



## Holiday Gourmet Dinners \$150.00

Each Dinner Serves approx. 6

### Glazed Turkey Breast Dinner

\_\_\_\_\_ Qty. of Dinners

Homemade Gravy  
Garlic Mashed Potatoes

Green Beans with  
Pearl Onions & Red Pepper

or

### Glazed Baked Ham Dinner

Each Dinner Serves approx. 6

\_\_\_\_\_ Qty. of Dinners

Homemade Mustard Sauce  
Garlic Mashed Potatoes

Green Beans with  
Pearl Onions & Red Pepper

Dinners Include Choice of one of our medium

Holiday Yule Logs or Cake

(Descriptions inside)

#### Holiday Yule Logs

- ☐ Coeur de Neige
- ☐ L'ambassadeur
- ☐ Praline
- ☐ Mocha

#### Cakes

- ☐ Patrick's Cheesecake
- ☐ Trilongie Cake
- ☐ Tiramisu Cake
- ☐ Opera Cake

# Christmas 2023 order form

Name: \_\_\_\_\_

Daytime Phone: \_\_\_\_\_

Evening Phone: \_\_\_\_\_

Pick-up Date: \_\_\_\_\_ Time (After 10 AM): \_\_\_\_\_

Order Received by (sales rep initials): \_\_\_\_\_

Thank you for your patronage

Gift Cards Available



# Christmas 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 bakery.

Please place your order no later than **Friday, December 22, 2023** by 9pm for guaranteed pick up for Christmas. 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 SOUTHDAL SQUARE LOCATION

Patrick's Southdale Square location hours:  
Saturday December 23 - 7 am to 10 pm  
Sunday December 24 - 7 am to 8 pm  
Monday December 25 - Closed

ORDERS PICKED UP AFTER 10 AM ONLY

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

From all of us here at  we wish you a truly wonderful Christmas

Please visit our website at [www.patricksbakerycafe.com](http://www.patricksbakerycafe.com)  
to see our holiday gallery.

Specialty Breads

<input type="checkbox"/> French Boule	\$4.95
<input type="checkbox"/> Traditional French Baguette	\$2.50
<input type="checkbox"/> Walnut Raisin Bread	\$5.95
<input type="checkbox"/> Olive Bread	\$5.95
<input type="checkbox"/> Multigrain	\$5.95
<input type="checkbox"/> Onion Bread	\$5.95
<input type="checkbox"/> Whole Wheat	\$5.95
<input type="checkbox"/> Sandwich	\$4.95

Dinner Rolls

Half Dozen		\$6.00
One Dozen		\$12.00
Green Olive	<input type="checkbox"/> 1/2 Doz	<input type="checkbox"/> Doz
Walnut Raisin	<input type="checkbox"/> 1/2 Doz	<input type="checkbox"/> Doz
Onion	<input type="checkbox"/> 1/2 Doz	<input type="checkbox"/> Doz
Whole Wheat	<input type="checkbox"/> 1/2 Doz	<input type="checkbox"/> Doz
Petite Pain	<input type="checkbox"/> 1/2 Doz	<input type="checkbox"/> Doz

Mini Danish

<input type="checkbox"/> Raisin Cinnamon _____		
<input type="checkbox"/> Apricot Soleil _____		
<input type="checkbox"/> Apple Cinnamon Danish _____		
<input type="checkbox"/> Blueberry Almond Danish _____		
<input type="checkbox"/> Pear Almond Danish _____		
<input type="checkbox"/> Croissant _____		
<input type="checkbox"/> Chocolate Croissant _____		
<input type="checkbox"/> Almond Croissant _____		
	Mix & Match by the dozen	\$25.00

Mini Pastry

<input type="checkbox"/> Éclair _____		
<input type="checkbox"/> Napoleon _____		
<input type="checkbox"/> Strawberry Napoleon _____		
<input type="checkbox"/> Chocolate Tart _____		
<input type="checkbox"/> Lemon Meringue Tart _____		
<input type="checkbox"/> Fruit Tart _____		
<input type="checkbox"/> Opera Cake _____		
<input type="checkbox"/> Chocolate Raspberry Cake _____		
	Mix & Match by the dozen	\$30.00

Large Quiche

<input type="checkbox"/> Four cheese	\$25.00 Large
<input type="checkbox"/> Quiche lorraine	
<input type="checkbox"/> Spinach	
<input type="checkbox"/> Asparagus and tomato	
<input type="checkbox"/> Sausage	
<input type="checkbox"/> Chicken and feta	

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.

