

**VIENNOISERIE:**

Croissants: Plain \$3.75, Chocolate, Chocolate Hazelnut \$4.25, Almond \$4.75, 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 \$2.50, Cinnamon Rolls \$2.50, Dartois \$3.50, Apple Turnover \$2.50, Breakfast Pizza \$3.00, Kouign Aman (pronounced "Queen Ah-mann") \$3.00, 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 \$12.50, Cookie Tray One Pound \$32.00, Two Pound \$64.00

**BISCOTTI:**

Hazelnut, Pistachio Orange \$12.00 1/2 Pound

**PIGNOLI:** \$20.00 1/2 Pound

**SICILIAN PISTACHIO COOKIE:** \$20.00 1/2 Pound

**COOKIES:**

Palmier \$1.50, Sugar Cookie \$2.00, Chocolate Chip, Double Chocolate, Oatmeal \$1.50, Painted Sugar Cookies Starting at \$3.50 each, Linzer Heart Cookies \$3.50 each, French Macaron\* \$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 \$3.00

**TRUFFLES**

Assorted Flavors \$18.00/Half Pound

**Candied Oranges:** \$18.00/Half Pound

**Single Origin Chocolate Pieces** \$1.00 each

**Pet Treats**

Makers of Tobylicious™ Premium Pet Treats Starting at \$4.00/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\*

\*Seasonal

**CHOCOLATE MICE:**

Fudgy chocolate cake shaped like a mouse, with sliced almonds for ears & white chocolate whiskers, glazed with ganache. \$5.00

**LUNCH:**

**SANDWICHES\*:**

Turkey with smoked gouda, fresh spinach and honey mustard on seeded bread \$9.00, Brie & fresh arugula with raspberry compote on French baguette \$7.50, 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 \$9.00, Roasted zucchini, Portabello mushroom and fresh mozzarella with a roasted tomato spread served on our rosemary focaccia \$8.00

\*\$2.00 charge for substitutions.

Soup du jour \$6.50 - \$7.50, Chipotle Chili \$6.75, Quiche \$5.00, 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 \$3.50 each, French Baguette \$8.00/Bag, Granola \$1.50, 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 ARTISNAL 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**  
*fine pastries*

*Menu*

Mon-Fri 6:30 - 4:00

Sat 7:00 - 4:00

Sun 7:00 - 3:00

Ph 908.781.5554

Fax 908.781.5548

161 Main Street  
Deapack, NJ 07977  
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 filling and your choice of vanilla or chocolate buttercream or dark chocolate frosting. *Please specify frosting when ordering.*

6 inch: \$30    8 inch: \$37

## **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: \$30    8 inch: \$37

## **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: \$37

## **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: \$28    8 inch: \$35

## **Hazelnut Torte\***

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

6 inch: \$35    8 inch: \$42

# 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.

\$35

## **Old Fashioned Chocolate Layer Cake**

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

6 inch: \$35    8 inch: \$45

## **Opera Torte**

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

7 inch square: \$27

## **Pistachio Cherry Entremet**

A European style mousse cake layered with white chocolate mousse dotted with brandied cherries and pistachio sponge cake brushed with a Kirschwasser (cherry brandy) syrup.

6 inch: \$35    8 inch: \$40

*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.*

# Individual Pastries

Italian Cheesecake  
(with Brandied Cherries & Orange Zest)

NY Style Crustless Cheesecake with Fresh Fruit (GF)

Flourless Chocolate Cake (GF)

Mini Chocolate Mousse Dome

Apple Crostada

Seasonal Individual Cheesecakes

**GF=Gluten Free (not a gluten free environment)**

## **TARTS**

Chocolate Salted Caramel, Lemon, Rustic Tart, Passion Fruit, Key Lime Meringue, Raspberry, Pear Frangipane\*, 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**

Buttercream flavor options: Raspberry, strawberry, chocolate, vanilla, lemon, orange, coconut, passion fruit; Cream Cheese; Fudge, starting at \$2.50 ea  
Mini Cupcakes: \$1.50 ea. **Minimum of 24 per flavor.**

Gingerbread available October through December.