COLSON

PATISSERIE

Wholesale Bread Menu

wholesale@colsonpastries.com 347.637.6676 www.colsonpastries.com

ABOUT COLSON

Colson Patisserie opened its first store in Park Slope (Brooklyn) in 2006 with a simple goal: to delight its customers with delicious baked goods, pastries, and breads in the tradition of Hubert Colson's namesake establishment in Mons, Belgium.

Over the years, our small shop has grown into a Park Slope institution. In 2012 a second café and our commissary kitchen opened in Industry City (Sunset Park, Brooklyn). With pride, we share our baked goods with the finest coffee shops, hotels, caterers, and food retailers across New York City and beyond.

Only the finest available ingredients are used, handled by our team with love and care, using recipes and methods inherited from generations of artisan bakers and pastry chefs with our own special touch.

If you are interested in setting up a wholesale account with Colson Patisserie, please contact wholesale@colsonpastries.com to schedule a tasting.

BAGUETTE

A crisp floured crust, robustly chewy but thin enough to suit a delicate smear of butter, gives way to a springy interior crumb. The perfect balance of salt and our house starter makes for an addictive tangy finish - this is a classic with incredible character.

Shape Demi
Classic
Epi

SOURDOUGH

A true classic sourdough with a chewy, satisfying crumb, a flavorful thick crust, and a pleasant, roasty aroma. Baked to a deep brown, this bread's mix of organic La Milanaise flour and a hint of rye makes for a well-rounded tang that's bursting with complex flavors.

Shape Batard
Miche Food Service, can be sliced
Miche Round

WHITE BREAD

The classic white bread, understated in its unassuming profile is as good as it gets in terms of versatility in making any type of sandwich.*

Shape Pullman, can be sliced

Office hours are Mon-Fri 9am-5pm. Bread order adjustments must be made by 5pm, 3 days prior to the delivery date, unless otherwise indicated*.

CIABATTA

Organic La Milanaise flour underscores this creamy, wheaty, thin-crusted bread designed for sandwiches. Lightly salted to complement your choice of filling.*

Shape Sandwich
Mini Half-Sandwich

FOCACCIA

Light, airy dough is slowly fermented, drizzled with extra virgin olive oil, and fleur de sel. This bread makes a great foundation for a sandwich but flavorful enough to enjoy as is.*

Shape 1/2 Sheet Pan
Bun

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MURRAY'S RYE

An homage to one of Colson's beloved family members, Murray, whose modest beginnings as an NYC immigrant started with the bread-making profession.

This deli style rye comes in two options; a standard rye flour loaf with a kiss of whole wheat, and a caraway laden loaf coated with a salt and caraway seed topping.

Shape Food Service, with and without caraway, can be sliced

PUMPERNICKEL

A touch of sweetness, toasty rye chops, and a dash of our ultra dark cocoa powder bring this pumpernickel to life.

Soft crumb and crust designed for all your pumpernickel sandwich needs; also delicious toasted with some salted butter.

Shape Food Service, can be sliced

COUNTRY WHITE

Anything but basic, this staple loaf can do whatever you need. The natural starter results in a light bubbled crumb and a crunchy amber crust that can anchor a bread basket, make toothsome french toast, grilled cheese, or complement the heartiest bowls of soup.

Shape Batard
Miche Food Service, can be sliced

BIALY

This round, chewy, bread roll, with caramelized onions in the middle makes for a NY classic breakfast item.

FRENCH BREAD

Soft and fluffy in texture, this classic French Bread is as versatile as it gets, whether it be for sandwiches, pairing for pasta dishes, or part of an elaborate bread basket.

Shape Hero

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CHALLAH

Rich in texture, pillowy, with a hint of sweetness—you will never lack for its versatility on your dining table. Perfect with honey and jam, French toast, or slice it for your favorite sandwich, the possibilities are endless.*

Shape: Large Braided
Pullman Flat Top, can be sliced
Mini Braided

BRIOCHE

Buttery, fluffy, and rich in flavor. Baked to a deep golden brown, with house poolish and wildflower honey helping keep it fresh and soft all day long. Offered plain or with everything bagel topping.*

Shape Bun

SEEDED MULTIGRAIN

La Milanaise flour gets a nourishing blend of seven seeds and grains that lends its wonderful nutty flavor, aroma, and texture to this consummate offering for any breakfast spread. The slightest touch of maple syrup, along with its sourdough starter base adds depth of flavor while naturally extending shelf life.

Shape 1/3 Pullman
Batard
Pullman Split Top, can be sliced

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Sourdough
Miche

WHOLESALE INQUIRIES

347.637.6676 (ext. 2)
wholesale@colsonpastries.com
www.colsonpastries.com

INDUSTRY CITY

253 36th Street
Brooklyn, NY 11232

PARK SLOPE

374 9th Street
Brooklyn, NY 11215

scan for wholesale links

Office hours are Mon-Fri 9am–5pm.

Bread orders must be made by 5pm, 3 days prior to the delivery date.

Bread with * indicators denote orders that need to be made by 5pm, 2 days prior to the delivery date.

Disclaimer: Colson Patisserie makes all items by hand and in a facility that uses wheat, eggs, soy, dairy, sesame, and tree nut products. In addition, our ingredients come from facilities that co-process wheat, eggs, soy, dairy, sesame, peanut, and nut products. Please review our info guide for product-specific information.