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

Tarts and Pies

	9" pies
❑ 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

Thanksgiving 2026 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 Patrick's BAKERY & CAFE we wish you a truly wonderful Thanksgiving

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

Thanksgiving 2026

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 Monday, November 23, 2026 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 - NO DELIVERY

Patrick's Southdale Square location hours:
Wednesday November 25 - 7 am to 9 pm
Thursday November 26 - 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

- ❑ French Boule $6.50
- ❑ Traditional French Baguette $4.00
- ❑ Walnut Raisin Bread $6.50
- ❑ Olive Bread $6.50
- ❑ Multigrain $6.50
- ❑ Onion Bread $6.50
- ❑ Whole Wheat $6.50
- ❑ Sandwich $6.50

Dinner Rolls

Half Dozen $6.00
One Dozen $12.00

Green Olive	❑ 1/2 Doz	❑ Doz
Walnut Raisin	❑ 1/2 Doz	❑ Doz
Onion	❑ 1/2 Doz	❑ Doz
Whole Wheat	❑ 1/2 Doz	❑ Doz
Petite Pain	❑ 1/2 Doz	❑ Doz

Mini Danish

Mix & Match by the dozen $28.00

- ❑ Raisin Cinnamon ____
- ❑ Apricot Soleil ____
- ❑ Apple Cinnamon Danish ____
- ❑ Blueberry Almond Danish ____
- ❑ Pear Almond Danish ____
- ❑ Croissant ____
- ❑ Chocolate Croissant ____
- ❑ Almond Croissant ____

Mini Pastry

Mix & Match by the dozen $35.00

- ❑ Éclair ____
- ❑ Napoleon ____
- ❑ Strawberry Napoleon ____
- ❑ Chocolate Tart ____
- ❑ Lemon Meringue Tart ____
- ❑ Fruit Tart ____
- ❑ Opera Cake ____
- ❑ Chocolate Raspberry Cake ____

Mini Quiches/Large Quiche

$72.00 per dozen/$30.00 Large

❑ Four cheese	❑ Mini	❑ Large
❑ Quiche lorraine	❑ Mini	❑ Large
❑ Spinach	❑ Mini	❑ Large
❑ Asparagus and tomato	❑ Mini	❑ Large
❑ Sausage	❑ Mini	❑ Large
❑ Chicken and feta	❑ Mini	❑ Large

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

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
- ❑ Tender grilled beef skewers with red and green peppers and onions
- ❑ *Applewood smoked bacon wrapped scallops (*$42.00 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

Canape /Hors d'oeuvre

$55.00 A DOZEN – MIN. OF 3 DOZEN

HAND MADE AND DECORATED

- ❑ Salmon served with lemon butter
- ❑ Roast beef served with a creamy mustard butter
- ❑ Ham served with a creamy mustard butter
- ❑ Mousse de pate
- ❑ Salami
- ❑ Blue & creme cheese

Soup

Half Gallon $24.00

- ❑ Chicken chili
- ❑ French onion
- ❑ Chili with beans
- ❑ Baked potato
- ❑ Cream of broccoli with cheese
- ❑ Pumpkin bisque

Meat Platters

Serves approx 10 -12 people $90.00

Sliced turkey, roast beef, ham, salami
Served with lettuce, tomatoes, condiments & our hand made bread

Cheese Platters

Serves approx 10 -12 people $85.00

Brie, Cheddar, Swiss, Pepper jack, Fresh Mozzarella
Served with our hand made bread

Meat & Cheese Platters

Serves approx 10 -12 people $90.00

Sliced Turkey, Roast Beef, Ham, Salami Brie, Cheddar, Swiss, Pepper jack, Fresh Mozzarella.
Served with lettuce, tomatoes, condiments & our hand made bread

Fruit Platters

Serves approx 10 -12 people $70.00

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

Salad Platters

Serves approx 10 –12 people

- ❑ Bistro Salad $72.00
- ❑ Chicken caesar salad $72.00
- ❑ Caesar salad $50.00
- ❑ Pasta Salad $65.00
- ❑ Steak Salad $82.00

Entrees

Minimum 4 Entrees

Shrimp Scampi	$27.00
Seabass	$35.00
Lobster Risotto	$34.00
Salmon Seared or Grilled	$31.00
Walleye	$31.00
Beef Bourguignon	$28.00
Steak Frites	$38.00
Rack of Lamb	$38.00
Coq au Vin	$34.00
Duck a l'orange	$34.00
Filet Mignon	$38.00
Braised Short Ribs	$33.00

Mini Sandwiches

$75.00 per dozen

- ❑ Classic Ham Sandwich
- ❑ Tomato Mozzarella Sandwich
- ❑ Turkey Sandwich
- ❑ California Chicken Strip Sandwich
- ❑ Chicken Ranch Wrap
- ❑ Patrick's Vegetarian Sandwich
- ❑ Roast Beef sandwich

Holiday Specials

- ❑ Cranberry Muffin Loaf $15.00
- ❑ Apple Cinnamon Muffin Loaf $15.00
- ❑ Pumpkin Raisin Loaf $15.00

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.**

*** 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.