

## VIENNOISERIE:

Croissants:	
Plain	\$3.25
Chocolate, Chocolate Hazelnut, Almond	\$3.75
Spinach Gruyere Croissant	\$3.75
Ham and Swiss	\$3.75
Fruit/Nut Danish	\$4.00
Muffins:	\$1.75
Croissant Muffins:	\$2.50
Sour Cream Coffee Cake with Pecan Streusel:	\$2.25
Crumb Cake	\$1.95
Scone	\$1.50
Savory Scone	\$2.25
Cinnamon Rolls	\$2.25
Dartois	\$3.25
Apple Turnover	\$2.50
Breakfast Pizza	\$3.00
Kouign Aman (pronounced "Queen Ah-mann")	\$2.50
Yogurt Parfait	\$4.90
Irish Steel Cut Oatmeal	\$3.25

Toppings: (additional cost) dried cranberries, sliced almonds, brown sugar or cinnamon). Inquire about fresh fruit.

**Not all pastries available every day.**

## TEA COOKIES:

Diamonds, Gingersnaps, Hazelnut, Coconut Macaroon, Chocolate Chip Macaroons, Chocolate Shortbread, Spritz	
1/2 pound	\$11.00
Cookie Tray	
One Pound	\$27.00
Two Pound	\$55.00

## BISCOTTI:

Hazelnut, Pistachio Orange	\$9.95 1/2 Pound
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<b>PIGNOLI:</b>	\$15.00 1/2 Pound
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<b>SICILIAN PISTACHIO COOKIE:</b>	\$15.00 1/2 Pound
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## COOKIES:

Palmier	\$1.50
Sugar Cookie	\$1.25
Chocolate Chip, Double Chocolate, Oatmeal	\$1.50
Painted Sugar Cookies	starting at \$2.75 ea
<b>French Macaron*</b>	\$2.00

\*Contains Nuts

\* **Special Orders: 5 days notice, 12 per flavor**

\* **Walk-in limit: 18 per customer**

## BROWNIES:

Made with bittersweet Belgian Chocolate. Available with or without walnuts \$2

## TRUFFLES

Assorted Flavors	\$15.00/Half Pound
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<b>Candied Oranges:</b>	\$12.00/Half Pound
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<b>Single Origin Chocolate Pieces</b>	\$0.50/piece
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## Pet Treats

Makers of Tobylicious™ Premium Pet Treats

starting at \$2.50/bag

## CHOCOLATE BARK:

Dark Almond, Milk Almond, Dark Cranberry Pecan\*, White Chocolate Cherry Pistachio\*, Milk Chocolate Hazelnut Crunch, Milk Coconut Crunch, White or Dark Peppermint\*, "Power" Bark

\*seasonal

## CHOCOLATE MICE:

Fudgy chocolate cake shaped like a mouse, with sliced almonds for ears & white chocolate whiskers, glazed with ganache..\$3.95

## LUNCH:

**Ask about our weekly salad, sandwich and panini specials.**

## SANDWICHES\*:

Turkey with smoked gouda, mixed greens, and honey mustard on seeded bread	\$8.50
Brie & fresh arugula with raspberry compote on French baguette	\$6.95
Tuna Wrap: CocoLuxe tuna salad with arugula served in a whole wheat wrap	\$6.95
Ham and Swiss cheese with Dijon mayo on a French baguette (Made with no nitrate ham from local River Bend Farm)	\$8.25
Turkey and Gruyere cheese with arugula and a cranberry apple compote served on a French baguette	\$7.95
Roasted zucchini, Portabello mushroom and fresh mozzarella with a roasted tomato spread served on our rosemary focaccia	\$7.50
Black Forest ham, brie, arugula, dijon mustard on a French baguette	\$8.25

**\*\$2.00 charge for substitutions.**

Soup du jour	\$6.00 - \$7.25
Chipotle Chili	\$6.75
Quiche	\$4.25
Flavor Changes Daily. (One cheese and two other filling options available for special orders. Extra charge for more than 3 different fillings.) 48 hours notice for special requests. Minimum order one dozen individuals for custom flavor.	
Fresh Bread	\$3.50
Focaccia	
French Baguette	
Granola	\$6.50/Bag
Green Chili Cornbread	\$2.00
Soft whole wheat dinner roll with dried cranberries	\$1.25
Small French Roll	.90¢
with Butter	\$1.20

## HOT & COLD BEVERAGES:

**Hot:** Espresso, Latte, Cappuccino, Chai, Mexican Hot Chocolate, Cocoluxe Hot Chocolate

**Cold:** Assorted teas, waters, juice, iced coffee

# COCOLUXE

*fine pastries*

## Fall 2019 Menu

Mon-Fri 6:30 - 5:00

Sat 7:00 - 5:00

Sun 7:00 - 3:00

Ph 908.781.5554

Fax 908.781.5548

161 Main Street

Deapack, NJ 07977

[www.cocoluxepastry.com](http://www.cocoluxepastry.com)

Also Serving Lunch

Catering Available

Custom Cakes

Appointments **required** to discuss custom orders

Proprietor:  
Paula A. Canariato



# Cakes & Tortes

## CocoLuxe Classic

Vanilla buttermilk cake, chocolate mousse, and your choice of chocolate or vanilla buttercream.

