

Thanksgiving Dinner Special \$125.00

Each Dinner Serves approx. 6 **Qty. of Dinners**

Glazed Turkey Breast

Homemade Mashed Potatoes **Homemade Stuffing Homemade Cranberry Sauce Homemade Gravy Choice of one of our Holiday Pies** From the list below

Thanksgiving 2023 order form

Name:	
Daytime Phone:	
Evening Phone:	
Pick-up Date:	Time:
Order Received by (sales rep initials):	

Thank you for your patronage

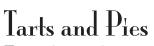
Don't forget to place your order for Christmas when you pick up your **Thanksgiving order**

Gift Cards Available

From all of us here at Janick's we wish you a truly wonderful Thanksgiving

Please visit our website at www.patricksbakerycafe.com to see our holiday gallery.

bakery.



Luits und Lies	P Pier
🖵 Patrick's Pumpkin Pie	\$30.00
Traditional Pumpkin Pie	\$30.00
🖵 Bourbon Pecan Pie with Chocolate	\$30.00
🖵 Cranberry Meringue	\$30.00
🖵 Apple Cinnamon Raisin Streusel	\$30.00

9^{*m*} pies



Thanksgiving 2023

This holiday season let us take care of your baking needs. We offer a wide selection of bread to quiches to tarts. We can also accommodate special orders. We pride ourselves in handmade goodness of quality. At Patrick's Bakery and cafe we believe that beauty must be matched with quality and taste. That is why we have been voted the best

Please place your order no later than Monday, November 20, 2023 by 9pm for guaranteed pick up by Thanksgiving. To order simply check the items you would like and fill out your name and phone number on the back page.

ALL ORDERS TO BE PICKED UP AT THE SOUTHDALE SQUARE LOCATION **PICK UP ONLY AFTER 10:00am**

> Patrick's Southdale Square location hours: Wednesday November 22 - 7 am to 9 pm Thursday November 23 - 7 am to 8 pm

