CATERING & BAKERY MENU

Jean-Jacques'

CAFE & PATISSERIE
CATERING | PARTY ROOM | RESTAURANT & BAR

HOME ENTERTAINMENT

OFFICE BREAKFASTS AND LUNCHES

PICK UP OR DELIVERY

48-HOUR ADVANCE NOTICE REQUIRED FOR MOST ORDERS
Many options are available for same-day pickup

OPEN 7 DAYS 468 Bedford Road • Pleasantville 10570 914.747.8191 JEAN-JACQUES.COM

If you have a food allergy, please let us know so we can assist you. 10/2026

HORS-D'OEUVRE

Minimum order: 2 dozen per type | Priced per dozen

ROOM TEMPERATURE | ready to serve on elegant disposable trays

Shrimp Cocktail with Cognac Cocktail Sauce and Horseradish (16/20) **GF | DF** 22

Smoked Salmon Mousse on Cucumber **GF** | or Puff Pastry 24

Cantaloupe Melon and Prosciutto Skewers **GF | DF** 22

Fresh Buffalo Mozzarella and Tomato with Balsamic Vinaigrette on Crostini 20

Fresh Buffalo Mozzarella with Tomato and Fresh Basil Leaf on Skewer with Basil Vinaigrette Drizzle **GF** 20

Fresh Fruit Skewers with Honeydew, Cantaloupe, Pineapple, and Strawberries **GF | DF** 20

Watermelon and Feta Skewers **GF** 22

Vine Cherry Tomatoes stuffed with French Goat Cheese, topped with Olives Provençales **GF** 22

French Goat Cheese with Olives Provençales on Puff Pastry 24

Roasted Vegetable and Mozzarella Skewers with Balsamic Vinaigrette **GF** 22

Filet Mignon on Crostini | Creamy Horseradish Dressing and Chopped Chives 29

Ratatouille Niçoise on Puff Pastry 20

Pâté Maison with Cornichons and Dijon Moutarde on Crostini 20

Mini Tartes of Chicken with Mango and Papaya Cilantro Salsa **DF** 22

Mini Tartes of Chicken Waldorf Salad | Granny Smith Apples, Celery, Walnuts, and Grapes 22

Hummus with Olives Provençales on Crostini | on Cucumber **GF** 20

Classic Deviled Eggs or Curry Deviled Eggs **GF** 18

WARM | ready to reheat in aluminum pans

Dates wrapped in Bacon **GF | DF** 22

Swedish Meatballs Smothered in a Rich and Creamy Gravy 18

Stuffed Mushrooms with Spinach, Parmesan, and Swiss Cheese **GF** 20

Mini Beef or Chicken Wellington with Bérnaise Sauce 22

Melted Brie with Spiced Pear in Puff Pastry 22

Bacon-Wrapped Brussel Sprouts 22

Mini Quiches | Lorraine • Spinach and Mushroom • Zucchini, Tomato and Fresh Basil 20

Roulade Florentine | Spinach, Parmesan, Swiss Cheese in Puff Pastry 20

Saucisse en Croûte | Spicy Sausage in Puff Pastry with Dijon Moutarde for Dipping 20

Croque Monsieur en Croûte | Smoked Ham, Swiss Cheese in Puff Pastry 20

Scallops wrapped in Bacon **GF | DF** 36

Shrimp and Scallop Brochettes | White Wine Shallot Herb Sauce or Dijonnaise **GF** 36

Mini Maryland Crab Cakes | Aioli Sauce for Dipping 36

WARM HORS-D'OEUVRE, continued

Marinated Shrimp Skewers **GF** 22

Clams Monte Carlo | Bacon, Garlic Butter, and Breadcrumbs on Half Shell 26

Baked Stuffed Clams | Fresh Herbs, Breadcrumbs, and Parmesan Cheese on Half Shell 26

Filet Mignon Skewers | Bordelaise Sauce **GF** 29

Lamb and Baby Eggplant Skewers | Thyme and Rosemary **GF** 29

Chicken Sate and Pineapple Skewers | Thai Peanut Sauce **GF** 24

Chicken Skewers | Sundried Apricot and Honey Mustard **GF** 20

Cocktail Franks in Puff Pastry | Dijon Moutarde for Dipping 19

PARTY PLATTERS

Minimum Order for 8 | Priced per person

Artfully garnished and ready to serve on elegant disposable trays

Signature French Mini Pastry Platter | Platter of 2 dozen 68.95 • Platter of 3 dozen 95.95

