

**VIENNOISERIE:**

Croissants:	
Plain	\$3.50
Chocolate, Chocolate Hazelnut, Almond	\$4.00
Spinach Gruyere Croissant	\$4.00
Ham and Swiss	\$4.00
Fruit/Nut Danish	\$4.00
Muffins:	\$2.00
Croissant Muffins:	\$2.50
Sour Cream Pecan Coffee Cake:	\$2.50
Crumb Cake	\$2.00
Scone	\$1.50
Savory Scone	\$2.25
Cinnamon Rolls	\$2.50
Dartois	\$3.50
Apple Turnover	\$2.50
Breakfast Pizza	\$3.00
Kouign Aman (pronounced "Queen Ah-mann")	\$3.00
Yogurt Parfait	\$4.90
Irish Steel Cut Oatmeal	\$3.50

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	\$12.00
Cookie Tray	
One Pound	\$30.00
Two Pound	\$60.00

**BISCOTTI:**

Hazelnut, Pistachio Orange	\$10.00 1/2 Pound
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<b>PIGNOLI:</b>	\$16.00 1/2 Pound
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<b>SICILIAN PISTACHIO COOKIE:</b>	\$16.00 1/2 Pound
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**COOKIES:**

Palmier	\$1.50
Sugar Cookie	\$1.50
Chocolate Chip, Double Chocolate, Oatmeal	\$1.50
Painted Sugar Cookies	Starting at \$3.00 each
<b>French Macaron*</b>	\$2.50 each

\*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 \$2.00

**TRUFFLES**

Assorted Flavors	\$16.00/Half Pound
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<b>Candied Oranges:</b>	\$16.00/Half Pound
<b>Single Origin Chocolate Pieces</b>	\$1.00 each

**Pet Treats**

Makers of Tobylicious™

Premium Pet Treats	Starting at \$3.00/bag
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**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. . . . . \$4.00

**LUNCH:****SANDWICHES\*:**

Turkey with smoked gouda, fresh spinach and honey mustard on seeded bread. . . . . \$8.50

Brie & fresh arugula with raspberry compote on French baguette. . \$7.50

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) . . . . \$8.50

Turkey and Gruyere cheese with arugula and a cranberry apple compote served on a French baguette . . . . . \$8.50

Roasted zucchini, Portabello mushroom and fresh mozzarella with a roasted tomato spread served on our rosemary focaccia. . . . \$7.50

Ham, brie, arugula, Dijon mustard on a French baguette . . . . \$8.50

**\*\$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 . . . . . \$7.25/Bag

Green Chili Cornbread . . . . . \$2.00

Soft whole wheat dinner roll with dried cranberries. . . . . \$1.50

Small French dinner roll with butter . . . . . \$1.25

**NOW OFFERING PINTS AND HALF PINTS OF ARTISANAL GELATO AND SORBETTO****HOT & COLD BEVERAGES:**

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

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

# COCOLUXE

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## *fine pastries*

### 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: \$25 8 inch: \$30

## 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: \$30 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: \$25 8 inch: \$30

## Hazelnut Torte\*

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

6 inch: \$30 8 inch: \$35

# COCOLUXE

## Carrot Cake

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

6 inch: \$30 8 inch: \$35

## Chocolate Dome

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

\$30

## Old Fashioned Chocolate Layer Cake

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

6 inch: \$30 8 inch: \$35

## Gianduja “Drip” Cake

Vanilla buttermilk cake brushed with vanilla syrup and filled with Gianduja (milk chocolate **hazelnut**) mousse. “Naked” cake style with **hazelnut** buttercream.

Gianduja glaze poured over the top to create “drip” effect. Garnished with mini French macarons.

6 inch: \$30 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: \$30 8 inch: \$35

\*Contains Alcohol

# Individual Pastries

Italian Cheesecake  
(with Brandied Cherries & Orange Zest)

NY Style Cheesecake with Fresh Fruit (GF)

Flourless Chocolate Cake (GF)

Mini Chocolate Mousse Dome

**Do It Yourself Cookie Kit:** 3 colors of royal icing, 9 baked sugar cookies and sprinkles.  
**24 hours notice requested.** \$35

## TARTS

Chocolate Salted Caramel, Lemon, Rustic Tart, Passion Fruit, Key Lime Meringue, Pumpkin Meringue (*Seasonal*)

Ind. \$6, 6” \$25, 8” \$30, 10” \$35

Pear Frangipane\*, Raspberry, Chocolate Hazelnut\*  
Ind. \$7, 6” \$25, 8” \$30, 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

\*\*Minimum order of 1 dozen per flavor.

Custom designs priced accordingly.

### Frosting Options

Flavored Buttercream, Cream Cheese, Fudge, Italian Meringue  
starting at \$2.50 ea

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

Gingerbread available October through December.

**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.**