



WHOLESALE
PRODUCT
Catalogue

Quer



MENU



CHOU

Cream Puffs

Choulala's signature pâte à chou dough is baked to perfection, covered with delicately sweet, crunchy craquelin, and filled with richly flavored pastry cream.

CHOUX CREAM PUFFS

FILLED WITH FUN FLAVORS!



Cookies & Cream

Signature pâte à chou dough filled with French pastry cream made with real Oreo cookies, covered in light, crunchy craquelin, topped with Oreo crumbles



Bananas Foster

Signature pâte à chou dough filled with bananas foster French pastry cream made with real bananas, brown butter & rum, covered in craquelin



Crème Brûlée

Signature pâte à chou dough filled with vanilla bean French pastry cream, covered in craquelin, topped with burnt caramel Chantilly cream & gold sprinkles.



Raspberry

Signature pâte à chou dough filled with perfect raspberry pastry cream covered in light, crunchy craquelin



Nutella

Signature pâte à chou dough filled with Nutella pastry cream covered in light, crunchy craquelin, topped with sweet cream & chocolate sprinkles

CHOU *Cream Puffs*



Florida Orange March - April

Signature pâte à chou dough filled with Florida Orange French pastry cream, covered in orange craquelin, topped with sweet cream

Spring



Pumpkin Pie August - October

Signature pâte à chou dough filled with pumpkin pie French pastry cream made with real pumpkin purée & hints of Autumn spices

Autumn



Pineapple Dole Whip May - July

Signature pâte à chou dough filled with pineapple pastry cream topped with sweet whipped cream

Summer



Eggnog November - January

Signature pâte à chou dough filled with eggnog French pastry cream, covered in craquelin

Winter



CHOU

Cream Puffs

VARIETY OF FLAVORS

Some flavors require advance notice & special order.

- Amaretto
- Bananas Foster
- Biscoff
- Coconut Cream Pie
- Coconut Mounds
- Coffee Crunch
- Cookies & Cream
- Crème Brûlée
- Dark Chocolate
- Fruity Pebbles
- Hot Chocolate
- Key Lime Pie
- Lemon Meringue
- Mango
- Nutella
- Passion Fruit
- Pistachio
- Prosecco
- Rose Prosecco
- Raspberry
- Tiramisu
- Lychee Rose
- Lucky Charms
- Pineapple Dole Whip
- Chai
- Praline Crunch
- Pumpkin Pie
- Eggnog
- Guava
- Blueberry

Irresistible!

MACARONS

Choulala bakes the delectably Parisienne light almond meringue cookies filled with a variety of buttercreams, jams, and ganache. Macarons are gluten-free unless otherwise noted.

VARIETY OF FLAVORS

Some flavors require advance notice & special order.

- Amaretto
- Birthday Cake
- Black Forest
- Blueberry Cheesecake
- Cinnamon Toast Crunch
- Coconut
- Cotton Candy
- Dark Chocolate
- Latte
- Lavender
- Lemon Poppyseed
- Lucky Charms
- Marshmallow
- PB & Jelly
- Pina Colada
- Pistachio
- Raspberry
- Red Velvet
- Salted Caramel
- Vanilla
- White Chocolate
- Peppermint

*All flavors are gluten-free unless noted.





Cinnamon Toast Crunch*

House-made French macaron cookie filled with house-infused Cinnamon Toast Crunch cereal milk buttercream, topped with Cinnamon Toast Crunch crumble



Lavender

House-made French macaron cookie, filled with a delicate lavender infused buttercream



Salted Caramel

House-made French macaron cookie, filled with a salted caramel buttercream and a gooey dollop of salted caramel sauce



Birthday Cake

Happy Birthday! House-made French macaron cookie filled with confeti cream cheese icing and coated in rainbow nonpareils



Pistachio

House-made French macaron cookie, filled with smooth pistachio buttercream topped with chopped pistachios



Cotton Candy

House-made French macaron cookie filled filled with vanilla butter cream



Dark Chocolate

House-made chocolate French macaron cookie filled with a rich dark chocolate ganache



