Patrick's
BAKERY
CAFE
RESTAURANT

Special Events Menu



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

Patrick's
BAKERY
CAFE
RESTAURANT

www.patricksbakerycafe.com

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

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.**

Specialty Cakes

Patrick's
SPECIALTY CAKES

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

MEDIUM CAKE $44.00 (serves 6-8)
LARGE CAKE $50.00 (serves 10-12)

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

*Trilogy Cake $8.50
*Classic Opera Cake $8.50
*Feullantine Praline Chocolate Cake $8.50
*Chocolate Raspberry Cake $8.50
*Passion Cake $8.50
Vanilla Chocolate Crème Brulee $8.50
*Patrick's Cheesecake $8.50
*Sarah Cake $8.50
*Ryan Cake $8.50
Éclair $6.50
*Napoleon $7.50
*Strawberry Napoleon $8.50
*Fruit Tart $8.50
Lemon Meringue Tart $8.50
Apple Chibouste Tart $8.50
*Tiramisu $8.50

Gift Cards

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

Our Pastry

MINI PASTRY — Per Dozen — $35.00
Éclair, Napoleon, Strawberry Napoleon, Chocolate Tart, Fruit Tart, Lemon Meringue Tart, Opera Cake, Chocolate Raspberry Cake

MINI MACAROONS — Per Dozen — $26.00
Chocolate, Raspberry, Lemon, Pistachio

TRUFFLES — Per Dozen — $30.00
Praline, Raspberry, White Chocolate, Dark Chocolate

MINI DANISH — Per Dozen — $28.00
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 — $30.00
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	$4.00
Chocolate Chip	$4.00
Chocolate Chip w/ Walnuts & Raisins	$4.00
Craisin ® Oatmeal	$4.00
Honey Nut Peanut Butter	$4.00
Traditional French Meringue	$4.00
Almond with Chocolate Ganache	$6.00
Butter Cookie Bag	$15.50

Dessert Verrine

$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.

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 dé 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

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 mozzerella, 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 — $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.

PASTA SALAD — $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

STEAK SALAD — $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.

Mini Quiches

$72.00 per dozen
four cheese, quiche lorraine, spinach,
asparagus and tomato, sausage, chicken and feta

LARGE QUICHE
Serves approx. 6 $30.00

Meat Platters

Serves approx. 10 – 12 $90.00
Sliced turkey, roast beef, ham, and salami. Served with lettuce,
tomatoes, condiments and our handmade rolls

Cheese Platters

Serves approx 10 – 12 $85.00
Brie, cheddar, swiss, pepper jack, fresh mozzarella
Served with our handmade rolls and crackers

Veggie Platters

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

Fruit Platters

Serves approx 10 – 12 $70.00
Pineapple, kiwi, strawberry, raspberry, blackberry and (seasonal fruit)

Soups

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.

Mini Sandwiches

$75.00 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,
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

Entrées

Entreé price is per person.

SHRIMP SCAMPI
Shrimp, heirloom tomatoes, fresh basil, shallots, garlic &
white wine served on angel hair pasta
$27.00

SEA BASS
Fresh ratatouille served with sundried tomato
$35.00

SALMON SEARED OR GRILLED (guest choice)
on a bed of green pea risotto, sabayon leek
$31.00

WALLEYE
Pan seared walleye with a wild rice blend, almond butter and sea-
sonal vegetables
$31.00

BEEF BOURGUIGNON
Beef stew in red wine sauce made with bacon, caramelized pearl
onions and mushroom atop fettuccine pasta
$28.00

STEAK FRITES
8 oz. New York strip steak served with peppercorn sauce and french
fries. Served with a side salad
$38.00

RACK OF LAMB
Mustard encrusted rack of lamb served with au jus, cauliflower
gratin and a sweet potato puree
$38.00

COQ AU VIN
Cornish game hen in red wine reduction with mushrooms, pancetta
and gratin dauphinois
$34.00

DUCK A L'ORANGE
Duck breast served with a caramelized walnut risotto in
an orange sauce
$34.00

FILET MIGNON
Filet mignon served with a savory potato cake, baby vegetables and
a red wine mushroom sauce
$38.00

BRAISED SHORT RIBS
Beef short ribs, roasted garlic mashed potatoes & sautéed seasonal
baby vegetables
$33.00

SIDE DISHES
Gratin dauphinois, sweet potato puree, risotto, cauliflower gratin,
garlic mashed potatoes
$7.00

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.