

le macaron

french pastries

Grand Rapids



Catering 

Make your event sweet and extra special!

Macarons • Eclairs • Cakes • Pastries • Gelato and More

FAVOR BOXES, MACARON TOWERS, AND GIFTS.

Macaron Towers



Our **Macarons** are the perfect delicacy to bring an elegant, timeless touch to your special event. You're sure to surprise your guests with these irresistible treats.

Front Facing

	Teir	#on Teir	Total
	1	3	3
	2	6	8
	3	7	15
	4	8	23
	5	10	33
	6	12	45
	7	14	59
	8	16	75
	9	18	93
	10	20	113

Side Facing

	Teir	#on Teir	Total
	1	4	4
	2	7	11
	3	10	21
	4	12	33
	5	15	48
	6	17	65
	7	20	85
	8	22	107
	9	25	132
	10	28	160

Menu



Madagascar Black Vanilla



Rose



Salted Caramel



Sicilian Pistachio



Chocolate



Bubble Gum



Strawberry Key Lime

DF



Colombian Coffee



Chocolate Praline



Mint White Chocolate



Lavender White Chocolate



Orange Grand Marnier



Red Velvet



Coconut



Violet Cassis



Raspberry

DF



Bailey's



Basil White Chocolate



Mango

DF



Lemon Cream



Tiramisu



Mon Chéri



4th of July



Pumpkin



Easter



Christmas Gingerbread

Seasonal

Around 80 calories each!  = Dairy Free

All of our macarons are made with gluten free ingredients

Description

The macaron is considered to be the jewel of French pastries in Europe. Our macarons will delight... First bite is a surprise. Second bite is the flavor. Third bite is the pleasure™ ... all adding up to create a mouthful of heaven! We have wood and plastic towers for rent. See special event order form.



Keep refrigerated prior to the event and let them rest on the tower for 20 minutes prior to serving.



Use food gloves to set up the macarons on the towers. We will gladly provide them with your order.



Grab them by the sides, not the front. French macarons are delicate and very fragile, the shell may be damaged.

Gift Boxes





Description

Gift boxes are great for all events. These can be customized with a logo, sticker, and matching ribbon!

Eclair





Description

This essential of French pastry is a small, soft, log-shaped pastry filled with cream, and typically topped with chocolate icing. The work comes from French éclair "flash lightning". so named because it is eaten quickly (in a flash).

Cakes





Cakes collection



Chocolate Raspberry
Macaron Cake



Chocolate Alcazar
Macaron Cake



Rose Lychees
Macaron Cake



Lemon Meringue Pie
Macaron Cake



Chocolate Coconut
Tart Macaron Cake



Birthday Macaron
Cake

Description

Our cake collection is unique! Made by our French Pastry Chef with the best quality ingredients and beautiful presentation. Our cakes are the perfect addition to any catering service.

Mini-Macaron Cakes



Mini Chocolate
Raspberry Macaron
Cake



Mini Pistachio
Raspberry Macaron
Cake



Mini Lychees Rose
Raspberry Macaron
Cake



Mini Birthday
Macaron Cake

Mini Tarts





Description

The perfect size to delight your guests. Our mini lemon meringue tarts or the coconut chocolate tart are the perfect option for any candy bar or just as a sweet corporate gift.

Napoleon





Description

The mille-feuille, vanilla slice or custard slice, also known as the Napoleon, is a French pastry whose exact origin is unknown. Traditionally, a mille-feuille is made up of three layers of puff pastry, alternating with two layers of pastry cream. The top is glazed fondant.

French Gelato





Description

Our original French Gelato recipe was made by one of our chefs. Prepared with milk instead of cream our Gelato is more soft and light than the regular ice cream you can find. Lower in fat and with more than 10 flavors always available. Including sorbets and unique flavors like the Famous Violet or Macaron Gelato.

To-Go Pints Available!



616.915.9051
lemacaron_grandrapids@comcast.net
132 Monroe Center St NW
Grand Rapids, MI 49503
f @ @lemacaron_grandrapids