Mini Fresh Fruit Tartelette Platter | Platter of 2 dozen 68.95 • Platter of 3 dozen 95.95

French Cookie Platter | 2 pounds 44.95 • 3 pounds 64.95

Mini Brownie Bites Platter | Platter of 2 dozen 32.95 • Platter of 3 dozen 45.95

Coffee or Tea Travel Boxes | Includes Milk, Sweeteners, Cups, Lids, and Stirrers 34.95 each

Mini Breakfast Pastry Platter 7.95
Freshly Baked Mini Plain Croissants, Chocolate Croissants, Almond Croissants,
Cinnamon Raisin Buns, Mini Scones, and Mini Muffins

Mini French Bread Platter 7.95
Mini Bagels, Petit Pains, Mini Croissants, and Assorted French Dinner Rolls
Sweet Butter, Cream Cheese, and Raspberry Preserves

Yogurt Parfait | Vanilla Yogurt beautifully layered with Fresh Mixed Berries and topped with Granola 7.95

Brioche French Toast with Maple Syrup | ready-to-reheat aluminum pan 9.95 | Add Bacon or Sausage 14.25

Norwegian Smoked Salmon Platter with Crackers 16.95
Plain and Chive Cream Cheese, Sliced Red Onion, Cucumber Slices, Capers, and Fresh Dill | **add Bagels $1.50 each**

Sliced Fresh Fruits and Berries in Season or Fruit Salad 6.95

Imported Cheeses with Fresh Fruits and Crackers | Brie, Chèvre (Goat Cheese), Provolone, and Manchego 7.95

Baked Brie en Croûte | Sliced Apples and Cinnamon wrapped in Puff Pastry
Half wheel 1 lb. | serves 10-15 32 | **Full wheel** 2 lbs. | serves 20-25 60

Assorted Vegetable Cruditées | Fresh Herb Dip or Hummus Dip 6.95
Asparagus, Broccoli, Cauliflower, Red and Yellow Peppers, Carrots, Celery and Radishes

PARTY PLATTERS continued

Mediterranean Dipping Platter 9.95
Hummus, Babaganoush (Roasted Eggplant Spread), Feta Cheese, Stuffed Grape Leaves with Carrot and Celery Sticks, and Pita Breads and Garlic Parmesan Crostini for Dipping, garnished with Olives de Provence and Vine Cherry Tomatoes

Antipasto Misto à la Provençale 10.95
Fresh Buffalo Mozzarella, Provolone, Salami, Pepperoni, Roasted Red and Yellow Peppers, Eggplant, Asparagus, Cherry Tomatoes, Marinated Olives, and Artichoke Hearts

Grilled Vegetable Platter | Balsamic Vinaigrette 9.95
Eggplant, Peppers, Zucchini, Portobello Mushrooms, Scallions, Asparagus, and Vine Cherry Tomatoes

Guacamole with Tortilla Chips 8.95
Homemade Guacamole topped with freshly grated Cheddar Cheese, Diced Tomatoes, Red Onion, and Jalapeño Peppers

Caprese Platter | Fresh Buffalo Mozzarella, Sliced Tomatoes, Fresh Basil, Pesto Sauce 9.95

Beef Sliders | with American Cheese 6.95

Chicken Parm or Eggplant Parm Sliders | Mozzarella and Marinara 7.95

Cold Poached Norwegian Salmon Platter | Fresh Herb Sauce 16.95

Sliced Cold Grilled Chicken Platter | Balsamic Vinaigrette 11.95

Sliced Cold Honey Roasted Turkey Platter | Sauce Russe 14.95

Sliced Cold Roast Filet Mignon Platter | Sauce Charcutière 29.95

FINGER SANDWICH PLATTER, WRAP PLATTER OR TEA SANDWICH PLATTER

Artfully garnished and ready to serve on elegant disposable trays

Finger Sandwich Platter | on French Baguette
30 Sandwich Bites per platter | 5 Baguette Sandwiches cut into 6 pieces each 64.95
Additional 6 pieces on the same platter 9.95 | Refer to Sandwich Selection below

