

VIENNOISERIE

Croissants:	
Plain	\$3.75
Chocolate	\$4.25
Almond or Chocolate Hazelnut	\$5.00
Spinach Gruyere Croissant	\$4.00
Ham and Swiss	\$4.00
Fruit/Nut Danish	\$4.00
Muffins:	\$2.00
Gluten Free Muffin*	\$2.50
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
Cheese Pocket	\$3.00
Toppings: (additional cost) dried cranberries, sliced almonds, brown sugar or cinnamon). Inquire about fresh fruit.	

*Not all pastries available every day. *Not made in a gluten free facility.*

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 \$13.00 1/2 Pound

PIGNOLI: \$21.00 1/2 Pound

SICILIAN PISTACHIO COOKIE: \$25.00 1/2 Pound

COOKIES:

Palmier	\$2.00
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 \$20.00/Half Pound

Candied Oranges: \$25.00/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 Coconut Crunch, White or Dark Peppermint*

**Seasonal*

CHOCOLATE MICE:

Fudgey chocolate cake shaped like a mouse, with sliced almonds for the 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	\$7.50
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	
French Baguette	
Granola	\$8.00/Bag
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

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

Blackberry Mousse Entremet*

A European style mousse cake layered with vanilla sponge cake soaked with blackberry liqueur syrup and blackberry mousse. Surrounded by decorative chocolate pieces.

6 inch: \$35 8 inch: \$45

*Contains alcohol

Appointments necessary to discuss custom cakes, which are cakes for more than 20 people. Two weeks notice required for custom cakes. For parties under 20, please choose from the menu above.

Individual Pastries

Italian Cheesecake
(with Branded Cherries & Orange Zest)

NY Style Crustless Cheesecake with Fresh Fruit (GF)

Flourless Chocolate Cake (GF)

Mini Chocolate Mousse Dome

Seasonal Selections

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 inch: \$25 8 inch: \$35 10 inch: \$45

(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.