



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

# Special Events Menu



# 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) 861-7570 or send an email to [catering@patricksbakerycafe.com](mailto:catering@patricksbakerycafe.com).

## 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	\$120.00
FULL SHEET CAKE	feeds approx. 60	\$250.00

## Patrick's

### SPECIALTY CAKES

Individual Servings

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

MEDIUM CAKE \$38.00 (serves 6-8)

LARGE CAKE \$44.00 (serves 10-12)

1/2 SHEET CAKE	feeds approx. 30	\$150.00
FULL SHEET CAKE	feeds approx. 60	\$300.00

\*Trilogy Cake \$7.00

\*Classic Opera Cake \$7.00

\*Feuillantine Praline Chocolate Cake \$7.00

\*Chocolate Raspberry Cake \$7.00

\*Passion Cake \$7.00

Vanilla Chocolate Crème Brûlée \$7.00

\*Patrick's Cheesecake \$7.00

\*Sarah Cake \$7.00

\*Ryan Cake \$7.00

\*Éclair \$5.00

\*Napoleon \$6.00

\*Strawberry Napoleon \$7.00

\*Fruit Tart \$7.00

Lemon Meringue Tart \$7.00

Apple Chibouste Tart \$7.00

\*Tiramisu \$7.00

## Gift Cards

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

## Our Pastry

MINI PASTRY Per Dozen \$30.00  
Éclair, Napoleon, Strawberry Napoleon,  
Chocolate Tart, Fruit Tart, Lemon  
Meringue Tart, Opera Cake,  
Chocolate Raspberry Cake

MINI MACAROONS Per Dozen \$24.00  
Chocolate, Raspberry, Lemon, Pistachio

TRUFFLES Per Dozen \$20.00  
Praline, Raspberry, White Chocolate,  
Dark Chocolate

MINI DANISH Per Dozen \$25.00  
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 \$25.00  
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	\$3.00
Chocolate Chip	\$3.00
Chocolate Chip w/ Walnuts & Raisins	\$3.00
Craisin® Oatmeal	\$3.00
Honey Nut Peanut Butter	\$3.00
Traditional French Meringue	\$3.00
Almond with Chocolate Ganache	\$4.00
Butter Cookie Bag	\$12.00

## Dessert Verrine

\$55.00 a dozen

### CHOCOLATE MOUSSE VERRINE

Velvety bittersweet chocolate mousse finished with a  
dark chocolate glaze.

### TIRAMISU VERRINE

Sponge cake dipped in rich coffee syrup, layered with a light  
marscapone mousse and finished with chantilly cream.

### CHEESECAKE VERRINE

Cheesecake mousse, raspberry jam covered with white chocolate  
glaze and fresh raspberries.

### LEMON VERRINE

Almond sponge cake layered with tangy lemon cream, finished with  
fresh fruit and whipped cream.

### FRESH FRUIT

Seasonal Berries with cream chantilly.

## Canapes/Hors d'Oeuvres

Handmade and decorated  
\$55.00 a dozen, Minimum of 3 dozen

Smoked 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

## Appetizers

### Hot

\$55.00 a dozen

Mini bouchee a la Reine with chicken, mushrooms, and  
bechemel sauce in puff pastry

Roasted Chicken skewers with red and green peppers

Cream cheese friand (cream cheese baked in puff pastry)

Brie cheese in phyllo with cranberry relish

Bleu cheese and bread crumb stuffed mushroom caps

\*Applewood smoked bacon wrapped scallops

Tender grilled beef skewers with red and green peppers and onions  
(\*\$55.00 a dozen)

### Cold

\$55.00 a dozen

Verrine of tender baby shrimp with lettuce, cilantro, shallots  
and creme fraiche

Verrine of gazpacho with garden vegetables, lemon juice and creme fraiche

Verrine of roasted red pepper, asparagus mousse, lettuce and creme fraiche

Verrine of smoked salmon with tortillas, cucumbers and creme fraiche

Verrine of fresh carrots, peppers and cucumbers in a rich dill  
sour cream sauce

Verrine of riviera salsa

Farm fresh caprese skewers with mild buffalo mozzarella,  
cherry tomatoes, and basil

Fresh pepper salsa stuffed garden fresh cucumbers

Crab salad stuffed garden fresh cucumbers

## Salad Platters

Serves approx. 10 – 12 people

BISTRO SALAD \$65.00  
Shredded chicken breast with bleu cheese, Craisins®, walnuts and grape  
tomatoes on a bed of spring greens. Served with raspberry vinaigrette.

SALAD NICOISE \$70.00  
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 \$65.00  
Chicken breast with parmesan and garlic croutons on a bed of romaine  
lettuce. Served with Caesar dressing.