Wrap Platter | Assorted Flavored Wraps: Plain, Whole Wheat, Sun-dried Tomato, and Spinach Herb
15 pieces | 5 Wraps cut into 3 pieces each 64.95
Additional 3 pieces on the same platter 9.95 | Refer to Wrap Selection below

SELECTION FOR SANDWICH PLATTER AND WRAP PLATTER

House Honey Roasted Turkey | Lettuce, Tomato, Honey Mustard
Curry Turkey Salad with Apples and Walnuts | Lettuce, Tomato
House Roast Beef | Horseradish Dressing, Lettuce, Tomato
Smoked Ham | Lettuce, Tomato, Dijon
Chicken Salad | Lettuce and Tomato
Roasted Veggies | Peppers, Eggplant and Zucchini, Balsamic Vinaigrette
Tuna Fish Salad | Solid White Tuna, Lettuce, Tomato, Onion
Hummus | Basil Vinaigrette, Lettuce, Tomato
Avocado | Basil Vinaigrette, Lettuce, Tomato
Brie, Tomato, Basil | Basil Vinaigrette
Fresh Mozzarella, Tomato, Basil | Basil Vinaigrette
French Goat Cheese | Basil Vinaigrette, Lettuce, Tomato
Pâté Maison | Made with Pistachio & Fennel**,** served with Cornichons, Dijon Mustard
Prosciutto | Roasted Peppers, Balsamic Vinaigrette
Norwegian Smoked Salmon | Cream Cheese, Onions

Tea Sandwich Platter | on Country White, Wheatberry, Rye, and Pumpernickel Breads

30 Tea Sandwich Bites 64.95 **Gluten-free** bread available

Additional 4 pieces on the same platter 9.95 | Refer to Tea Sandwich Selection below

SELECTION FOR TEA SANDWICH PLATTER

House Honey Roasted Turkey | Tomato, Honey Mustard
House Roast Beef | Horseradish Dressing
Cucumber with Fresh Dill | Herb Sauce
Egg Salad | Romaine Lettuce
Roasted Veggies | Balsamic Vinaigrette
Tuna Fish Salad | Organic Baby Field Greens
Hummus | Organic Baby Field Greens
Brie, Tomato, Basil | Basil Vinaigrette
French Goat Cheese with Arugula | Basil Vinaigrette
Norwegian Smoked Salmon | Cream Cheese

ROULADES | 11.95 each

Saucisse en Croûte | Spicy Sausage in Flaky Puff Pastry
Roulade Florentine | Spinach with Swiss and Parmesan Cheese in Flaky Puff Pastry

SOUPS | 7.50 pint

French Onion • Lobster Bisque (market price) • Potato Leek • Split Pea with Fresh Mint and Curry

Broccoli • Vegetable Barley • Mushroom • Lentil • Corn Chowder • Boston Bean with Spinach

Chicken Noodle • Turkey and Rice • Butternut Squash with Maple Syrup • Asparagus • Watercress

Carrot Ginger with Honey • Tomato with Spinach • Cucumber • Vichyssoise • Gazpacho Andaluz • Strawberry

QUICHES

9" (Serves 6-8)

***Can be made to order Gluten-Free**

Quiche Lorraine | Smoked Ham, Bacon, and Swiss Cheese 32.95
Spinach and Mushroom Quiche 32.95
Zucchini, Tomato, and Fresh Basil Quiche 32.95
Broccoli Quiche 32.95
Potato and Prosciutto Quiche 38.95
Seafood Quiche 38.95
Smoked Salmon Quiche 38.95
Mediterranean Frittata |Thin Herb Omelettes layered with Feta Cheese, Prosciutto, Roasted Peppers, Sundried Tomatoes 38.95

DIPS | SREADS & DRESSINGS

Hummus | 14 /lb
Jajik | Shredded Cucumber, Yogurt, Garlic | 14 /lb
Fresh Herb Dip | 14 /lb
House Vinaigrette | Raspberry, Balsamic or Basil **|** 14 /pint