6 inch: \$22 8 inch: \$29

## Tiramisu Inspired Cake\*

Three layers of vanilla genoise brushed with espresso syrup. Each layer has a thin layer of chocolate ganache and mascarpone filling. Finished with vanilla buttercream and garnished with chocolate shavings.

6 inch: \$25 8 inch: \$32

## Lemon Raspberry Cake\*

Three layers of lemon buttermilk cake brushed with a raspberry liqueur syrup filled with a thin layer of seedless raspberry jam and classic lemon curd. Finished with raspberry buttercream.

6 inch: \$27 8 inch: \$35

## Chocolate Espresso Cake\*

Chocolate buttermilk cake brushed with espresso syrup, filled with mocha mousse and finished with mocha buttercream.

6 inch: \$25 8 inch: \$32

## Vanilla Bean Cake

Vanilla genoise cake filled with vanilla bean mousse and finished with vanilla bean buttercream.

6 inch: \$27 8 inch: \$35

## Flourless Chocolate Cake

Dense chocolate cake made with butter, eggs, and chocolate. Glazed with chocolate ganache.

6 inch: \$22 8 inch: \$29

## Hazelnut Torte\*

Hazelnut sponge cake soaked with Frangelico syrup and filled with dacquoise and hazelnut buttercream

6 inch: \$27 8 inch: \$35

# COCOLUXE

## Carrot Cake

Traditional carrot cake with **walnuts** and cinnamon finished with cream cheese frosting.

6 inch: \$27 8 inch: \$35

## Chocolate Dome

Dome shaped cake filled with chocolate mousse and layered with chocolate cake. Covered with ganache.

\$29

## Old Fashioned Chocolate Layer Cake

Four layers of dark chocolate cake layered with a rich, dark chocolate frosting.

6 inch: \$27 8 inch: \$35

## *New!* Gianduja “Drip” Cake

Vanilla buttermilk cake brushed with vanilla syrup and filled with gianduja (milk chocolate **hazelnut**) mousse. Thin layer of hazelnut buttercream (“naked cake” style). Gianduja glaze poured over the top and lightly dripping down sides. Garnished with chocolate dipped hazelnuts and mini French macarons.

6 inch: \$28 8 inch: \$37

## Opera Torte

Thin layers of **almond** cake soaked with coffee syrup layered with chocolate ganache and coffee buttercream topped with thin chocolate glaze.

7 inch square: \$25

## Blackberry Mousse Entremet\*

Refreshing blackberry mousse layered with vanilla sponge cake soaked with blackberry liqueur syrup. Encircled by a thin layer of decorative **almond** cake.

6 inch: \$27 8 inch: \$35

*\*Contains Alcohol*

**Not all cakes, tarts and pastries available every day. Two to three days notice preferable for all cakes, tarts and pastries.**

# Individual Pastries

Paris Brest\*

Italian Cheesecake

(with Brandied Cherries & Orange Zest)

Flourless Chocolate Cake

Mini Chocolate Mousse Dome

Individual Pumpkin Cheesecake

## TARTS

Chocolate Salted Caramel, Lemon, Rustic Tart, Passion Fruit, Pumpkin Meringue Tart.

Ind. \$5.95, 6” \$20, 8” \$25, 10” \$32

Pear Frangipane\*, Raspberry, and Chocolate Hazelnut\*,

Ind. \$6.25, 6” \$22, 8” \$27, 10” \$35

(ALL TARTS AND PASTRIES NOT AVAILABLE EVERY DAY.

**PLEASE ORDER AT LEAST 48 HOURS IN ADVANCE.)**

**\* contains nuts**

## CUPCAKES

### Cake Flavors

Vanilla, Chocolate, Lemon Meringue\*\*, Carrot\*\*, Red Velvet\*\*, Coconut, Pumpkin\*\*, Gingerbread\*\*, Marble

### Frosting Options

Flavored Buttercream, Cream Cheese, Fudge, Italian Meringue

starting at \$2.50 ea

Mini Cupcakes: \$1.50 ea. Minimum of 24 per flavor.

\*\*Minimum order of 1 dozen per flavor. Custom designs priced accordingly. Gingerbread available October through December.

**Minimum of 12 on all custom decorated cupcakes.**

*Please make an appointment to discuss a custom cake. To ensure freshness, we make a limited quantity of items on a daily basis. **One week’s notice necessary for all custom cakes.***