Raspberry

House-made French macaron cookie filled with raspberry Italian buttercream with house-made raspberry jam



Marshmallow

House-made French macaron cookie filled filled with toasted marshmallow buttercream and a toasted marshmallow center



Blueberry Cheesecake*

House-made French macaron cookie filled with cheesecake cream and house-made Blueberry compote center



Red Velvet

House-made chocolate French macaron cookie, filled with a sweet cream cheese icing



Vanilla

House-made French macaron cookie filled filled with vanilla butter cream

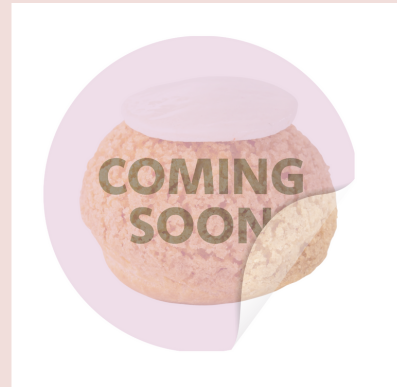
Irresistible!
MACARONS



Black Forest
February - April

House-made chocolate French macaron cookie, filled with a sweet whipped cream & tart cherry jam

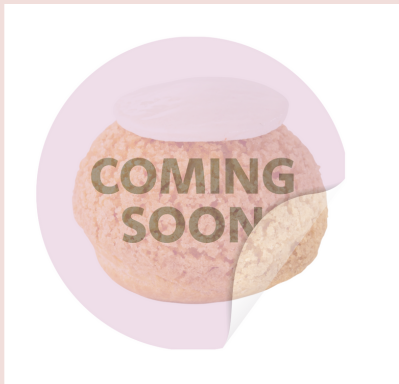
Spring



Praline
August - October

House-made French macaron cookie, filled with a praline cream

Autumn



Passion Fruit
May - July

House-made French macaron cookie, filled with a sweet tart passion fruit cream

Summer



Gingerbread
November - January

House-made French macaron cookie, filled with gingerbread cream, topped with seasonal sprinkles

Winter



Custom Printed Macarons

Choose your favorite Choulala macaron and have it custom printed with your logo, initials or color image with 1-3 colors.



Logo

Choose your favorite Choulala macaron and have it custom printed with your logo, initials or color image with 1-3 colors.



Custom Ombre

Vanilla or Chocolate Macaron with your color selection to match your event theme. Perfect for Weddings! Minimum order required.



Conversation Heart

Vanilla Macaron with colorful conversation heart message: "BE MINE" "#LOVE" "I'M YOURS" or "HOT STUFF"



Favorite Pet

Vanilla Macaron printed with image of your favorite pet. Celebrate your fur baby's birthday!



Easter Egg Printed Macarons

Vanilla Macaron with colorful Easter Egg design. Choose your favorite or get all three!



Patriotic

Vanilla Macaron printed with USA Flag or Red, White & Blue design, perfect for 4th of July, Memorial Day, & Veterans' Day.



Happy Wishes

Vanilla Macaron printed with special message such as Happy Birthday, Happy Mother's Day, Happy Father's Day!



Teddy Bear Macarons

Vanilla or Chocolate Macaron with Teddy Bear decoration. Minimum order required.



ECLAIRS

Qui, Si! Vous Plait!

The French-style Eclair is a guest favorite. Pâte à Chou dough is piped into a petite eclair form, filled with light pastry cream in decadent flavors such as dark chocolate, milk chocolate, coconut, coffee, or silky strawberry, then topped with marzipan, meringue, or chantilly cream.

VARIETY OF FLAVORS

Some flavors require advance notice & special order.

- Apple Pie
- Blueberry Crumble
- Cherry Lime
- Dark Chocolate
- Fruity Pebbles
- Lemon Meringue
- Mexican Coffee
- Peach Cobbler
- Pistachio
- S'mores
- Strawberry Shortcake
- Tiramisu
- Vanilla Pecan

*Additional flavors available.



