

# PARIS NEW-YORK PETITS FOURS

RECEPTION  
DESSERTS

- Classic American petits fours with a French twist
- Indulgent petits fours that will bring a new trend to your cocktails

Presentation suggestion

Traiteur *de* Paris



RECEPTION  
DESSERTS

Presentation suggestion

# Traiteur de Paris

CODE · 0152301

PARIS NEW-YORK  
PETITS FOURS

Tray of 48 items (1.32 lbs)

*Raspberry cheesecake*

*Apple pie*

*Pecan nut brownie*

*Carrot cake*

*Banoffee pie*

*Strawberry and  
cranberry doughnut*

In the same range of products



TRADITIONAL PETITS FOURS

CODE · 0144301

Tray of 48 items (1.53 lbs)



All our reception eats  
come on trays

For use

Leave to defrost for 2 hours in refrigerator.  
Ensure the plastic film is removed before  
defrosting.

Use

Many different uses:

- On a buffet
- For conventional break

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