SALADS

Minimum Order for 6 | Price per Person

Organic Garden Salad | Baby Field Greens with Cherry Tomatoes and Cucumbers 5.95

Choice of Raspberry, Balsamic, Fresh Basil, or Dijonnaise Vinaigrette

Classic Caesar Salad | Romaine Lettuce with Croutons, Parmesan, and Caesar Dressing 7.95

SALADS WITH PROTEIN

Salad Suprême | Organic Baby Field Greens with Tomatoes, Cucumbers, Walnuts, and Sun-Dried Cranberries 11.95
Choice of Cheese | Feta or Goat | **Add** Grilled Chicken 14.95 | **Add** Cajun Shrimp 17.95
Choice of Vinaigrette | Raspberry, Balsamic, Fresh Basil, Dijonnaise, or Citrus

Mediterranean Penne Pasta Salad with French Goat Cheese | 11.95
Roasted Sundried Tomatoes, Portobello Mushrooms, Grilled Yellow and Red Peppers, Choice of Balsamic or Basil Vinaigrette

Cheese Tortellini Salad | Broccoli, Vine Cherry Tomato, Sundried Tomato, Roasted Red & Yellow Peppers, Olives de Provence 9.95

Grilled Chicken Caesar Salad 10.95

Shrimp Caesar Salad 12.95

Greek Grilled Chicken Salad over Romaine | Feta Cheese, Stuffed Grape Leaves, Tomato, Cucumber, Greek Olives, Red Onion 11.95

Waldorf Chicken Salad | Red Grapes and Walnuts 9.95

Curry Turkey Salad | Granny Smith Apples and Walnuts 10.95

Rustic White Tuna Salad | White Beans, Red Onion, Peppers, Fresh Herbs, and Tarragon Vinaigrette 9.95

Seafood Salad | Shrimp, Scallops, Calamari, Chopped Celery, Onion, Olives, Peppers, Parsley, Garlic, Lemon 16.95

VEGETARIAN SALADS

Ratatouille Niçoise | Roasted Eggplant, Zucchini, Peppers, Tomatoes, Onions, Fresh Garlic, and Herbs 8.95

Carrot Salad | Raspberry Vinaigrette and freshly squeezed Orange 5.95

Cucumber Dill Salad | Tomato and Red Onion 5.95

Baked Beet Salad | Mandarin Orange, Red Onion, and Fresh Mint 7.95

Cabbage Slaw | Granny Smith Apples, Carrots, Honey 6.50

Corn and Black Bean Salad | Red Onion, Tomato, and Cilantro 6.50

Balsamic Four Bean Salad 6.50

Old Fashioned Potato Salad Celery, Hard-Boiled Egg, Mayo, Mustard, and Parsley 6.50

French Potato Salad with Artichoke Hearts, Roasted Peppers and Tarragon Vinaigrette 7.50

Penne Pasta Salad | Grilled Yellow & Red Peppers and Roasted Sun-Dried Tomatoes | Choice of Balsamic or Fresh Basil Vinaigrette 7.50

Bow Tie Pasta Salad | Yellow and Red Peppers, Cucumber, Red Onion, Olives, Capers, Feta, and Arugula 8.95

GRAIN SALADS

Couscous Salad | Garbanzo Beans, Cucumber, Peppers, Fennel, Parsley, Fresh Mint, Lemon 6.95

Israeli Couscous Salad | Black Beans, Diced Cucumber and Peppers, Fresh Basil, Lemon 6.95

Citrus Israeli Couscous with Grilled Chicken and Arugula Salad | Mandarin Orange, Sundried Cranberries, Red Onion 10.95

Quinoa Salad GF | Garbanzo Beans, Diced Cucumber, Peppers, Tomato, Scallions, Lemon Juice, Fresh Mint, and Parsley 9.95

Orzo Salad | Sundried Tomatoes, Roasted Peppers, Red Beans, Fresh Basil 6.95 | **Add** Grilled Chicken 9.95 | **Add** Cajun Shrimp 12.95

Lentil Salad | Mushrooms, Zucchini, Yellow and Red Peppers, Celery, Scallions, Red Onion, Parsley, Lemon 6.95

Tabouleh Salad | Diced Cucumber, Tomato, Red Onion, Parsley, Fresh Mint, Lemon 6.95