Dark Chocolate

Signature choux dough eclair shell filled with dark chocolate pastry cream topped with chocolate glaze & golden chocolate nibs



S'mores

Signature choux dough eclair shell filled with milk chocolate pastry cream, topped with graham cracker marzipan, toasted marshmallows & dark chocolate drizzle



Vanilla

Signature choux dough eclair shell filled with blood peach pastry cream & peach compote, topped with a sweet whipped cream, streusel & sprinkles



Strawberry Shortcake

Signature choux dough eclair shell filled with strawberry pastry cream topped with sweet whipped cream, streusel, strawberry crisp pearls & red chocolate curls



Tiramisu

Signature choux dough eclair shell filled with tiramisu pastry cream, topped with coffee whipped cream, finished with dusting of cocoa powder & golden crisp pearl nouvelle

Dazzling!

ENTREMETS

Dazzle your senses with our layered torte entremets featuring delicate sponge cake and silky mousse fillings, finished with stunning mirror glazes.



VARIETY OF FLAVORS

Some flavors require advance notice & special order.

- Caramel Deluxe
- Carrot Cake
- Chocolate Praline Crunch
- Vegan Elvis PB Banana Wow!
- Vegan Chocolate Passion
- Exotique
- Sweeties
- The Kiss
- Tiramisu

*Additional flavors available.



Caramel Deluxe

A silky caramel mousse with chocolate and caramel filling, resting on chocolate coated sponge cake



Chocolate Praline Crunch

A silky dark chocolate mousse with praline crunch center. resting on a light almond sponge cake. Topped with praline



Exotique Coconut Passion

A beautifully light coconut mousse with a passion fruit center, resting on coconut sponge cake, topped with Toasted Coconut Crust



Vegan Chocolate Passion

Plant-based chocolate mousse, passion fruit gel and sponge, decorated in velvet cocoa butter spray. (Vegan)



Sweeties Strawberry

A delicious strawberry mousse with a chocolate cream center atop a lovely brown butter brownie



Tiramisu

A perfectly fluffy Mascarpone mousse on coffee soaked cake with mocha ganache and chocolate crisp pearls topped with cocoa powder & chocolate curls



Vegan Elvis PB Banana Wow

Wow butter "peanut butter" mousse, banana slices, chocolate ganache and topped with streusel (vegan)



Scrumptious!
TARTS

Crisp vanilla or chocolate tart shell filled with light pastry cream in decadent flavors, topped with meringue or chantilly cream and fun accents.

VARIETY OF FLAVORS

Some flavors require advance notice & special order.

- Banana Pudding
- Bourbon Pecan
- Chocolate Bliss
- Fruit Tart
- Lemon Meringue
- Mango Chocolate
- Orange Creamsicle
- Raspberry Cheesecake
- Twix Bar
- Bourbon Pecan Tart

*Additional flavors may be available.



Banana Pudding

Crisp vanilla tart shell layered with banana purée, nilla wafer, banana pastry cream topped with sweet whipped cream, a mini nilla wafer & yellow chocolate curls



Fruit Tart

Crisp vanilla tart shell with vanilla pastry cream topped with seasonal fruit.



Chocolate Bliss

Crisp chocolate tart shell filled with dark chocolate pastry cream topped with milk chocolate chantilly cream, & dark chocolate crisp pearls



Raspberry Cheesecake

Crisp vanilla tart shell filled with cheesecake pastry cream housemade raspberry jam, sweet whipped cream & graham cracker dust



Lemon Meringue

Crisp vanilla tart shell filled with delicious lemon curd topped with toasted meringue & lemon zest



Twix Bar Caramel

Crisp vanilla tart shell filled with caramel sauce and caramel pastry cream topped with chocolate glaze & edible gold flake!

Classic
COOKIES

Chef Stephanie is giving a gourmet twist to
your favorite classic cookies!

FLAVORS

- Brown Butter Chocolate Chip
- Funfetti
- Chocolate Lover's
- Caramel Turtle Chocolate Chip



*Additional flavors available.

