VIENNOISERIE:
Croissants:
Plain ........................................... $2.95
Chocolate, Chocolate Hazelnut, Almond ........ $3.25
Brioche and Chocolate Brioche .................... $2.00
Spinach Gruyere Croissant ....................... $3.25
Ham and Swiss .................................. $3.25
Breakfast “Pizza” .................................. $3.00
Fruit/Pecan Danish ................................. $4.00
Muffins: ........................................... $1.75
Croissant Muffins: ................................ $2.50
Sour Cream Coffee Cake with Pecan Streusel: $1.95
Crumb Cake ........................................ $1.95
Scone .............................................. $1.50
Savory Scone ..................................... $2.00
Cinnamon Rolls ................................... $2.25
Dartois ............................................. $3.25
Apple Turnover .................................... $2.50
Tipsy Snail ......................................... $3.00
Brie and Apricot Pastry ............................ $3.00
Kouign Aman (pronounced “Queen Ah-mann”) $2.50
Yogurt Parfait ..................................... $4.90
Irish Steel Cut Oatmeal ............................. $3.00
Toppings: (additional cost) dried cranberries, sliced almonds, brown sugar or cinnamon. Inquire about fresh fruit.
Not all pastries available every day.

TEA COOKIES:
Diamonds , Ginger snaps, Hazelnut, Coconut Macaroon, Chocolate Chip Macaroons, Chocolate Shortbread, Spritz 1/2 pound ......................... $10.25
Cookie Tray ..................................... $25.00
One Pound ...................................... $50.00

PIGNOLI: .......................................... $12.50 1/2 Pound

SICILIAN PISTACHIO COOKIE: .................. $12.50 1/2 Pound

COOKIEs:
Palmier ........................................... $1.50
Sugar Cookie .................................... $1.25
French Macaroon (usually available on weekends) $2.00
Chocolate Chip, Double Chocolate, Oatmeal ... $1.40
Painted Sugar Cookies ................................ starting at $2.75 ea

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

TRUFFLES
Assorted Flavors ................................... $15.00/Half Pound
Candied Oranges: .................................. $12.00/Half Pound
Single Origin Chocolate Pieces ................. $0.50/piece

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, Dark Pretzel, Dark Chili Mango, 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 salad specials.

Sandwiches:
Weekly Sandwich and Panini Specials
Brie and fresh arugula with raspberry compote on a fresh baguette. $6.75
Tuna Wrap: CocoLuxe tuna salad with arugula served in a whole wheat wrap ........................................... $6.00
Ham, roasted tomato, Gruyere, arugula, Dijon on a baguette .................. $7.25
Honey ham and swiss cheese with dijon mayonnaise. Served on a fresh baguette .......... $6.75
Turkey and gruyere. cheese with arugula and a cranberry apple compote served on a fresh baguette ........... $7.25
Roasted zucchini, Portobello mushroom and fresh mozzarella with a roasted tomato and garlic aioli served on our rosemary focaccia $7.50

*$2.00 charge for substitutions.

Soup du jour ..................................... $5.75 - $6.50
Chipotle Chili ..................................... $6.50; $16/quart
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.
Egg Basket: Thin layers of flaky dough filled and baked with egg and assorted fillings ........................ $3.00
Fresh Bread ...................................... $3.50
Focaccia ........................................... $3.50
French Baguette ..................................
Granola .......................................... $6.50/Bag
Green Chili Cornbread ......................... $2.00
Soft whole wheat dinner roll with dried cranberries .................. $1.25
Small French Roll ................................. $0.90
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

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
Peapack, NJ 07977
www.ccoluxepastry.com

Also Serving Lunch
Catering Available
Custom Cakes

Appointments required to discuss custom orders
Cakes & Tortes

Lychee Snowball*
Moist coconut cake brushed with rum syrup filled with lychee mousse and finished with coconut buttercream. Covered with white sweetened coconut.
6 inch: $25 8 inch: $32

CocoLuxe Classic
Vanilla buttermilk cake, chocolate mousse, and your choice of chocolate or vanilla bean buttercream.
6 inch: $22 8 inch: $29

Reverse Black and White Cake
Devil’s Food cake filled with white chocolate mousse and finished with chocolate or vanilla buttercream.
6 inch: $22 8 inch: $29

Lemon Raspberry Cake*
Three layers of lemon buttermilk cake with a thin layer of seedless raspberry jam and classic lemon curd. Finished with raspberry buttercream.
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

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 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

Flourless Chocolate Cake
Dense chocolate cake made with butter, eggs, and chocolate. Glazed with chocolate ganache.
6 inch: $22 8 inch: $29

Black and White
Rich vanilla buttermilk cake filled and finished with our popular chocolate “Old Fashioned” frosting.
6 inch: $22 8 inch: $29

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

SPECIAL ORDER CAKES
72 Hours notice required

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: $25 8 inch: $32

Milk Chocolate Banana Cake*
Banana cake laced with rum, filled with milk chocolate mousse and finished with caramel buttercream.
6 inch: $25 8 inch: $32

Opéra 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

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

*Contains Alcohol

Individual Pastries

Mini Savarin
Paris Brest
Italian Cheesecake
(With Brandyed Cherries & Orange Zest)
Religieuse
Mini Gateau St. Honore
Flourless Chocolate Cake
Mini Chocolate Mousse Dome
Seasonal Ind Cheesecake Flavor

TARTS
Chocolate Salted Caramel, Lemon, Rustic Tart, Passion Fruit, Pumpkin Meringue.
Ind. $5.95, 6" $20, 8" $25, 10" $32
Pear Frangipane, Raspberry, Pecan, Coconut Cream Meringue
Tart du Jour
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.)

CUPCAKES

Cake Flavors

Frosting Options
Flavored Buttercream, Cream Cheese, Fudge, Italian Meringue starting at $2.50 ea
Mini Cupcakes: $1.50 ea. Minimum of one dozen per flavor.
**Minimum order of 1 dozen per flavor.
Custom designs priced accordingly
Minimum of 12 on all custom decorated cupcakes.

We specialize in custom cakes and unique wedding cake designs. 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.