



BLUE HAT BAKERY • CAFÉ SPECIAL ORDER MENU

6" ROUND - \$30 8" ROUND - \$45 10" SQUARE - \$55

BLACK FOREST

Chocolate whipping ganache, cherry compote, white chocolate kirsch mousse, cherries in kirsch, chocolate shavings

BROADWAY

Chocolate mousse, vanilla crème brûlée, and chocolate streusel on a brownie base.

GIANDUJA

Hazelnut sponge, milk chocolate mousse, and crispy feuilletine - a hazelnut lover's dream.

STRAWBERRY SHORTCAKE

Fresh BC strawberries and blueberries with vanilla chantilly, vanilla mousse, & japonaise biscuit sponge.

APPLE PIE 6" \$23 or 8" \$27

Sweet apples cooked down with brown sugar, vanilla, and spices baked in a lattice-top crust... the perfect dessert.

MANGO EXOTIC MOUSSE

Mango mousse, hazelnut feuilletine, passionfruit calamansi curd, coconut dacquoise, pineapple compote

OPERA

Layers of coffee buttercream and almond joconde cake topped with glossy chocolate ganache.

PEANUT BUTTER CARAMEL

Peanut butter mousse, milk chocolate rice crispies, caramel nut centre, financier sponge, caramel glaze

OLD FASHIONED CHOCOLATE CAKE

Layers of coffee buttercream and almond joconde cake topped with glossy chocolate ganache.

PARISIAN VANILLA FLAN 6" \$20

Silky vanilla custard baked in a flaky crust, finished under the broiler for a perfectly caramelized top.

The above listed cakes make have a short message inscribed at no extra charge. Custom cake orders are available subject to chef and client agreement, starting at \$4 per serving (minimum 8 servings/\$32).

Cake orders require a minimum of 5 (five) business days' notice. For inquiries or to place your order, contact Blue Hat Bakery-Café at bluehatbakery@picachef.com or 604.734.4488.

Our current hours are Wednesday to Sunday, 9AM to 5:30PM.