Barley Salad with Feta | Diced Peppers, Tomato, Corn, Fresh Basil 8.95

Wheatberry Salad | Cranberries, Diced Yellow and Red Peppers, Cucumber, Celery, Scallions, Mint, Parsley, Orange & Lemon Juice 8.95

Wild Rice Salad | Granny Smith Apples and Carrots Julienne, Walnuts and Raspberry Vinaigrette 10.95

MAIN ENTRÉES

Minimum Order for 8 | Price per Person

Ready to reheat in aluminum pans

MEATS

Roast Filet Mignon | Bordelaise Sauce 29.95

Filet Mignon Wellington | Bordelaise Sauce 32.95

Brisket of Beef | Concord Wine Sauce 16.95

Boneless Beef Short Ribs | Bordelaise Sauce 25.95

Lamb Shank | Fresh Thyme au Jus 28.95

Honey Glazed Spiral Ham | 14.95

Roast Pork Loin | Rosemary Garlic Sauce 14.95

BBQ Pulled Pork | 15.95 **Add Cabbage Slaw** | with Granny Smith Apples, Carrots and Honey + 3.50

BEEF CASSEROLES 13.95

Beef Bourguignon | Red Wine Sauce with Mushrooms and Carrots
Beef Stroganoff | White Wine Sauce with Mushrooms and Sour Cream
Beef Dijonnaise | White Wine Sauce with Mushrooms and Moutarde

POULTRY

CHICKEN ESCALOPINES 12.95

À la Jean-Jacques | White Wine, Mushrooms, and Shallot Cream Sauce
Lemon Française | Lemon, White Wine, Parsley
Florentine | Spinach, Swiss Cheese, Red Wine Sauce
Cordon Bleu | Ham, Swiss Cheese, Red Wine Sauce
Piccata | Capers, Lemon, White Wine Sauce
Parmesan | Oven-Baked Breaded Chicken with Mozzarella and Parmesan, Fresh Tomato Basil Sauce

CHICKEN CASSEROLES 12.95

À la Jean-Jacques | Creamy White Wine Sauce with Mushrooms and Shallots
Provençale | White Wine Tomato Sauce with Peppers, Sun-dried Tomatoes, Olives de Provence
Dijonnaise | White Wine Sauce with Mushrooms, Cream and Dijon Moutarde
Marsala | Mushrooms and Wine Reduction

SLICED ROASTED TURKEY | GIBLET GRAVY 14.95

HALF ROAST DUCK À L'ORANGE 29.95

SEAFOOD

Shrimp Scampi (GF) | White Wine, Lemon, Garlic, and Parsley with Diced Yellow and Red Pepper Garnish 22.95

Shrimp Provençale (GF) | White Wine Tomato Sauce with Peppers, Sun-Dried Tomatoes, Olives de Provence 22.95

Sesame Panko Crusted Salmon | Soy Ginger Sauce 16.95

Grilled Salmon (GF) | White Wine and Cream Herb Sauce 16.95

Miso Glazed Salmon (GF) | Red Wine, Soy Sauce and Balsamic Reduction 16.95

Norwegian Salmon en Croûte | wrapped in Puff Pastry with Garden Vegetables Julienne and Dijonnaise Sauce 20.95

Half Cold Baby Lobster (GF) | French Herb Sauce market price

Half Lobster Thermidor | *Dijon Moutarde, Shallots, White Wine – Gratinée* market price

Stuffed Fillet of Sole with Crabmeat | Dijonnaise Sauce 15.95

VEGETARIAN / PASTA

Ratatouille Niçoise | Roasted Eggplant, Zucchini, Peppers, Tomatoes, Onions, Fresh Garlic, and Herbs 8.95

Vegetarian Moroccan Couscous | Fresh Vegetables, Garbanzo Beans, Raisins, Turmeric, and Moroccan Spices 10.95

Vegetarian Stuffed Cabbage | Diced Vegetables, Brown Rice, Light Bread Stuffing, Tomato Sauce (2-piece serving) 9.95

Eggplant Parmesan | Oven-Baked Eggplant, Parmesan and Mozzarella Cheese with Tomato Basil Sauce 10.95

