

# SYMPHONY PASTRIES

## ABOUT SYMPHONY

All Natural Ingredients  
100% Trans Fat Free  
Superior quality and taste!

You will find the absolute best ingredients in Symphony Pastries, including imported chocolate with a minimum of 68% cocoa liquor, Tahitian vanilla beans, imported fruit purees, heavy cream and pure butter.

Unique 4" X 12" and 2" X 16" strip cakes-  
Create your own portion and profit margin!

### THE PERFECT SLICES

- Always slice cake half frozen
- Always use a chef knife
- Immerse knife in lukewarm water between each slice
- Wipe knife clean after each and every slice

## CHOCOLATE CRUNCH BAR



**DS1060**—Crunchy bottom made with imported wafers and homemade hazelnut praline topped with silky chocolate mousse.  
4- 12" strips. Thaw and serve.

## OPERA



**DS1075** - Three layers of thin almond sponge soaked with espresso and filled with ganache and coffee buttercream.  
4-12" strips. Thaw & serve at room

## EDELWEISS STRIP



**DS1065**— Vanilla biscuit, raspberry coulis, white chocolate mousse, and a crunchy hazelnut praline topped with a raspberry glaze.  
2- 16" strips | Thaw and serve.

## RED VELVET



**DS1083**—Three layers of red chocolate sponge cake brushed with vanilla syrup and three layers of creamy white cream cheese.  
2-16" strips | Serve cold.

## NORMANDY



**DS1135**—Pure butter dough and thin sliced fresh granny smith apples.  
2- 16" strips. Thaw and serve at room temperature.

## LEMON TART



**DS1070**—Buttery shortbread crust filled with pure lemon curd and finished with a delicious lemon glaze.  
2- 16" strips. Thaw and serve cold.

## TIRAMISU



**DS1085**— Ladyfingers soaked with coffee liquor and then filled with delicious mascarpone mousse.  
2- 16" strips. Thaw and serve at room temperature.

Call us at:  
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