

# Bonjour.

We bring the finest in bakery goods, pastries, chocolate and more to the Twin Cities. Whether it's a morning meeting, afternoon office get-together or dinner party at home, Patrick's will leave a lasting impression on everyone.

We'll work with you to put together your order. Call our catering department for further details and pricing at (612) 860-0714 or send an email to [amy@patricksbakerycafe.com](mailto:amy@patricksbakerycafe.com).

Southdale Square  
2928 West 66th Street  
Sun-Wed 7am - 9pm Thur-Sat 7am - 10pm  
p: 612-861-7570  
f: 612-861-7583

at Bachman's  
6010 Lyndale Avenue  
Call for hours  
p: 612-861-9277  
f: 612-861-9276

[www.patricksbakerycafe.com](http://www.patricksbakerycafe.com)

Prices subject to change.  
Item availability varies by location Delivery Available

## Congees / Hors d'oeuvres

Handmade and decorated

\$36.00 a dozen

Minimum of 3 dozen

Salmon served with lemon butter

Roast Beef served with a creamy mustard butter

Ham served with a creamy mustard butter

Mousse de Pate

Salami

Bleu & Cream Cheese

## Salad Platters

Serves approx. 10 - 12 people

### BISTRO SALAD \$45.00

Shredded chicken breast with bleu cheese, Craisins®, walnuts and grape tomatoes on a bed of spring greens. Served with raspberry vinaigrette.

### SALAD NICOISE \$54.95

Tuna, black olives, green beans, cucumbers, potatoes, hard-boiled eggs and cherry tomatoes on a bed of spring greens. Served with citrus vinaigrette.

### CHICKEN CAESAR SALAD \$45.00

Chicken breast with parmesan and garlic croutons on a bed of romaine lettuce. Served with Caesar dressing.

### CAESAR SALAD \$30.00

Fresh romaine lettuce and Parmesan cheese.

### PASTA SALAD \$45.00

Rotini pasta, black olives, red pepper, shallots, tomatoes and ranch dressing.

### VEGETARIAN SALAD \$40.00

Black bean salsa, hummus and crispy tortilla chips on a bed of spring greens. Served with citrus vinaigrette.

### STEAK SALAD \$65.00

Sliced sirloin, green pepper, roasted red pepper, red onions and tomatoes on a bed of spring greens. Served with sun dried tomato vinaigrette.

## Mini Quiches

\$40.00 per dozen  
four cheese, quiche lorraine, spinach,  
asparagus and tomato, sausage, chicken and feta

## Meat Puffers

Serves approx. 10 – 12 \$59.00  
Sliced turkey, roast beef, ham, salami Served with lettuce,  
tomatoes, condiments and our handmade bread

## Cheese Puffers

Serves approx 10 – 12 \$45.00  
Brie, cheddar, swiss, pepper jack, fresh mozzarella  
Served with our handmade bread

## Fruit Puffers

Serves approx 10 – 12 \$45.00  
Pineapple, kiwi, strawberry, raspberry, blackberry (seasonal fruit)

## Soups

Half Gallon \$17.00  
chicken chili, chili with beans, baked potato, chicken noodle,  
boston clam chowder, cream of broccoli with cheese,  
french onion, minestrone, vegetable beef with barley,  
vegetarian roasted tomato with red pepper bisque

## Mini Sandwiches

\$40.00 per dozen

### CLASSIC HAM SANDWICH

Ham, lettuce, tomato and  
Swiss cheese with Dijon mustard on a croissant.

### TOMATO MOZZARELLA SANDWICH

Fresh mozzarella cheese, sliced tomato with olive oil  
and garlic pesto on green olive bread.

### TURKEY SANDWICH

Turkey, swiss cheese, tomato, lettuce and  
cranberry relish on bacon cheese bread.

### CALIFORNIA CHICKEN STRIP SANDWICH

Baked chicken strips, oven roasted red peppers, lettuce with  
honey Dijon dressing on walnut raisin bread.

### CHICKEN RANCH WRAP

Chicken breast, lettuce, tomato and ranch dressing on a flour tortilla.

### ROAST BEEF SANDWICH

Roast Beef, swiss cheese, roasted red pepper, onions  
with Bistro mustard dressing on a soft baguette.

### PATRICK'S VEGETARIAN SANDWICH

Grilled portabella mushrooms marinated in Balsamic vinaigrette,  
roasted red peppers, red onion, tomatoes with feta  
and cream cheese spread on wheat bread.

## Entrees

Entrée price is per person.

