich Streets
212.274.8447
www.duaneparkpatisserie.com

order online!

Open Easter Sunday 9am-5pm

Monday-Saturday: 8:00am - 6:30pm
Sunday: 9:00am - 5:00pm

EASTER TREATS

EASTER TREATS

COOKIES

INDIVIDUALLY HANDMADE AND BEAUTIFULLY
HAND-DECORATED SUGAR COOKIES IN ASSORTED SIZES

Coconut Easter Cake \$30/\$45
An Easter favorite, ours is made with three layers of classic white cake, filled & iced with fluffy old-fashioned, 7-minute icing & then covered with shredded coconut. 6" serves 6-8; 8" serves 12-14.

Chocolate Easter Bunny Cake \$32/\$48
A chocolate lovers' dream come true! Three layers of chocolate devil's food cake, filled with dreamy chocolate mousse, iced with bittersweet chocolate glaze, & decorated with a ring of pastel chocolate bunnies. 6" serves 6-8; 8" serves 12-14.

Easter Flourless Chocolate Cake \$25/36
A dense gluten-free chocolate cake with a layer of raspberry jam, finished with a bittersweet chocolate glaze inscribed in gold with the words "Happy Easter." 6" serves 6-8.

Available for mail order online in 6" size

Sparkly Easter Egg Petits Fours \$2 each
Our scrumptious petits fours, glazed & decorated in a variety of bright Easter colors. Perfect for Easter baskets

Assorted set of Petits Fours available for mail order online

Chocolate Easter Baskets \$22
Handmade chocolate baskets, filled with our delicious hand decorated cookies & traditional Easter candies, gift boxed with colorful paper grass. A beautiful gift, sure to make even the Easter Bunny proud! Choose from two sets:

- Dark chocolate basket filled with a brown bunny cookie
- Blue robin's egg (made of painted white chocolate) filled with peeps cookies.

Easter Bunny Placecard Cookies \$5
Mark your guests' place at the table & make it festive with a personalized white bunny, complete with sparkling pink tail! Provide us with names & we'll write them on your sugar cookie.

Easter Basket Cupcakes \$5
Incredibly moist cupcakes, dressed up in a basket weave wrapper & topped with a chocolate bunny & Easter candy. Choose from chocolate cupcake with rich chocolate ganache frosting or vanilla cupcake with vanilla frosting. Have it gift boxed (perfect for placing into an actual Easter Basket) for a small extra fee.

Hot Cross Buns \$2.50
This traditional favorite is back just in time for Easter. It features a light & sweet dough filled with raisins, all topped with our delicious icing in the shaped of a cross.

PRICE	SUGAR COOKIE DESIGN
\$1.50	Peeps, Brown Bunnies (small), Sheep, Ducks (small)
\$2.50	Sitting Rabbit (small), Runaway Rabbit, Brown Bunnies (large), Cross
\$3.00	Ducks (large)
\$3.50	Decorated Easter Egg, Pecking Chick, Sitting Rabbit (large), Carrot, Tulip, Bunny Face (small)
\$5.00	Bunny Face (large)
\$7.50	Flopsy Bunny, Vintage Easter Card [^]
\$9.00	Peter Rabbit

[^]comes gift wrapped in clear bag with satin ribbon

Assorted set of 12 cookies available for mail order online



check out all the colors & designs in our online store!

SHIPPING

We also ship our beautiful decorated cookies, heavenly petits fours, and decadent flourless chocolate cakes. They make wonderful gifts for any occasion.

For more information check out our **NEW ONLINE MAIL ORDER STORE** or please feel free to consult with our knowledgeable staff. Come to our shop or contact us at 212.274.8447 or info@madelines.net.