Eggplant Rollatine | Oven-Baked Eggplant Rolled with Parmesan and Mozzarella Cheese with Tomato Basil Sauce 10.95

White Vegetable Lasagna | Spinach, Broccoli, Zucchini, Mushrooms, Mozzarella, Ricotta, Parmesan Cheese Sauce 10.95

Cheese Tortellini | Tomato Basil or Alfredo Sauce 9.95

Penne Pasta à la Vodka 8.95

Penne Pasta Primavera | Broccoli, Cauliflower, Carrots, Mushrooms with Tomato Basil Sauce 10.95

SIDE DISHES

Minimum Order for 6 | Price per Person

POTATOES

Scalloped Potatoes Parisienne 9.95

Roasted Red Potatoes | Fresh Rosemary 6.95

Roasted Sweet Potatoes | Honey, Orange, Cinnamon, and Brown Sugar 7.95

Garlic Mashed Potatoes 7.95 | with Freshly Sautéed Leeks 8.95

Latkes | Potato Pancakes with Apple Sauce (3 ounces each, 2 per serving) 7.95

RICE

Spanish Saffron Rice | Black Beans, Tomato, Onion 6.95

Wild Rice Pilaf | Sundried Cranberries and Shredded Carrots 9.95

Brown Rice Pilaf 6.95

VEGGIES

Medley of Grilled Vegetables | Broccoli, Red and Yellow Peppers, Carrots, Asparagus, Portobello Mushrooms 9.95

Haricots Verts Amandine | French String Beans with Fresh Garlic, Parsley Butter and Toasted Almonds 9.95

Roasted Brussel Sprouts and Carrots with Caramelized Shallots 9.95

Grilled Asparagus Parmesan Bundles 9.95

Grilled Stuffed Portobello with Spinach, Swiss, and Parmesan 10.95

BAKERY MENU

Celebration Cakes for all Occasions

Our standard size 7" Cake (serves 8) 34.50

Larger size cakes available, serving up to 100

GF = Gluten Free

CAKES AVAILABLE EVERY DAY

Carrot | with Raisins layered with Cream Cheese Icing and covered in Cream Cheese Icing

Cheesecake | Cream Cheese with Lemon Essence and Vanilla on Graham Cracker Crust

Chocolate Almond Ganache Torte | GF Layers of Chocolate Almond Cake, Chocolate Hazelnut Fudge, Milk Chocolate Ganache

Dacquoise | **GF** Light and Crunchy Almond Meringue layered with Fresh Whipped Cream and Dark Chocolate Mousse and covered in toasted Almonds

Duet | Vanilla Cake layered with Dark Chocolate Mousse covered in marbled White and Dark Chocolate Ganache

Feuillantine | Chocolate Cake with Dark Chocolate Mousse, Hazelnut Buttercream, and Chocolate Ganache with Hazelnut Wafer Crunch

Mousse au Chocolat Noir | Decadent Chocolate Cake with layers of Dark Chocolate Mousse covered in Dark Chocolate Ganache

Pear Passion | Pear Mousse and Passion Fruit Mousse Layered with Almond Cake

Triple Chocolate | GF Layers of Milk, Dark, and White Chocolate Mousse with thin layers of Gluten-Free Chocolate Cake

SPECIALTY CAKES Available with 48-hour advance notice

Cappuccino Classic | Vanilla Cake with layers of Coffee Mousse topped with Dark Chocolate Ganache surrounded by Almond Cake

Chocolate Praline | Chocolate Cake with layers of Dark Chocolate Mousse and Hazelnut Mousse

Chocolate Wave | Chocolate Cake with layers of White and Dark Chocolate Mousse and Maraschino Cherries surrounded by Almond Cake

Coconut Cake | **GF** Coconut Cake with Coconut Mousse and covered in White Chocolate Ganache

Délice | GF Light and Crunchy Almond Meringue layered with Chocolate Mousse and Caramel Buttercream

Grenoblois | Rich Brownie Cake with Caramel Buttercream, Caramel Mousse, Caramelized Walnuts covered in Milk Chocolate Ganache

Lemon Delight | Lemon Mousse layered with Vanilla Cake and topped with Meringue Icing

