

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

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 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

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" \$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.