CHOUX PUFFS

- Seasonal flavor
- Bananas Foster
- Cookies & Cream
- Crème Brûlée
- Nutella
- Raspberry

MACARONS

- Birthday Cake
- Black Forest (Seasonal)
- Cinnamon Toast Crunch
- Cotton Candy
- Dark Chocolate
- Lavender
- Marshmallow
- Pistachio
- Raspberry
- Red Velvet
- Salted Caramel
- Vanilla

ENTREMETS

- Caramel Deluxe
- Chocolate Praline Crunch
- Exotique Coconut Passion
- Sweeties Strawberry
- Tiramisu
- Vegan:
- Elvis PB Banana Wow!
- Chocolate Passion

TARTS

- Banana Pudding
- Chocolate Bliss
- Raspberry Cheesecake
- Fruit
- Lemon Meringue
- Twix Caramel

ECLAIRS

- Dark Chocolate
- S'Mores
- Strawberry Shortcake
- Tiramisu
- Vanilla

COOKIES

- Brown Butter Chocolate Chip
- Funfetti
- Chocolate Lover's
- Caramel Turtle Chocolate Chip

Special Events



CATERING



ORDERS & GIFTS

The following wholesale items are available for pre-order.
Minimum order (4) boxes can be mix and match.

MINI CHOUX PUFFS

BOX OF (30) INCLUDES (6) OF EACH FLAVOR:

- Bananas Foster
- Cookies & Cream
- Crème Brûlée
- Nutella
- Raspberry
- Seasonal Flavor

MINI MACARONS

BOX OF (60) INCLUDES (12) OF EACH FLAVOR:

- Dark Chocolate
- Lavender
- Pistachio
- Raspberry
- Vanilla

MINI ENTREMETS

BOX OF (30) INCLUDES (6) OF EACH FLAVOR:

- Caramel Deluxe
- Chocolate Praline Crunch
- Exotique Coconut Passion
- Sweeties Strawberry
- Tiramisu

** Vegan Flavors available upon request

MINI TARTS

BOX OF (30) INCLUDES (6) OF EACH FLAVOR:

- Banana Pudding
- Bourbon Pecan
- Chocolate Bliss
- Lemon Meringue
- Raspberry Cheesecake



Printed Macarons

Our custom-printed macarons are perfect for client and employee gifts and celebrations! Choose your favorite Choulala macaron flavor and have it custom printed with your logo, initials, or color image with 1-3 colors. Talk to Chef Steph about creating a festive dessert display of choux cream puffs, eclairs, and custom macarons.



Gift Boxes

Choux Puffs and Macarons gift boxes are perfect client and employee appreciation gifts, party favors, and treats for any party. We will color-match your logo or theme! Gift Boxes are available in a variety of sizes.



Party Platters

A delicious platter of mini entremets, tarts, choux puffs, macarons, and petite eclairs is the perfect office gift and dessert table addition! Perfect for client and employee appreciation. Pre-order a variety of flavors.



Surprise & Delight with Choulala!

Celebrate love with heart-shaped & lip-shaped entremets,
colorful macarons, choux puffs, and eclairs.

Choux & Macaron Trays

Order Choux cream puffs and macaron trays for more party and
less prep! Perfect for Bridal Shower teas or instant dessert tables!

Choose decorations in the wedding colors or special bridal
shower theme for an event to remember!

Gift Boxes & Favors

Choux puffs and macaron gift boxes make an impressive favor
for your bridal shower guests and wedding party thank yous!



Say "Yes!" with Choulala!

Celebrate your love with custom dessert creations and unique and special as your big day! Choose choux puffs, entremets, and macarons as an elegant touch for bridal & wedding events.

Choux & Macaron Towers

Choux puff and macaron towers in your wedding colors become striking centerpieces for your dessert table. Want more? Let Chef Stephanie create a complete dessert table with a selection of mini entremets, eclairs, and tarts that will dazzle your guests.

Gift Boxes & Favors

Choux puffs and macaron gift boxes in your wedding colors make perfect wedding favors, bridal party, and bridesmaids gifts. Ask us about custom printing with your initials or wedding date!



