

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
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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PIGNOLI:	\$16.00 1/2 Pound
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SICILIAN PISTACHIO COOKIE:	\$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
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 \$2.50

TRUFFLES

Assorted Flavors	\$16.00/Half Pound
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Candied Oranges:	\$16.00/Half Pound
Single Origin Chocolate Pieces	\$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 \$4.50

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

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

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, 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

Coconut Passion Fruit Cake*

Coconut sponge cake brushed with rum syrup and filled with passion fruit curd. Finished with a passion fruit white chocolate drip design.

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

Pistachio Mille Feuille
(Layers of puff pastry filled with pistachio cream)

TARTS

Chocolate Salted Caramel, Lemon, Rustic Tart, Passion Fruit, Key Lime Meringue
Ind. \$6, 6” \$25, 8” \$30, 10” \$35

Pear Frangipane*, Raspberry, Chocolate Hazelnut*, Blueberry Lemon
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.