

The Pantry Pastry Menu



Small Treats

Special Mini Cheese Cake 3" \$3.00-\$3.75
Wh.Choc. Cheesecake + Berries \$8.95
All Blueberry Tartlet or Tart \$3.50/\$16.00
Lemon or Fruit or Ganache Tartlet \$3.50
Rice or Tapioca Pudding **GF** \$2.50

Cup Cakes...Lg. \$2.50/ Mini \$1.25
Fruit Crisp Prices Vary
Black & Red Mousse **GF** \$8.95
Cannoli Cream Tartlet \$3.50
Petite Raspberry Mousse \$3.50

Tiramisu Cheese Cake \$8.95
Tiramisu Slices \$3.00
Chocolate Marquise **GF** \$8.95
5" Cheesecake (Flavors Rotate) \$8.95

Bite Size Desserts...(one or two bites each) for assorted mini pastry platters: All priced @ \$1.25 per piece unless indicated otherwise.

Mini Chocolate Éclairs
Italian Ricotta Cheese Cannoli
Mini Fruit or Lemon Tart (Bite Size)
Mini Ganache Tart (Bite Size)

French Macarons (assorted flavors)
Mousse Poppers (assorted flavors)
Lemon Square Bites
Almond/Brown Butter Financiers
(min. of 12 to order)

Chocolate/Raspberry Tart (Bite Size)
Chocolate Cone w/Crispy Rice Pearls
Mini Raspberry Ganache Tart + Ras.
Mini Cup Cakes (min. 12 to order)

A discount of 10% will apply to all mini pastry platters with over 40 pieces. (Spend \$50 – save \$5)

We attempt to be able to supply this variety at any given time; however, **a multitude of small quantities will not be made at once.**

Our Cakes we are currently making...

Oreo Soleil Cake \$27.00 * \$3.50/slices
Chocolate/Raspberry Soleil \$27.00 * \$3.50
Mocha Java Torte \$27.00 * \$3.50/slices
Chocolate Mousse Cake \$27.00
Deluxe Raspberry Ganache Cake \$30/\$4
Coconut Cake \$24.00 * \$3.25/slices
Carrot Cake \$25.00 * \$3.50/slices
Strawberry Short Cake (BISCUIT) \$24
New York Cheese Cake \$27 **(8")** \$3.50

The first price is whole cake & second price is by the slice when available...

German Chocolate Cake \$27 **(8")** \$3.50
Shabby Chic Vanilla Blast \$22 * \$3.25
Strawberries & Cream Cake \$25
3 layer Choc. Mousse+Whip Cream \$27/\$3.50
3 layer Choc. Mousse Ganache Glaze \$27
Cannoli Cake w/Meyer's Rum \$25 \$3.50
Flourless Chocolate Cake \$15 **(8")** \$2.75
Yellow Cake, Mocha Buttercream \$22/\$3.25
Soufflé Rolls – assorted varieties offered

Choc. Fudge & Caramel Cake \$25 **(8")**
Glen Bayer's Choc./Raspberry Cake \$27
Jewish Apple Cake w/Walnuts \$15
Red Velvet Cake w/Vanilla Icing \$22/\$3

No "Same day" cake orders – SORRY®
You may choose from what's available

* **Here's how it works...** Our stock size cake is 9" (finished) – You can pretty much order any of the above cakes for the **following day**. We encourage you to - **NOT WAIT until the last minute to order**. Generally speaking, you cannot order anything for the same day (unless it is made & not sold). If you cannot understand the concept of a bakery not being able to produce 1 cake for your order, consider the fact that there are 30 or 40 more people saying the same thing!! The latest orders get pushed to back of the list (or off it!) We have 4 people making desserts & no more room!

* **Larger Cakes...** See our large cake policy. Virtually every cake that is not 9" (finished) requires at least a week in advance notice. Some cakes require much more notice. If you give us 1 + weeks – you will get the cake for sure. **We auto-deny @ every last minute order. It's way easier then trying to make multiple exceptions to a quite simple policy. Plan ahead & your order will be filled.**

* **Decorations...** We attempt to apply the correct information to each order we have. Make sure the most amount of information gets written down on your order regarding decorating. **NON-MENU** decorations need to be approved by **pastry chef** that is on duty at time of customer visit and agreed upon in advance of order to avoid confusion. If customer needs to return to The Pantry when pastry people are available they should allow time for this in ordering process. Quotes or promises made by counter people will not be honored.

