

2009 Winter Holiday Menu

BITTERSWEET PASTRY SHOP 1114 W. BELMONT 773.929.1100

Buche de Noel

A beautiful & elegant table decoration, a holiday must

CLASSIC ALMOND BISQUIT WITH

YOUR CHOICE OF FILLING:

eggnog buttercream
dark chocolate mousse
hazelnut buttercream

GANACHE FINISH AND MERINGUE MUSHROOMS

SMALL 40.00 SERVES 12

LARGE 70.00 SERVES 24

8" Chocolate Peppermint Cake

30.00 SERVES 12+

CHOCOLATE FUDGE CAKE, PEPPERMINT GANACHE
& PEPPERMINT BUTTERCREAM FINISHED WITH A
CHOCOLATE PEPPERMINT GLAZE



Chocolate Pate

30.00 SERVES 12

TRIANGLE LOAF OF BITTERSWEET
CHOCOLATE MOUSSE WITH FESTIVE DRAGEES

Tricolor Mousse

35.00 SERVES 8-10

DARK CHOCOLATE, MILK CHOCOLATE & WHITE
CHOCOLATE...OUR FAVORITE, YOUR FAVORITE
AND THEIR FAVORITE...SCOOP & SERVE...
YOU ARE NOW THE MOST PERFECT HOSTESS

Flourless Chocolate Mousse Cake

29.00 SERVES 12

Tiramisu

35.00 SERVES 8-10

LADYFINGER COOKIES SOAKED IN ILLY ESPRESSO
WITH MASCARPONE CUSTARD & DUTCH COCOA

Butterscotch Cream Pie

BACK BY POPULAR DEMAND

28.00 SERVES 8+

Flourless Hazelnut Torte

CRUSHED HAZELNUTS & CHOCOLATE CHUNKS

26.00 SERVES 10-12



Madagascar Vanilla Bean Crème Brulee

24.00 SERVES 4+

Key Lime Chiffon Trifle

35.00 SERVES 8-10



8" Cranberry Chocolate Tart

26.00 SERVES 8+

8" Orange Caramel Nutcracker Tart

22.00 SERVES 8+

9" Lemon Sabayon Tart

24.00 SERVES 8+

8" Raspberry Brown Butter Custard Tart

28.00 SERVES 8+

8" Cheesecakes

26.00 SERVES 6-8

EGGNOG, CRANBERRY SWIRL
OR CHRISTMAS COOKIE CHUNK

Apple Cranberry Streusel Pie

24.00 SERVES 8+



Pecan Pie

24.00 SERVES 8+

Seasonal Cupcakes

30.00 DOZEN OR 3.25 EACH

- CHOCOLATE PEPPERMINT
- GINGERBREAD
- FUDGE MILK CHOCOLATE
- COCONUT SNOWBALL

Also Available:

Our signature collection of individual pastries,
tarts, cookies, brownies & bars

Brown Sugar Pecan Roll Pull Apart

16.00



Streusel Coffee Cakes

FRESH RASPBERRY OR CRANBERRY 16.00

Maple Walnut French Toast Casserole

28.00

Sour Cherry Clafoutis

16.00

Orange Yogurt Icebox Cake

14.00

WITH CRANBERRY ORANGE SUGAR GLAZE



Also Available:

classic & seasonal croissants, scones & muffins

Quiche

34.00 SERVES 6-8

SPINACH RICOTTA, HAM & JARLSBERG,
BREAKFAST SAUSAGE & IRISH CHEDDAR
OR TOMATO BASIL MOZZARELLA

Dinner Rolls

12.00 DOZEN

BUTTER CRESCENT, BRIOCHE OR FRENCH

Soup 12.00 QUART

MUSHROOM THYME, CARROT JALAPENO,
POTATO LEEK OR BUTTERNUT SQUASH

Baked Brie

WITH SHIITAKE MUSHROOMS

16.00

Orange Marinated Olives

10.00LB

Cheese Tray

ELEGANT, TASTY, EASY
SIX CAREFULLY CHOSEN VARIETIES

22.00

Butternut Squash Empanadas

24.00 DOZEN

House Blended Butters

CRANBERRY OR ROSEMARY 4.50

Dressings

5.00 BOTTLE

BALSAMIC, LEMON OR RASPBERRY VINAIGRETTE

Ice Cream

5.00 PINT

EGGNOG, PEPPERMINT CHOCOLATE CHIP
OR CHOCOLATE RASPBERRY

Hot Fudge or Caramel Sauce

12.00 EACH

Decorated Seasonal Cookies

1.50-6.00 EACH

SNOWMEN, GINGERBREAD PEOPLE,
TREES, STOCKINGS, DOVES, DREIDELS,
STARS OF DAVID & MORE

Bourbon Fruitcake

12.00

Petite Gingerbread Houses

35.00



Custom orders are always welcome.
Ask a manager about creating a
custom gift, basket or tray.

Holiday Hours

Thursday, December 24th
pick-up hours 10am-7pm

CLOSED FRIDAY, DECEMBER 25TH

CLOSED SATURDAY, DECEMBER 26TH

THURSDAY, DECEMBER 31ST 7AM-6PM

CLOSED FRIDAY, JANUARY 1ST

SELECT MENU ITEMS ARE AVAILABLE
NOW WITH 48 HOURS NOTICE.
A CREDIT CARD IS REQUIRED TO SECURE ALL ORDERS.

Please place your holiday orders early.

TO HELP EXPEDITE YOUR ORDER PLEASE TAKE NOTE
OF YOUR SCHEDULED PICK UP TIME AND NUMBER.

ORDER # _____ PICK UP TIME _____

