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FINE FRESH-BAKED GOODS

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At Délices & Co., we strive to create pastries in their purest form, honoring the hard work and dedication of those who have honed our craft. Within golden layers of crackling crusts, the heady aroma of gentle fermentation and medley of rich flavors, we recognize the art and passion of untold generations past. Beating a batter with just enough vigor, or folding dough just-so, all work to continue the expertise refined across cultures and artisan traditions. It is with respect we acknowledge that at times, a recipe's greatness is equally what is added, and what is not—a synchronizing of classic authenticity and modern upgrades. At Délices & Co., we work to honor the history of pastry art and contribute our unique flavor to its ongoing evolution.

Refining the art that goes into pastry making.  
And the joy that comes out of it.



# CROISSANTS & VIENNOISERIES

Our croissants are exclusively made with sweet cream butter for flaky, delicate layers with a crispy, satisfying exterior. And our specialty items are much more than just laminated dough, they are an alluring focal point of any pastry arrangement.



## Parisian Butter Croissant

All butter, slow fermentation for a complex flavor and perfect texture

#2001D



## Pain au Chocolat

With semi-sweet chocolate batons

#2008D



## Whole Grain Croissant

Nutty, tangy whole wheat, grain and seed garnish

#2003D



## Almond Cream Croissant

Traditional, twice baked

#2007D



## Spinach Kale Ricotta Croissant

Kale and spinach with ricotta cheese in a flaky whole wheat croissant dough, topped with cheddar cheese

#2015D



## Sugar Brioche

Authentic, tender dough with pearl sugar garnish

#2020D



# DANISH PASTRIES

From the nut paste used in our almond cream, to the purity of our fruit-filled compotes, each component of our Danish is carefully prepared in-house. These beautiful pastries can be served as a gorgeous breakfast or dessert.



## Cream Cheese Pocket

Silky cream cheese filling, crispy flaky dough

#2030D



## Apple Feuilletee

Fresh apple slices, puff pastry

#2033D



## Apricot with Cream

Subtly sweet fruit quarters, pastry and almond cream

#2036D



## Black & Red Cherry Danish

Black and red cherry with almond cream

#2034D



## Blueberry Red Currant

House-made blueberry compote, pastry and almond cream

#2037D



# MUFFINS & SCONES

Our muffins feature unique and classic flavors that are moist with airy, textured pockets and a pleasantly balanced flavor. Tender and moist, our scones are decadent yet light, prepared with heavy cream, sweet cream butter and a traditional crumbly texture.

## Hearty Grains Muffin

Six nutty whole grains for twice the fiber

#2200D



## Blueberry Blossom Muffin

Sweet blueberries, essence of rose water

#2201D



## Banana Walnut Muffin

Fresh banana puree, house-made walnut paste

#2205D



## Farmers Market Berry Bran Muffin

Blueberries, apples, strawberries and bananas

#2204D



## Chocolate Hazelnut Muffin

Milk chocolate, house-made hazelnut paste

#2206D



## Cheddar Cheese & Chives Scone

Cheddar cheese, chives and a hint of ground black pepper

#2184D



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