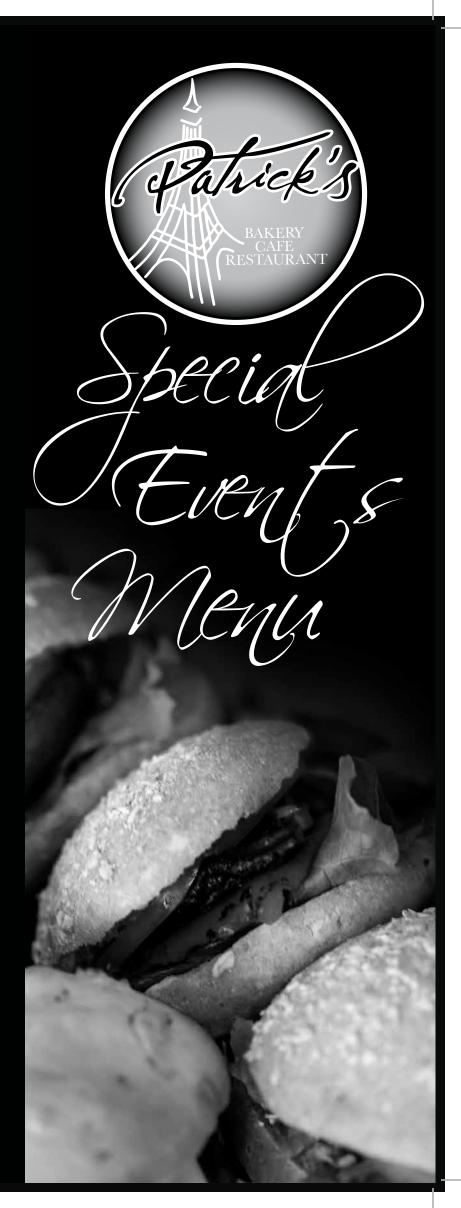
Southdale Square 2928 West 66th Street Sun-Wed 7am - 9pm Thur-Sat 7am - 10pm p: 612-861-7570 f: 612-861-7583

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



www.patricksbakerycafe.com

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





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.



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 CAKEfeeds approx. 30\$ 135.00FULL SHEET CAKEfeeds approx. 60\$270.00



Individual Servings

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

MEDIUM CAKE \$40.00 (serves 6-8) LARGE CAKE \$48.00 (serves 10-12)

1/2 SHEET CAKE feeds approx. 30 \$165.00 FULL SHEET CAKE feeds approx. 60 \$330.00

*Trilogy Cake \$ 7.50

*Classic Opera Cake \$ 7.50

*Feullantine Praline Chocolate Cake \$ 7.50

*Chocolate Raspberry Cake \$7.50

*Passion Cake \$7.50

Vanilla Chocolate Crème Brulee \$7.50

*Patrick's Cheesecake \$ 7.50

*Sarah Cake \$ 7.50

*Ryan Cake \$ 7.50

Éclair \$5.50

*Napoleon \$6.50

*Strawberry Napoleon \$7.50

*Fruit Tart \$7.50

Lemon Meringue Tart \$7.50

Apple Chibouste Tart \$7.50

*Tiramisu \$7.50

Syl Caras

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



MINI PASTRY Éclair, Napoleon, Strawberry Napoleon, Chocolate Tart, Fruit Tart, Lemon Meringue Tart, Opera Cake, Chocolate Raspberry Cake	Per Dozen	\$35.00
MINI MACAROONS Chocolate, Raspberry, Lemon, Pistachio	Per Dozen	\$26.00
TRUFFLES Praline, Raspberry, White Chocolate, Dark Chocolate	Per Dozen	\$30.00
MINI DANISH 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	Per Dozen	\$28.00
MINI COOKIES Chocolate Chip, Chocolate Chip with walnuts and raisins, Honey Nut Peanut Butter, Craisin * Oatmeal, Butter Cookie with Icing, Almond Cookie with Chocolate Ganache	Per Dozen	\$28.00
COOKIES (INDIVIDUAL SERVINGS)		

Chocolate Ganache	
COOKIES (INDIVIDUAL SERVINGS)	
Butter	\$3.50
Chocolate Chip	\$3.50
Chocolate Chip w/ Walnuts & Raisins	\$3.50
Craisin ® Oatmeal	\$3.50
Honey Nut Peanut Butter	\$3.50
Traditional French Meringue	\$3.50
Almond with Chocolate Ganache	\$5.00
Butter Cookie Baa	\$14.00

\$60.00 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.

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 dé Pate

Salami Bleu & Cream Cheese

\$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

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 mozzerella, cherry tomatoes, and basil

Fresh pepper salsa stuffed garden fresh cucumbers Crab salad stuffed garden fresh cucumbers

Serves approx. 10 – 12 people

BISTRO SALAD

\$72.00

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

SALAD NICOISE

\$77.00

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

\$72.00

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

CAESAR SALAD

\$50.00

Fresh romaine lettuce and Parmesan cheese. Served with Caesar dressing.

\$65.00

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

CHOPPED SALAD

\$65.00

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

\$82.00

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

\$40.00

Mixed field greens with cucumber, green beans, and tomatoes served with Italian vinaigrette.



four cheese, quiche lorraine, spinach, asparagus and tomato, sausage, chicken and feta

LARGE QUICHE

Serves approx. 6

\$30.00

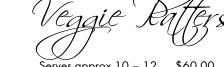
Serves approx. 10 – 12

\$90.00

Sliced turkey, roast beef, ham, and salami. Served with lettuce, tomatoes, condiments and our handmade rolls

\$85.00

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



Serves approx 10 – 12 \$60.00 Celery, carrots, cauliflower, cucumber and cherry tomatoes Served with dill sour cream



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

Half Gallon \$24.00

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

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, with Bistro mustard dressing. Served on an onion bun.

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



Entreé price is per person.

SHRIMP SCAMPI

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

\$25.00

SEA BASS

Fresh ratatouille served with sundried tomato

\$32.00

SALMON SEARED OR GRILLED (quest choice) on a bed of green pea risotto, sabayon leek

\$29.00

WALLEYE

Pan seared walleye with a wild rice blend, almond butter and seasonal vegetables

\$29.00

BEEF BOURGUIGNON

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

\$26.00

STEAK FRITES **E**



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

\$35.00

RACK OF LAMB

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

\$35.00

COQ AU VIN

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

\$32.00

DUCK A L'ORANGE

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

\$32.00

FILET MIGNON

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

\$36.00

BRAISED SHORT RIBS

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

\$30.00

SIDE DISHES

Gratin dauphinois, sweet potato puree, risotto, cauliflower gratin, garlic mashed potatoes \$6.00

> Entreé 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.

A 3% Fee will be added to all credit card transactions in compliance with Minn. Stat. 325G.051.