CAESAR SALAD \$40.00  
Fresh romaine lettuce and Parmesan cheese. Served with Caesar dressing.

PASTA SALAD \$60.00  
Rotini pasta, black olives, red pepper, shallots, tomatoes. Served with ranch  
dressing.

CHOPPED SALAD \$60.00  
Iceberg lettuce, tomatoes, corn, scallions, chopped eggs, banana peppers,  
avocado and bleu cheese crumbles. Mixed in green goddess dressing

STEAK SALAD \$75.00  
Sliced sirloin steak, green peppers, roasted red peppers, red onions  
and tomatoes on a bed of spring greens. Served with sun dried tomato

FIELD GREENS SALAD \$35.00  
Mixed field greens with cucumber, green beans, and tomatoes served with  
Italian vinaigrette.



## Mini Quiches

\$65.00 per dozen  
four cheese, quiche lorraine, spinach,  
asparagus and tomato, sausage, chicken and feta

LARGE QUICHE  
Serves approx. 6 \$25.00

## Meat Platters

Serves approx. 10 – 12 \$85.00  
Sliced turkey, roast beef, ham, and salami. Served with lettuce,  
tomatoes, condiments and our handmade rolls

## Cheese Platters

Serves approx 10 – 12 \$75.00  
Brie, cheddar, swiss, pepper jack, fresh mozzarella  
Served with our handmade rolls and crackers

## Veggie Platters

Serves approx 10 – 12 \$55.00  
Celery, carrots, cauliflower, cucumber and cherry tomatoes  
Served with dill sour cream

## Fruit Platters

Serves approx 10 – 12 \$65.00  
Pineapple, kiwi, strawberry, raspberry, blackberry and (seasonal fruit)

## Soups

Half Gallon \$22.00  
chicken chili, chili with beans, baked potato, chicken noodle,  
Boston clam chowder, cream of broccoli with cheese,  
french onion, minestrone, vegetable beef with barley.

## Mini Sandwiches

\$65.00 per dozen

### CLASSIC HAM SANDWICH

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

### TOMATO MOZZARELLA SANDWICH

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

### TURKEY SANDWICH

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

### CALIFORNIA CHICKEN STRIP SANDWICH

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

### CHICKEN RANCH WRAP

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

### ROAST BEEF SANDWICH

Roast beef, Swiss cheese, roasted red peppers, onions  
with Bistro mustard dressing. Served on a soft baguette.

### PATRICK'S VEGETARIAN SANDWICH

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

ASSORTED MINI SANDWICH PLATTERS ARE ALSO AVAILABLE

## Entrees

Entree price is per person.

### SHRIMP SCAMPI

Shrimp, heirloom tomatoes, fresh basil, shallots, garlic &  
white wine served on angel hair pasta  
\$23.00

### SEA BASS

Fresh ratatouille served with sundried tomato  
\$29.00

SALMON SEARED OR GRILLED (guest choice)  
on a bed of green pea risotto, sabayon leek  
\$26.00

### WALLEYE

Pan seared walleye with a wild rice blend, almond butter and sea-  
sonal vegetables  
\$25.00

### BEEF BOURGUIGNON

Beef stew in red wine sauce made with bacon, caramelized pearl  
onions and mushroom atop fettuccine pasta  
\$24.00

### STEAK FRITES

8 oz. New York strip steak served with peppercorn sauce and french  
fries. Served with a side salad  
\$32.00

### RACK OF LAMB

Mustard encrusted rack of lamb served with au jus, cauliflower  
gratin and a sweet potato puree  
\$32.00

### COQ AU VIN

Cornish game hen in red wine reduction with mushrooms, pancetta  
and gratin dauphinois  
\$28.00

### DUCK A L'ORANGE

Duck breast served with a caramelized walnut risotto in  
an orange sauce  
\$29.00

### FILET MIGNON

Filet mignon served with a savory potato cake, baby vegetables and  
a red wine mushroom sauce  
\$33.00

### BRAISED SHORT RIBS

Beef short ribs, roasted garlic mashed potatoes & sautéed seasonal  
baby vegetables  
\$28.00

### SIDE DISHES

Gratin dauphinois, sweet potato puree, risotto, cauliflower gratin,  
garlic mashed potatoes  
\$5.00

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

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

\*\*Raw or Undercooked - Some of these foods are served (or can be served)  
raw or undercooked, or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of food borne illnesses.

Please note a 5% surcharge is  
added onto every bill .  
Pursuant to Minnesota Statutes,  
Section 177.23, subdivision 9,  
this charge is not a gratuity.