**\* 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 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.

Appetizers

Hot	\$55.00 a dozen
<input type="checkbox"/> Mini bouchee a la Reine with chicken, mushrooms, and bechemel sauce in puff pastry	
<input type="checkbox"/> Roasted Chicken skewers with red and green peppers	
<input type="checkbox"/> Cream cheese friand (cream cheese baked in puff pastry)	
<input type="checkbox"/> Brie cheese in phyllo with cranberry relish	
<input type="checkbox"/> Bleu cheese and bread crumb stuffed mushroom caps	
<input type="checkbox"/> Tender grilled beef skewers with red and green peppers and onions	
<input type="checkbox"/> *Applewood smoked bacon wrapped scallops (*\$42.00 a dozen)	
Cold	\$55.00 a dozen
<input type="checkbox"/> Verrine of tender baby shrimp with lettuce, cilantro, shallots and creme fraiche	
<input type="checkbox"/> Verrine of gazpacho with garden vegetables, lemon juice and creme fraiche	
<input type="checkbox"/> Verrine of roasted red pepper, asparagus mousse, lettuce and creme fraiche	
<input type="checkbox"/> Verrine of smoked salmon with tortillas, cucumbers and creme fraiche	
<input type="checkbox"/> Verrine of fresh carrots, peppers and cucumbers in a rich dill sour cream sauce	
<input type="checkbox"/> Verrine of riviera salsa	

Meat Platters

Sliced turkey, roast beef, ham, salami	Serves approx 10 -12 people	\$85.00
Served with lettuce, tomatoes, condiments & our hand made bread		

Cheese Platters

Brie, Cheddar, Swiss, Pepper jack, Fresh Mozzarella	Serves approx 10 -12 people	\$75.00
Served with our hand made bread		

Meat & Cheese Platters

Sliced Turkey, Roast Beef, Ham, Salami Brie, Cheddar, Swiss, Pepper jack, Fresh Mozzarella. Served with lettuce, tomatoes, condiments & our hand made bread	Serves approx 10 -12 people	\$85.00
---	-----------------------------	---------

Fruit Platters

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

Salad Platters

<input type="checkbox"/> Bistro Salad	Serves approx 10–12 people	\$65.00
<input type="checkbox"/> Chicken caesar salad		\$65.00
<input type="checkbox"/> Caesar salad		\$40.00
<input type="checkbox"/> Pasta Salad		\$60.00
<input type="checkbox"/> Steak Salad		\$75.00

Entrees

	Minimum 4 Entrees
<input type="checkbox"/> Sea Bass	\$29.00
<input type="checkbox"/> Seared or Grilled Salmon	\$26.00
<input type="checkbox"/> Shrimp Scampi	\$23.00
<input type="checkbox"/> Walleye	\$25.00
<input type="checkbox"/> Beef Bourguignon	\$24.00
<input type="checkbox"/> Steak Frites	\$32.00
<input type="checkbox"/> Rack of Lamb	\$32.00
<input type="checkbox"/> Coq au Vin	\$28.00
<input type="checkbox"/> Duck a l'orange	\$29.00
<input type="checkbox"/> Filet Mignon	\$33.00
<input type="checkbox"/> Braised Short Ribs	\$28.00

Mini Sandwiches

<input type="checkbox"/> Classic Ham Sandwich	\$65.00 per dozen
<input type="checkbox"/> Tomato Mozzarella Sandwich	
<input type="checkbox"/> Turkey Sandwich	
<input type="checkbox"/> California Chicken Strip Sandwich	
<input type="checkbox"/> Chicken Ranch Wrap	
<input type="checkbox"/> Patrick's Vegetarian Sandwich	
<input type="checkbox"/> Roast Beef sandwich	

Holiday Specials

<input type="checkbox"/> Cranberry Muffin Loaf	\$12.00
<input type="checkbox"/> Apple Cinnamon Muffin Loaf	\$12.00
<input type="checkbox"/> Pumpkin Raisin Loaf	\$12.00

Dessert Verrine

<input type="checkbox"/> Chocolate Mousse Verrine – Velvety bittersweet chocolate mousse finished with a dark chocolate glaze.	\$55.00 a dozen
<input type="checkbox"/> Tiramisu Verrine – Sponge cake dipped in rich coffee syrup, layered with a light marscapone mousse and finished with chantilly cream.	
<input type="checkbox"/> Cheesecake Verrine – Cheesecake mousse, raspberry jam covered with white chocolate glaze and fresh raspberries.	
<input type="checkbox"/> Lemon Verrine – Almond sponge cake layered with tangy lemon cream, finished with fresh fruit and whipped cream.	
<input type="checkbox"/> Fresh fruit – Seasonal Berries with cream chantilly.	

Bûche de Noël

	Medium (serves 6-8)	Large (serves 10-12)
<input type="checkbox"/> Coeur de Neige	___ Medium \$45	___ Large \$49
Vanilla sponge cake with fresh vanilla butter cream and a raspberry jam center, Simply a slice of heaven.		
<input type="checkbox"/> L'ambassadeur	___ Medium \$45	___ Large \$49
Chocolate sponge cake with fresh chocolate butter cream and a chocolate ganache center. A chocolate fantasy.		
<input type="checkbox"/> Praline	___ Medium \$45	___ Large \$49
Vanilla sponge cake with fresh praline butter cream and a crispy praline center. Just Divine!		
<input type="checkbox"/> Mocha	___ Medium \$45	___ Large \$49
Vanilla sponge cake with fresh coffee butter cream,light coffee syrup and a flourless chocolate cake center. Oh so good.		