Custom Macaron Pops

Expecting a bundle of joy? Hosting a friend's baby shower or a kid's birthday party? Our custom-made teddy bear macarons are unBEARably adorable! Order macaron pops as a delicious party favor, or talk to Chef Steph about creating a festive dessert display of choux cream puffs, eclairs, and macarons.

Gift Boxes

Choux Puffs and Macarons gift boxes are perfect party favors and treats for any party. We will color-match your theme! Gift Boxes are available in a variety of sizes.

Themed Cakes

Chef Stephanie will create a custom-themed cake perfect for your child's birthday party, gender reveal, or baby shower. How would you like to see super heroes, a galaxy far away, cartoon characters, and beloved farm animals as your centerpiece cake?

Holiday
© FLAVORS ©

Themed & Seasonal
CREATIONS

Celebrate every holiday and special occasion with themed Choulala choux puffs, macarons, eclairs, entremets, cookies, and cakes.

HOLIDAYS

- Veganuary
- Galentine's Day
- Valentine's Day
- St Patrick's Day
- Easter
- Mother's Day
- Father's Day
- 4th of July
- Halloween
- Thanksgiving
- Christmas
- New Year's Eve

SPECIAL OCCASIONS

- Birthdays
- Bachelorette
- Bridal Showers
- Weddings
- Anniversaries
- Baby Showers
- Graduations
- Retirement





Many Ways To Say I ♥ You!

Love is in the air! Cupid-approved Prosecco Choux Cream Puffs, Lychee Rose Entremets, Raspberry and RedVelvet Macarons decorated for Palentines, Galentines & Valentines celebrations and perfect for bridal showers, pink teas, and bachelorette parties



Gift Boxes

Share the perfect kiss with individual entremets, conversation heart macarons and decadent choux cream puffs. Select dessert boxes with a variety of items, a favor box with a trio of choux cream puffs or six macarons. We can't think of a sweeter way to leave a lasting impression!



Desserts & Entremet

Heart entremets, conversation heart macarons, strawberry eclairs, passion fruit choux cream puffs are show stoppers for a Valentine's meal, bridal luncheon, or blow out Galentine's party!



Printed Macarons

Printed Macarons are perfect for any gathering! Our signature Vanilla Macaron printed with Four Leaf Clover makes a fun St. Patrick's Day party display and gift box.

Lucky Charms

Your favorite morning cereal taken to a new level of fun and sophistication with Lucky Charms Macarons (available now in the store) and Choux Puffs (available for special order). Filled with Lucky Charm Cereal buttercream.
Magically Delicious!

Themed Treats

Client gifts, party favors, and themed desserts for your guests and special events. Let us customize your green treats and St. Paddy's themed desserts!



Easter

Easter weekend festivities and holiday meals call for incredible desserts! We prepare desserts perfect for a lavish Easter brunch, a la carte holiday dinners and children's Easter egg hunts. Inquire about our custom printed Easter egg vanilla macarons as a celebratory addition to place settings, dessert tables, & gift bags.

Mother's Day

Celebrate Moms and delight with a custom cream puff display, macarons, or a selection of mini entremets and tarts. Special moments deserve special treats! Peach eclairs, coconut macarons and Mango Chocolate tart with housemade mango jam are each blissful bites they'll remember and talk about for years.

Special Events

Spring event season is underway! Choulala is the secret ingredient to hosting onsite barbecues, family reunions, grad nights & graduation celebrations with ease. Dazzle guests with dessert displays made with our popular favorites in spring colors & decorations, or request a custom dessert with advanced notice!



Graduations

Celebrate The Graduate with a custom cream puff display, macarons or a graduation year (2023) cookie cake. Hosting a prom or grad night party? Ask us about our choux cream puff towers, croquembouche & dessert table displays!



Father's Day

Celebrate Father's Day with a special treat! Let Dad indulge in a sweet treat on his special day with an array of desserts that will delight family and friends. From our decadent glacage cakes & entremets to gelato, eclairs, and classic big cookies, we have the perfect dessert to make his day extra special.



