

Pastries

Cookies \$1.95 mini \$1.15 each
Snickerdoodle, Chocolate Chip, Peanut Butter, Peanut Butter Chocolate Chip, Ginger Almond Spice, Vegan Ginger Almond Spice, Oatmeal Walnut Raisin and Oatmeal Chocolate Chip.

Double Chocolate \$2.75 mini \$1.75

Cakes

8-inch cakes-serves 10-12 \$32.00 - \$45.00

Choices include Carrot, Tiramisu, Chocolate Mousse, Seasonal cake, Cheesecake (flavor varies), and Fruit Tart.

Sheet Cakes

Carrot with cream cheese frosting.

1/2 sheet \$75.95 Full sheet \$149.95

White, chocolate, various flavors with cream cheese frosting or a butter cream of your choice..

1/2 sheet \$75.95 Full sheet \$149.95

Chocolate Mousse, chantilly cream, white or chocolate cake with seedless raspberry jam and chocolate curls to top it off.

1/2 sheet \$75.95 Full sheet \$149.95

Hearth Bread

Baguette

Pain de Campagne

Ciabatta

Multi-grain

Ciabattina

Steel Cut Oat

Country French

Kalamata Olive

WheatFields Sourdough

Walnut Sage

Sourdough Rye

French Roll

Other Information

Delivery Charges 10% or \$20, whichever is less.

Delivery when available.

Please order at least 72 hours prior to your event.

Thank you!

Catering



WheatFields Bakery Café

Hearth Baked Bread
Fresh Seasonal Menu
Classic European and
American Pastries
Catering Available 7 days a Week

Open Daily

Monday - Friday 7:30am - 5:30pm

Saturday 7:30am - 5:00pm

Sunday 7:30am - 4pm

904 Vermont, Lawrence, Kansas 66044

(785) 841-5553

www.wheatfieldsbakery.com



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From the Kitchen

The staff at WheatFields Bakery is pleased to assist you in entertaining. We prepare a variety of wholesome and delicious foods for any occasion. Our pastry department is known for crafting exquisite desserts and can create a flavorful treat especially for you. Of course, no special occasion is complete without WheatFields' famous artisan breads, baked fresh daily in our wood-fired oven. Whatever your needs, we will strive to help make your gathering very special.

Breakfast

Strata \$5.95/person

A savory bread pudding with layers of Country French bread in an egg custard with your choice of two fillings. 1.) spinach, roasted red pepper, red onion, and feta or 2.) bacon, cheddar, scallion, and mushroom

Biscuits & Gravy \$4.95/person

A half order of our delicious biscuits and sausage gravy.

Fruit Tray \$2.85/person

Cantaloupe, grapes, pineapple, strawberries, and blueberries. (Fruit selection subject to seasonal availability.)

Granola & Yogurt \$3.50/person

Our own granola clusters with yogurt.

Our Own Pastries

Mini cinnamon rolls \$24.95/dozen

Mini croissants \$27.95/dozen

Mini danishes \$27.95/dozen

Mini scones \$22.95/dozen

Mini fruit tartlettes \$31.95/dozen

Visit WheatFields website for a current listing of pastry varieties.

Lunch

Meat and Cheese \$9.25/person

Sandwich tray with sliced meats, sliced cheeses, condiments and garnish with your choice of two breads.

Box Lunches \$8.45/person Full sandwich - \$10.95/person

1/2 cold menu sandwich* of your choice, pasta salad or chips, and a cookie.

*Visit WheatFields website for a current listing of our sandwich menu.

Quiches \$48.95/dozen

9 inch (feeds 8-10) - \$31.95

Empanadas \$56.95/dozen

Lunch

Salads/Soups

Classic Spinach Salad \$4.25/person

Bacon, hard boiled egg, red onion, and cheddar with cider vinaigrette.

Blue Cheese Spinach Salad \$4.25/person

Walnuts, apple, celery, and Blue cheese dressing.

WheatFields House Salad \$4.25/person

Beets, pickled cucumbers, 3rd garnish, sunflower seeds, and croutons with a selection of house dressings.

Caesar Salad \$4.25/person

Parmesan cheese, hard-boiled eggs and croutons tossed with Caesar dressing.

Soups \$4.25/person

Choose from tomato basil, roasted corn chowder, potato bacon, cheddar ale, lentil, or beef chili. Served with bread.

Trays/Platters

Veggie Tray \$2.30/person

Radish, broccoli, celery, carrots, cauliflower, peppers, and olives with your choice of sour cream and herb dip or roasted red pepper dip.

Cheese Tray \$3.45/person

Swiss, provolone, cheddar, smoked gouda, goat cheese, and Maytag blue.

Antipasti \$5.75/person

Prosciutto ham, Genoa salami, Kalamata olives, roasted red peppers, and provolone cheese, served with olive oil and baguette.

Dips, Hummus and Crostini \$4.75/person

Choice of hummus, herb cream cheese, blue cheese mousse, lentil pate, sun-dried tomato pesto, or french onion dip.

Beverages

Roasterie Coffee \$2.50/person \$22.25/box (160 oz)

Decaf, Sunrise, or Midnight blend.

Iced Tea \$2.50/person

Served with lemon and sugar.

Lemonade \$2.50/person