Of great importance: Are you placing a very important order where colors, themes, thoughts & dreams need to go from your mouth to the top of a cake? **PLEASE** – place your order with a pastry chef & not with a counter person. You have a much greater chance of getting what you are looking for. We have made thousands & thousands of desserts...the pastry people know the menu very well; what can & cannot be done, the issues you may run into with an order. Etc. **The counter people may not be quite as well versed with the menu.**

Quick Breads – Muffins in Trays – Cup Cakes – Packaged Cookies & Store Made Ice Creams & Sorbets

Throughout the course of the week we attempt to make (as much as possible) products for sale based on business and **customer requests**. We never offer too many varieties of muffins or quick breads at once because then they just wouldn't be fresh! If there is something you are looking for – by all means – please ask. If you are looking for something for the same day you may be lucky & get it or we can at least tell you when we can make it for you. All of our quick breads freeze perfectly so you can pop one in the freezer.

Below you will find a list of many of the quick breads we offer – Give us a call to see what is available that day.

Banana Bread***Sunny Butter Pound Cake***Chocolate Pound Cake***Zucchini Muffin Bread***Yogurt Cake***Gluten Free Lemon Yogurt Bread***Blueberry Muffin Bread***Cornbread***Cornbread w/Cranberries & Fennel Seed***Shortcake Biscuits***Lemon Poppy Seed***Cinnamon Raisin***Country White Bread***Cheddar & Scallion Biscuits***Blueberry Bran Muffin***Pumpkin Chocolate Chip Bread***8 Grain Muffin***Morning Glory Muffin*** Irish Soda Bread***Chocolate Cranberry***Pumpkin Cranberry Bread***Apple Date Muffins***Baking Powder Biscuits***



We reserve the right to postpone orders/requests for quick breads if too many are ordered on the same day.



Thank you for voting us **BEST DESSERTS + BEST PASTRIES** In Connecticut

* 2004/2005/2006/2007/2008/2009/2010/2011/2012/2013/2014/2015/2016/2017/2018/2019 & Beyond!! ©

THAT'S EVERY YEAR SINCE WE HAVE OPENED!...and then some

The Pantry – 1580 Post Road, Fairfield, CT 06824 www.thepantry.net 203-259-0400

Pastry Menu



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Pantry Key Lime Pie \$16 #1 seller
 Cannoli Cream Tart \$16
 Fruit & Frangipane Tart \$16
 Roberto's Nutella Pie \$16
 Milk Chocolate/Soft Caramel Tart \$16
 Fresh Fruit Tart \$16
 Lemon Tart \$16
 Amanda's Peanut Butter Cup Pie \$16
 Matt's Cashew & Caramel Tart \$16

Ganache Tart \$16
 Chocolate Cream Pie \$16
 White Chocolate Chip Pie \$16
 Berry Frangipane Tart \$16
 Blueberry/Goat Cheese Pie + Basil \$18
 Cream Cheese Tart + Apples \$16
 Sherwood's Chocolate Banana Pie \$16
 Apple Tart Bonne Femme \$16

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Breakfast & Breakfast Catering

Individual Assorted Breakfast Pastries, Bagel King Bagels, Muffins, Danish, Scones, Coffee Cake & Quiche are available each day. We can also provide you with platters of freshly baked breakfast pastries, hot coffee & tea, hot chocolate, juices, drinks, iced coffee, iced tea, yogurts, cut fruit platters, fruit salad & quiche to complete the selection. If you are having a function & you are looking for a better alternative to fast food offerings...call in your order or stop by & see us. We open @ 7:00 AM & can have your order waiting for you.

Asst. Breakfast Pastries (Mixed continental breakfast) - \$1.90/p.
 Bagels \$1.00/each + Butter \$1.25 + Cream Cheese \$1.50
 Coffee Box - Regular or Decaf... \$16.00 [128 Fl. Oz.]
 Hot Water Box + Teas (assorted)...\$16.00 [128 Fl. Oz.]
 Coffee & Tea price includes all setups/cream/sugar etc.
 Box of Hot Chocolate/Mulled Cider(seasonal)\$21 [128 Fl. Oz.]