Mousse au Chocolat Blanc | Vanilla Cake with layers of White Chocolate Mousse & Raspberry Jam, topped with White Chocolate Curls

Napoleon | Thin layers of Puff Pastry with French Vanilla Custard Filling and white Fondant Icing | **10 inch or larger**

Opéra | Layers of coffee-soaked Almond Cake with Coffee Buttercream and Dark Chocolate Ganache

Raspberry Delight | Vanilla Cake with layers of Light Raspberry Mousse, delicately coated with White Chocolate and Raspberry Ganache

Red Velvet | Red Velvet Cake layered with Cream Cheese Icing and covered in Cream Cheese Icing | **10 inch or larger**

Ricotta Cheesecake | with crushed almonds, **9-inch only**

Strawberry Napoleon | Layers of Puff Pastry, Fresh Whipped Cream & Fresh Strawberries with Dark Chocolate Dipped Strawberries **| 10-inch or larger**

Strawberry Shortcake | Vanilla Cake, Fresh Whipped Cream and Fresh Strawberries, topped with Dark Chocolate Dipped Strawberries | **8 inch or larger**

Tiramisu | Mascarpone Mousse with layers of coffee-soaked, light Brandy Vanilla Cake, surrounded by Lady Fingers, coated in Cocoa Powder | **8 inch or larger**

Tropic | Vanilla Cake layered with tropical Passion Fruit, Mango, Banana, Guava, and Milk Chocolate Mousses

SEASONAL CAKES AND PIES

Galette des Rois | Epiphany Cake | Crispy Puff Pastry with Frangipane (Almond Cream) filling and Fève (small charm hidden inside) 38.95

Pumpkin Cheesecake | Seasonal 34.50

Pumpkin Pie | 9 " (Serves 8) Seasonal 34.50

Croque en Bouche | Tower of Cream Puffs filled with Pastry Cream bound together with Threads of Caramel 7.00 per person

Bûche de Noël | Traditional Holiday Yule Log for Christmas and New Year's | Assortment of Flavors

Vacherin aux Fruits | **GF** Meringue Shell coated in White Chocolate, topped with French Vanilla Custard and Fresh Fruits & Berries 29.95

TARTES | 8" (Serves 6)

***Starred Items Contain Almonds**

Apple Tarte | Fresh Apples, Apple Sauce, Butter Crust 26.95

***Fresh Fruit Tarte** | Strawberries, Kiwi, Orange, or other seasonal Fruits/Berries with French Custard, Almond Cream, Butter Crust 26.95

Key Lime Pie | Graham Cracker Crust with Lime Custard Topped with Meringue 26.95

***Pear Tarte Bourdaloue** | Poached Pears with Almond Cream, Butter Crust 26.95

***Linzer Tarte |** Raspberry Preserves with Crushed Almond and Cinnamon Crust 26.95

Lemon Meringue Tarte 26.95

***Southern Style Pecan Tarte** 26.95

***Cranberry Tarte |** with Crushed Almonds and Orange Marmalade 26.95

***Plum Tarte |** Fresh Plums with Almond Cream, Butter Crust 26.95

Chocolate Ganache Tarte 26.95

Apple Pie Seasonal 28.95

Pumpkin Pie | 9 " 34.50 (Serves 8) Seasonal

PASTRIES

Minimum order **6 per type,** or select an assortment from our Bakery that day

Petits Gâteaux | Individual pastries 6.75 each

Mille Feuille (Napoléon) • Dacquoise • Délice • Pavé • Mont Blanc • Petit Gâteau Noir • Petit Gâteau Blanc • Grenoblois Pear Passion • Cappuccino Classic • Cream Puffs • Tiramisu • Feuillantine • Chocolate Wave • Tropic Chocolate Praline • Triple Chocolate • Carrot Cake • Raspberry Delight • Lemon Delight • Cheesecake White & Dark Chocolate Mousse Cups • Flan au Caramel • Eclairs

Tartelettes | Individual tartes 6.75 each

Mixed Fruits and Berries • Apple • Pear Bourdaloue • Key Lime • Chocolate • Linzer • Lemon Meringue Amandine • Pecan • Cranberry • Plum

FRENCH COOKIES

19.95 per pound | Minimum order 1 pound (boxed)

