

Canape / Hors d'oeuvre

Hand made 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
Blue & Creme Cheese

Salad Platters

Serves approx 10 -12 people

BISTRO SALAD \$45.00
Shredded chicken breast with blue 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, potato, 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
Bow tie pasta with parmesan and garlic croutons on a bed of Romaine lettuce served with Caesar 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.

Our Pastry

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

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

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

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

Our Story

Originally born in Paris, France, Patrick Bernet moved to the Eastern French province of Alsace at a young age. Renowned worldwide for its sophisticated pastries and fine restaurants Alsace is where he began his apprenticeship when he was only 13. Studying under a master Chef, as is the custom there, his apprenticeship lasted 5 long years and often required 12 hour days, 7 days a week. There he learned the fundamentals of pastries, bread-making, handmade chocolates, artistic cakes and showpieces.

At the end of the fourth year Patrick obtained his degree of Brevet de Compagnons and his C.A.P. (Certificate of Professional Aptitude). Patrick also earned the title of Best Apprentice™ in Alsace and was near the top of his field in all of France at the tender age of 18.

Soon after, Patrick joined the prestigious Pierre Meyers School in Kingersheim, Alsace to specialize in the field of sugar artistry. Sugar can be heated, then blown with a straw to create all kinds of beautiful menagerie figurines, such as doves, swans, flowers, etc.

After completing the Pierre Meyers School Patrick joined the military and immediately introduced his General some of his specialties. The General quickly promoted him to Pastry Chef at the Officers Restaurant where he catered all official and dignitary events.

After the Army, an opportunity arose to work as Pastry Chef at the Meridian Hotel in Newport Beach, CA. Then on to such 5-star restaurants as Antoine and the Southampton Princess Hotel in Bermuda and on to Hotel Sofitel on the French Riviera as pastry consultant.

Patrick has also had once in a lifetime opportunities to work with the world-famous chefs such as Jacques Chibois at the Hotel Gray D'Albion on the Riviera and Christian Viller at the famous 5-star Martinez Hotel in Cannes. While in Cannes Patrick became part of the Cannes Film Festival where he was once asked to prepare a lemon light cake for Bill Cosby.

Patrick's next years were spent working at the famous Royal Hotel Casino on the French Riveira where his reputation and experience continued to grow. He was asked to become the pastry instructor in Paris at the prestigious Cordon Bleu, one of the most renown cooking and baking schools in the world. It is there that Patrick met his future wife, Azita. She had obtained her Grand Diploma in pastry, cuisine, sugar and chocolate. But why Minnesota? Patrick accepted a position as a Pastry Chef at Hotel Sofitel in Bloomington, MN and it has long been both their dream to own and operate their very own bakery, pastry and chocolate shop. Their ambition now is to make Patrick's Bakery and Cafe the best French bakery and pastry shop in the Twin Cities.

Bon Appetite!



It's our pleasure to cater for you

Catering Menu

For your next event (corporate/office meeting, luncheons, breakfast/brunch, holiday parties, & etc.) Contact our catering department who will provide you with the Patrick's quality, taste, beauty & service that you deserve.

Contact our catering office at
612-860-0714
amy@patricksbakerycafe.com

Southdale Square
2928 West 66th Street
Sun-Wed 7a - 9p Thur-Sat 7a - 10p
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

Wayzata
331 Broadway Avenue South
Monday thru Thurs 11am to 10pm
Friday thru Sunday 7.00am to 10pm
p: 952-345-6100
f: 952-476-3983

www.patricksbakerycafe.com

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

Mini Quiches

\$40.00 per dozen

**FOUR CHEESE, QUICHE LORRAINE, SPINACH,
ASPARAGUS AND TOMATO, SAUSAGE,
CHICKEN AND FETA**

Meat Platters

Serves approx 10 -12 people
\$59.00

**SLICED TURKEY, ROAST BEEF, HAM, SALAMI
Served with lettuce, tomatoes, condiments
& our hand made bread**

Cheese Platters

Serves approx 10 -12 people
\$45.00

**BRIE, CHEDDAR, SWISS, PEPPER JACK, FRESH MOZZARELLA
Served with our hand made bread**

Fruit Platters

Serves approx 10 -12 people
\$45.00

**PINEAPPLE, KIWI, STRAWBERRY, RASPBERRY, BLACKBERRY,
(SEASONAL FRUIT)**

Soup

Half Gallon \$17.00

**CHICKEN CHILI, CHILI WITH BEANS, BAKED POTATO,
CHICKEN NOODLE, BOSTON CLAM CHOWDER,
CREAM OF BROCCOLI WITH CHEESE, FRENCH ONION,
MINISTRONE, VEGETABLE BEEF WITH BARLEY,
VEGEAIRIAN ROASTED TOMATO WITH RED PEPPER BISQUE**

Entrees

Minimun 4 Entrees

COQ AU VIN \$12.25
Red wine reduction with mushrooms and pancetta,
gratin dauphinois and sautéed fresh spinach

DUO OF CRAB CAKES \$12.25
Two Crab Cakes with our Bistro Remoulad
accompanied with mixed Field of Greens Salad

ITALIAN PENNE PASTA \$12.25
Marinara Sauce with Italian Sausage, Penne Pasta
and Parmesan Cheese

BEEF BOURGUIGNON \$12.25
With fettuccine pasta

OSSO-BUCCO MILANAISE \$14.50
Served with fettuccine pasta and tomato sauce

VEAL ESCALOPE \$13.50
With creamy mushroom sauce and carrot mashed
potatoes

GRILLED SALMON \$12.25
With rice pillaf and leek saybon

CHICKEN BASQUAISE \$12.25
Red pepper, green pepper, tomatoes, garlic, herbs
provencial, served with French Fries & Salad

CHICKEN PASTA GRATIN \$10.00
Rotini pasta with chicken, béchamel sauce, and four
cheeses

Mini Sandwich

\$40.00 per dozen

CLASSIC HAM SANDWICH
Croissant, ham, lettuce, tomato and Swiss cheese
with Dijon mustard

TOMATO MOZZARELLA SANDWICH
Green olive bread, fresh mozzarella cheese, sliced
tomato with olive oil & garlic pesto

TURKEY SANDWICH
Bacon cheese bread, turkey, swiss cheese, tomato,
lettuce with cranberry relish

CALIFORNIA CHICKEN STRIP SANDWICH
Walnut raisin bread, baked chicken strips, oven
roasted red peppers lettuce with honey Dijon
dressing

CHICKEN RANCH WRAP
Flour tortilla, chicken breast, lettuce, tomato with
ranch dressing

PATRICK'S VEGETARIAN SANDWICH
Wheat bread, grilled portabella mushrooms
marinated in Balsamic vinaigrette, roasted red
peppers, red onion, tomatoes with feta and cream
cheese spread

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

**Contact our Chef for all your special requests,
we cater to your needs**