Box of Cold Brew or Cold Brew Decaf Coffee [128 Fl. Oz.] \$19
 Coffee Cake...\$10.00 (serves 8 people) Slices \$1.50
 Cheese Danish & Raisin Roll \$1.75 each piece
 Muffins//Scones//Croissants//Pain au Chocolat \$2.00 each
 Fresh Fruit Salad.....\$2.25 per portion (\$6.25/lb.)
 Organic Hot Steel Cut Oatmeal \$3.50 (seasonal) (Sept – April)

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Quiche.....\$2.25 slice & \$16.00 whole (8 slices per quiche) - Normally we prepare one variety per day.

We can possibly do more than that; however, we don't prepare 6 variations in small quantities. (Example: 5 different choices & 1 of each choice) We have a limited amount of time & oven space to accommodate huge variety swings.

Customers ordering a great deal of assorted quiche (6 or more) – we will provide you with a variety of options. See our list below:

Broccoli, Sausage & Cheddar (**Mon**)
 Spinach, Artichoke & Ricotta
 Salata(**Tuesday**)
 Ham & Swiss (**Wednesday**)
 Broccoli, Spinach & Pepper Jack (**Fri**)
 Bacon/Cheddar/Mushroom/Onion(**Sat**)

Choice (**Thursday & Sunday**)
 Broccoli, Bacon, Onion & Cheddar
 Hot & Sweet Sausage w/cheddar
 Spinach, Roast Tomato & Goat Cheese
 Leek, Goat Cheese & Black Olive
 Bacon, Onion, Leek & Gruyere
 Broccoli, Ham & Cheddar

Frittatas are made in half trays on customer request. (12 portions)
 \$35 - \$40
Frittatas = 3 x quiche + no crust

8 ~~~~~ PANTRY COOKIES & COOKIE PLATTERS ~~~~~ 8

We bake cookies starting at 7 am each day & a bit later on Sunday so they will be ready @ around 8:30 am weekdays & about 9:30 or so on Sunday. We are baking anywhere from several hundred to over a thousand each day. **If you don't crave disappointment – by all means please pre-order your cookies.** It also helps limit frustration for your neighbors who arrive later in the day to an empty cookie case. ☺ Once again, since we are trying to predict how many to bake – it helps us to have orders!

We make about a dozen or so varieties each day, and a couple special cookies. The standards are orderable & the special may be requested by customers to be returned back in the queue to come back on production again. Some are made seasonally so they are only around in the fall or spring. Some are never made when it's humid out. Lots to think about!! We also sell most of the dough as a “bake @ home product” – so it can be a fun afternoon with the kids! All our croissants may also be purchased frozen – bake at home.

Cookie Trays: (24 assorted \$20) (36 assorted \$30) (55 assorted \$40) OR ½ size cookie trays Sm. \$30 Med. \$43 Lg. \$65

Trays that are an assortment from full mix are priced as above. Higher cost cookies receive the higher price

Daily Cookie Varieties (Priced from \$.50 – \$1.50)

Chocolate Chip ☺ Trail Mix ☺ Oatmeal Raisin ☺ Molasses ☺ Classic Sugar ☺ World Peace ☺ Snicker-doodles ☺ Peanut Butter ☺ Sherwood's Peanut Butter & Milk Choc ☺ Whoppers ☺ Coconut Macaroons ☺ Cowboy ☺ Thumbprint ☺ Brownies ☺ Gluten Free Brownies ☺ M&M Cookies ☺ Ultimate ☺ Winnebago Bars ☺ Prune & Oatmeal Bars

There are about 25 more varieties that are rotated through as specials in addition to above cookies. This would include several bars, gluten free options and some limited edition cookies ☺ We try to mix it up & keep it interesting for you!

Special Orders: In an effort to serve all of our customers with equal special treatment – we will tell you up front if your cake or dessert is “too special for us” We have space & time limitations & we will do everything possible to make your order happen. If something is beyond our capabilities – we will let you know. Please don't be put off by this (at least we are honest about it)

It's best to place orders during the day (7 am – 2 pm) while the pastry people/chefs are in house. Keep in mind... we have completed half of our day's work by 7 AM – so when you call early – you are still late. Call ahead please!!!

We ask that you verify the day, date & time you would like to receive your desserts to avoid any possible mistakes.

Don't be put off by quick answers – we are baking your order in our head while you speak it. Some stuff we can do & some we just don't do or don't want to do. We cannot make everything; it is physically impossible in our space.