Cookie Platters | 2 pounds 44.95 • 3 pounds 64.95

Sablé Hearts, Lemon Palais, Walnut, Chocolate Butter, Raspberry Linzer, Scottish Shortbread, Pistachio, Coconut, Lemon Ginger, Hazelnut Shortbread, Chocolate Chip, Oatmeal Raisin, Mexican Wedding Cakes, Fleur de Citron

Gluten-Free Cookies and other Classics | 24.95 per pound

Double Chocolate Walnut **GF** | Almond or Coconut Macaroons **GF** (holiday item)

Meringue Swirls **GF** 1.95 each | Meringue Kisses **GF** .50 each | Palmiers 19.95 per pound

DESSERT BITES

Signature French Mini Pastry | 31.95 per dozen | Minimum order 1 dozen boxed Chef's Assortment

Dark and White Chocolate Mousse Cups • Tiramisu • Chocolate Hazelnut

Chocolate Wave • Lemon Delight • Carrot Cake • Petit Noir • Cheesecake

Cappuccino Classic • Raspberry Delight • Lemon Meringue Tartelette

Mini Pastry Platters | 2 dozen 68.95 • 3 dozen 95.95

French Mini Fresh Fruit Tartelettes | 31.95 per dozen | Minimum order 1 dozen boxed

Mini Tartes filled with French Vanilla Custard and Fresh Strawberries, Kiwi, and Orange or other seasonal Fruits and Berries

Mini Fresh Fruit Tartelette Platters | 2 dozen 68.95 • 3 dozen 95.95

Belgian Chocolate Dipped Strawberries GF

Dark Chocolate, Milk Chocolate, or White Chocolate | 26.95 per dozen | Minimum order 1 dozen (boxed)

Chocolate Dipped Strawberries Platters | 2 dozen 58.95 • 3 dozen 85.95

Fresh Fruit Skewer Platters with Honeydew, Cantaloupe, Pineapple, and Strawberries **GF | DF |** 2 dozen 40.00

FRENCH MACARONS GF

Lemon • Salted Caramel • Raspberry • Chocolate • Vanilla • Coffee

Macarons Gift Boxes | Box of 2 5.95 **Box of 6** 14.95 **Box of 12** 29.95

6-pack Sampler 13.50 • **12-pack Sampler** 27.00

BROWNIES | and Mini Brownie Bites

Brownie 2.25 • **Walnut Brownie** 3.25 • **GF Brownie** 3.25

Mini Brownie Bites 14.00 per dozen • **Mini GF Brownie Bites** 18.00 per dozen

Mini Brownie Platters | 2 dozen 32.95 • 3 dozen 47.95

MINI SCONES | 22.95 dozen

Raisin, Blueberry, and Cranberry-Orange

CUPCAKES | 39.95 dozen or 3.50 each

Vanilla or Chocolate with Vanilla or Chocolate Icing • Red Velvet with Cream Cheese Icing

TEA CAKES | 8.95 each

Banana Almond • Lemon Buttermilk • Carrot Raisin • Marble • Cornbread • Chocolate Banana Nut **GF**

Honey *seasonal* • Pumpkin Cardamom *seasonal*

ARTISANAL FRENCH BREADS

Baguette 4.25 | **Multigrain Batard** 4.25 | **Sourdough Boule** 3.50 **| Brioche Bread Loaf** 11.95

Petits Pains *French Dinner Rolls* .95 **| Crostini** 3.95 /box

VIENNOISERIE

Croissant 3.20 **| Chocolate Croissant** 3.95 **| Strawberry Cheese Croissant** 3.95 **| Almond Croissant** 4.50

Brioche 3.75 **| Lemon Custard Brioche** 4.50 | **Pain aux Raisins** (Cinnamon Raisin Bun) 4.50

Chausson aux Pommes (Apple Turnover) 3.75 | **Blueberry Turnover** 3.75

Muffins | Blueberry, Corn, Chocolate Chip, Coffee Crumb 3.50

GF Muffins | Cranberry Orange and Banana Nut 4.50

OPEN 7 DAYS 468 Bedford Road • Pleasantville 10570 914-747-8191 JEAN-JACQUES.COM

Prices are subject to change without notice (Effective October 2026)