

The Old Inn at the Southfield Store

BAKERY MENU



For Custom Orders Please Contact:
Amanda Perreault, Executive Pastry Chef

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163 Norfolk Road
Southfield, MA 01259
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CELEBRATION CAKE

*Vanilla Buttermilk Cake with House-Made Rainbow
Sprinkles
Brushed with Highlawn Farm Vanilla Milk
Filled and Topped with Vanilla Buttercream*

CHOCOLATE RASPBERRY MOUSSE CAKE

*Chocolate Chiffon Cake with Valrhona Extra Bitter 61%
Dark Chocolate Raspberry Mousse and a Layer of
Raspberry Jam. Glazed with Dark Chocolate Ganache
and Finished with Chocolate Micro Curls*

CARROT CAKE

*Lightly Spiced Carrot Cake with Golden Raisins and
Poached Pineapple. Valrhona Ivore 35% White
Chocolate Cream Cheese Filling. Frosted with Vanilla
Buttercream and Garnished with Roasted Salted Walnuts*

LEMON MASCARPONE MOUSSE CAKE

*Lemon Chiffon Cake Filled with Lemon Vermont
Creamery Mascarpone Mousse, and a Layer of Lemon
Curd. Frosted with Vanilla Buttercream.
Finished with Fresh Berries*

**SIGNATURE DARK CHOCOLATE GANACHE
CAKE**

*Chocolate Fudge Cake Layered with Valrhona Caraibe
66% Dark Chocolate Ganache Glazed and
Finished with Stracciatella Chips*

CHAMPAGNE CAKE

*Chenin Blanc Champagne Chiffon Cake Filled with
Vanilla Bean Diplomat Cream and Raspberry Jam
Frosted with Vanilla Buttercream
Garnished with Fresh Raspberries*

FLOURLESS CHOCOLATE TORTE

*Gluten- Free Dark Chocolate Torte
Glazed with Valrhona Guanaja 70% Dark Chocolate Ganache.
Adorned with 23 Karat Gold Leaf and Fresh Berries*

VANILLA BEAN CHEESECAKE

*Vermont Creamery Mascarpone Cheesecake. Pecan
Gingersnap Cookie Crust. House-Made Tart Red
Cherry Topping*

**HOUSE-MADE GELATO AVAILABLE BY THE
PINT IN A VARIETY OF SEASONAL FLAVORS
8 /PINT**

CAKE PRICES

6" Cake (serves 8) / 25

8" Cake (serves 12) / 45

Cupcakes 3 each/ 30 dozen

Larger Cakes are Priced by the Number of Servings

5 per person

WEDDING CAKE CONSULTATIONS

AVAILABLE BY APPOINTMENT



COOKIES & BROWNIES

Cookie Flavors: Chocolate Chocolate Chip, Oatmeal Raisin, Snickerdoodle, Ginger Molasses, Chocolate Chip (additional flavor options on request)

Giant Cookies /2 each or 20/dozen

Mini Cookies /.75 each or 8/ dozen

Cherry Walnut Brownies / 3.50 each or 36/dozen

Cherry Walnut Mini Brownies / 1 each or 10/ dozen

Assorted Amandinas (Tiny Gluten Free Almond Friand Cakes) 25 / dozen

*Mini Cookie/Brownie/Amandina Assortment
15 /dozen*

DINNER ROLLS-14/DOZEN

BAGUETTES / 4

**SHIRL'S CRANBERRY ALMOND GRANOLA-
1# BAG / 9.50**

**SHIRL'S GLUTEN FREE VEGAN GRANOLA
8.8 OZ BAG- 6.50**

PIES & TARTS

*9" Diameter Pies and Tarts / 30
(serves 8-10)*

PIES

Apple, Blueberry, Cherry Available with Classic Pie
Crust Topping or Crunchy Nut Topping
Pecan, Chocolate Silk, Coconut Cream
Lemon Meringue

TARTS:

Chocolate Café Noir, Pecan, Key Lime, Almond Frangipane
with Seasonal Fruit or Berries
Peanut Butter with Mini Chocolate Chips
Chocolate Caramel Walnut, Brown Butter
with Seasonal Fruit or Berries
All Tarts are Baked in an Almond Sable Shell

DEEP-DISH QUICHE

*Made with High Lawn Farm Cream and
Local Free-Range Feather Ridge Farm Eggs*

Quiche Lorraine, Seasonal Vegetable, and Custom Made
Varieties /45 (serves 10-12)

BREAKFAST PASTRIES/ VIENOISSERIE

A Baker's Dozen (13 pc) /25

Seasonal Muffins and Scones

Pecan Sticky Buns

Cinnamon Buns with Orange Zest Glaze

Raspberry Cheese Danish, Almond Currant Danish, Pain
au Chocolate

Raspberry, Cinnamon or Almond Palmiers

Butter Croissants

(Ham and Comte Cheese, Raspberry or
Almond Croissants) / 30

Sour Cream Pecan Coffee Cake

6" Diameter Cake (serves 8) / 20

Lemon Bundt Cake with Vanilla Icing

6" - \$ 20.00 (serves 8)

9" - \$ 30.00 (serves 14)