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

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

Specialty	Breads			Appetizers		Salad Pl
□ French Boule	Dicuus		\$4.95	Hot	\$55.00 a dozen	Bistro Salad
Traditional French	h Raquette		\$2.50	Mini bouchee a la Reine with chicken, mushrooms, and bechen		Chicken caesa
U Walnut Raisin E	-		\$5.95	Roasted Chicken skewers with red and green peppers	nei sauce in pun pasci y	Caesar salad
Olive Bread	Diedu		\$5.95	Cream cheese friand (cream cheese baked in puff pastry)		Pasta Salad
			\$5.95			Steak Salad
Multigrain Onion Bread			\$5.95	Brie cheese in phyllo with cranberry relish		T
Whole Wheat				Bleu cheese and bread crumb stuffed mushroom caps	long	Entrees
Sandwich			\$5.95 \$4.05	Tender grilled beef skewers with red and green peppers and or Applewood smoked basen wrapped scallers (#\$ 42,00, a deate		
			\$4.95	*Applewood smoked bacon wrapped scallops (*\$42.00 a doze Cold	\$55.00 a dozen	Shrimp Scampi
Dinner R					-	Seabass
	OIIS		44.00	Verrine of tender baby shrimp with lettuce, cilantro, shallots a UP Verrine of gazpacho with garden vegetables, lemon juice and c		Lobster Risotto
Half Dozen			\$6.00			Salmon Seared or
One Dozen	_	_	\$12.00	Verrine of roasted red pepper, asparagus mousse, lettuce and on Verrine of smoked salmon with tortillas, cucumbers and creme		Walleye
Green Olive	1/2 Doz	Doz				Beef Bourguigno
Walnut Raisin	🖵 1/2 Doz	Doz		Verrine of fresh carrots, peppers and cucumbers in a rich dill so Verrine of riviera salsa	ul crealil sauce	Steak Frites
Onion	🔲 1/2 Doz	Doz				Rack of Lamb
Whole Wheat	🔲 1/2 Doz	Doz		Canape / Hors d'oeuvre \$55.0		Coq au Vin
Petite Pain	🖵 1/2 Doz	Doz			00 A DOZEN – MIN. OF 3 DOZEN	Duck a l'orange
	. 1			HAND MADE AND DECORATED		Filet Mignon
Mini Dar	nish	Mix & Mat	ch by the dozen \$25.00	Salmon served with lemon butter		Braised Short Rib
🖵 Raisin Cinnamo			· ·	Roast beef served with a creamy mustard butter		М. С
Apricot Soleil				Ham served with a creamy mustard butter		Mini Sa
Apple Cinnamo				Mousse de pate		🖵 Classic Ham S
🖵 Blueberry Almo				🗅 Salami		🖵 Tomato Mozz
Pear Almond Da				Blue & creme cheese		🖵 Turkey Sandv
Croissant				C		California Chic
Chocolate Crois	_			Soup	Half Gallon \$22.00	🗅 Chicken Ranc
Almond Croissa				Chicken chili		🖵 Patrick's Vege
				French onion		🖵 Roast Beef sa
Mini Past		Mix & Mat	ch by the dozen \$30.00	Chili with beans		TT 1 1
□ Éclair	uy	MIX & Mat	(ii by the ublen \$50.00	Baked potato		Holiday
Napoleon				Chicken noodle		5
Strawberry Nap	_ noleon			🖵 Boston clam chowder		Cranberry Mu
Chocolate Tart				Cream of broccoli with cheese		🖵 Apple Cinnam
Lemon Meringu				🖵 Pumpkin bisque		🖵 Pumpkin Rais
Fruit Tart						.
Opera Cake				Meat Platters Serves appro	ox 10 -12 people \$85.00	Dessert
Chocolate Rasp				Sliced turkey, roast beef, ham, salami	• •	Dessert
· - ·	•			Served with lettuce, tomatoes, condiments & our hand mac	de bread	Chocolate Mous
	ches/Large (er dozen/\$25.00 Large			dark chocolate g
\Box Four cheese	Cries/ Large L Mini		er dozen/ \$25.00 Large	Cheese Platters Serves appro	ox 10 -12 people \$75.00	🗅 Tiramisu Verr
Quiche lorraine		Large Large		Brie, Cheddar, Swiss, Pepper jack, Fresh Mozzarella		marscapone
		Large		Served with our hand made bread		Cheesecake V
Asparagus and		Large				chocolate gla
Sausage		Large		Meat & Cheese Platters Serves appro	ox 10 -12 people \$75.00	Lemon Verrin
Chicken and fet		Large				with fresh fru
		-		Sliced Turkey, Roast Beef, Ham, Salami Brie, Cheddar, Swiss, Peppe		
				Served with lettuce, tomatoes, condiments & our hand mac	de bread	🖵 Fresh fruit –
	ase note a 5%			Fruit Platters Serves a		
every bill . Pursuant to Minnesota Statutes,			a Statutes,		pprox 10 -12 people \$65.00	* Allergies - our pi
Soction 177.22 subdivision 0 this charge is		Pineapple, kiwi, strawberry, raspberry, blackberry, (seasonal fru	uit)			

Pineapple, kiwi, strawberry, raspberry, blackberry, (seasonal fruit)

****Raw or Undercooked** - Some of these foods are served (or can be served) raw or under cooked, or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.

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t Ribs San am Sar

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Vegeta ef san

iy S y Muff namor Raisir

rt V

Nousse ate gla ı Verrin

one m ake Vei

e glaze

errine – Almond sponge æke layered with tangy lemon cream, finished sh fruit and whipped cream.

uit – Seasonal Berries with cream chantilly.

our products contain or come in contact with nuts, wheat, gluten, eggs dairy and others.

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Section 177.23, subdivision 9, this charge is not a gratuity.

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Platters	Serves approx 10–12 people
alad	\$65.00
caesar salad	\$65.00
alad	\$40.00
alad	\$60.00
alad	\$75.00
es	Minimum 4 Entrees
npi	\$23 .00
	\$29.00
otto	\$29.00
red or Grilled	\$26.00
	\$25.00
uignon	\$24.00
Storing Site	\$32.00
lb	\$32.00
10	\$28.00
nge	\$29.00
n	\$33.00
rt Ribs	\$28.00
Sandwich Mozzarella Sandwich Sandwich Gandwich Ta Chicken Strip Sandwich Ranch Wrap s Vegetarian Sandwich eef sandwich ay Specials ry Muffin Loaf nnamon Muffin Loaf n Raisin Loaf	\$65.00 per dozen \$12.00 \$12.00 \$12.00
	\$12.00
ert Verrine	\$55.00 a dozen
late glaze. u Verrine — Sponge cake dipped in pone mousse and finished with cha cake Verrine — Cheesecake mousse, te glaze and fresh raspberries.	raspberry jam covered with white
verrine – Almona sponge ake laye	red with tangy lemon cream, finished