### COQ AU VIN

Cornish Game Hen in red wine reduction  
with mushrooms and pancetta, gratin dauphinois.  
\$15.95

### SCALLOPS RISOTTO

Sauteed scallops accompanied with mascarpone  
risotto and wild mushroom sauce.  
\$16.95

### SHRIMP EIFFEL

Sauteed Shrimp with pancetta atop a  
homemade leek tart with balsamic reduction.  
\$16.95

### DUO OF CRAB CAKES

Two Crab Cakes with our Bistro Remoulade accompanied  
with mixed Field of Greens Salad.  
\$12.95

### BEEF BOURGUIGNON

Beef stew in red wine sauce served with fettuccine pasta  
\$15.95

### OSSO-BUCCO MILANAISE

Bone-In Pork Osso Bucco served with  
fettuccine pasta and tomato sauce.  
\$15.95

### VEAL ESCALOPE

With creamy mushroom sauce and carrot mashed potatoes.  
(48 hours notice is required)  
\$15.95

### SEARED OR GRILLED SALMON

Salmon with leek sabayon sauce served with green pea risotto.  
\$15.95

### RACK OF LAMB

Parsley and garlic encrusted Rack of Lamb "au Jus"  
served with mashed sweet potatoes.  
\$16.95

Entrée prices reflect to-go/carry out orders only,  
not full service catered meals.

**More entrée options available upon request.  
See our Catering Manager.**

## Our Pastry

**MINI PASTRY** Per Dozen \$24.00  
 Éclair, Napoleon, Strawberry Napoleon,  
 Chocolate Tart, Fruit Tart, Lemon  
 Meringue Tart, Opera Cake,  
 Chocolate Raspberry Cake

**MINI MACAROONS** Per Dozen \$14.50  
 Chocolate, Raspberry, Lemon, Pistachio

**TRUFFLES** Per Dozen \$13.20  
 Praline, Raspberry, White Chocolate,  
 Dark Chocolate

**MINI DANISH** Per Dozen \$14.50  
 Raisin Cinnamon, Pretzel Danish,  
 Apricot Soleil, Cherry Soleil, Raspberry  
 Lemon Danish, Apple Cinnamon Danish,  
 Blueberry Almond Danish, Pear Almond  
 Danish, Croissant, Chocolate Croissant,  
 Almond Croissant

**MINI COOKIES** Per Dozen \$14.50  
 Chocolate Chip, Chocolate Chip with  
 walnuts and raisins, Honey Nut Peanut  
 Butter, Craisin® Oatmeal, Butter Cookie  
 with Icing, Almond Cookie with  
 Chocolate Ganache

### COOKIES (INDIVIDUAL SERVINGS)

Butter	\$1.50
Chocolate Chip	\$2.00
Chocolate Chip w/ Walnuts & Raisins	\$2.00
Craisin® Oatmeal	\$2.00
Honey Nut Peanut Butter	\$2.25
Traditional French Meringue	\$2.00
Almond with Chocolate Ganache	\$2.50
Butter Cookie Bag	\$6.95

## Specialty Cakes

### TRADITIONAL MOUSSELINE

- White sponge cake, vanilla mousse, fresh strawberries and raspberries, decorated with whipped cream
- White sponge cake, vanilla mousse, chocolate mousse, decorated with whipped cream
- Chocolate sponge cake, chocolate mousse, decorated with chocolate whipped cream

### MORE SELECTIONS AVAILABLE FROM OUR SHOWCASE!

1/2 SHEET CAKE	feeds approx. 30	\$75.00
FULL SHEET CAKE	feeds approx. 60	\$150.00

## Patrick's SPECIALTY CAKES

### Individual Servings

- \*Trilogy Cake \$4.95
- \*Classic Opera Cake \$4.95
- \*Feuillantine Pralinee Chocolate Cake \$4.95
- \*Chocolate Raspberry Cake \$4.95
- \*Passion Cake \$4.95
- Vanilla Chocolate Crème Brûlée \$4.95
- \*Patrick's Cheesecake \$4.95
- \*Sarah Cake \$4.95
- \*Ryan Cake \$4.95
- Éclair \$3.50
- \*Napoleon \$3.95
- \*Strawberry Napoleon \$4.95
- \*Fruit Tart \$4.95
- Lemon Meringue Tart \$4.95
- Apple Chibouste Tart \$4.95
- \*Tiramisu \$4.95

\* Cakes that are available in Medium, Large,  
 1/2 Sheet and Full Sheet Sizes.

MEDIUM CAKE \$33.00 (serves 6-8)

LARGE CAKE \$39.00 (serves 10-12)

1/2 SHEET CAKE	feeds approx. 30	\$125.00
FULL SHEET CAKE	feeds approx. 60	\$250.00



## Gift Cards

Order gift cards for friends or family,  
 a special treat for any occasion during the year!