4th of July

Summer barbecues, family reunions and Fourth of July celebrations deserve desserts as festive as the occasion. Red white and blue macarons and Banana Pudding tarts are perfectly portable from the dinner table to the fireworks display!



Fall Dessert Table

Custom-printed macarons with seasonal elements or your company logo, a variety of choux puffs including our Pumpkin Pie Choux and more are perfect for your parties this season.



Vampire's Kiss

Give your Halloween parties a frightfully delicious touch with our Vampire's Kiss entremet. Fluffy taro mousse with housemade strawberry jam filling and Fruity Pebbles sponge cake decorated for Halloween with vampire fangs and a touch of blood!



Halloween Treats

Trick or Treat with Choulala! Our Brown Butter Brownie Pops dipped in chocolate and colorful sprinkles will delight all ages.



Fall Flavors

Chef Stephanie brings the warming flavors of fall with signature desserts featuring harvest apple, chai spice, cinnamon, nutmeg, bourbon, maple, and of course, pumpkin spice! Mix and match a selection of choux cream puffs, entremets, eclairs & macarons!



Thanksgiving

Upgrade your pecan pie to a Choulala Maple Bourbon Pecan tart for your holiday dinners and event dessert displays. Our chocolate tart shell is filled with maple bourbon pastry cream, pecan pie filling and topped with bourbon whipped cream. Available in bite size, mini, individual, 6 inch and 9 inch tarts.



Desserts & Entremets

Dazzle your guests with Pumpkin Pie choux cream puffs, Apple Pie entremets, Bourbon Pecan Tarts, Toasted Marshmallow Macarons, Cranberry Orange Eclairs and more!



Holiday Flavors

'Tis the season for gingerbread, nutmeg, eggnog, and peppermint! Chef Stephanie showcases these favorite holiday flavors along with chocolate orange, cranberry, caramelized sugar & more. Santa knows Holiday calories don't count and loves our brown butter chocolate chip cookie, gingerbread macaron, egg nog & Crème brûlée choux cream puffs! Joyeux Noël!



Gifts

Give the gifts they'll never return for a different size, Choulala! Package up a trio of our freshly baked choux cream puffs for your Secret Santa or a favor box of six macarons as welcome gifts for wedding parties and conventioners. Ask us about direct shipping to event attendees to make a sweet impression!



Desserts & Entremets

Put the "Ho! Ho! Ho!" in Happy Holidays with a delightful assortment of desserts sure to enchant your event attendees! From whimsical Elf and Santa entremets to stunning macarons & choux cream puffs in seasonal flavors. Select from our menu of desserts or inquire about customized creations for your event.

© Signature ©
CAKES



Signature
MIRROR CAKES

Mirror Glaze or Glacage cakes are available in a variety of shapes and flavors as individual entremets, or larger cakes by special order for 3-4, or 6-8 people.

FLAVORS

- Caramel Deluxe
- Chocolate Praline Crunch
- Exotique
- Sweeties
- Tiramisu
- Vegan Elvis

*Additional flavors available.



Signature
COOKIE CAKES

Chef Stephanie will create a one-of-a-kind layered cookie cake, letter cake, or number cake for any special occasion. Available in a variety of shapes as individual entremets, or larger cakes by special order for 3-4, 6-8 people, or more. Let us know your flavor preferences and colors. Perfect for Birthdays, Anniversaries, Weddings, Graduations, and New Year's Eve parties.

Wholesale Cookie Cakes are delivered undecorated for your pastry team to add finishing touches and fresh flowers as they wish.

FLAVORS

- Caramel
- Champagne
- Cheesecake
- Dark Chocolate
- Mango
- Maple Bourbon
- Raspberry
- Vanilla

*Additional flavors available.



Place your

ORDER

TODAY

Contact Chef Steph to discuss your needs and let her wow you with her creativity!

Office: (407) 543-8558

Email: Orders@choulala-pastries.com

Choulala-Pastries.com