COLSON

PATISSERIE

Wholesale Pastry 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.

CROISSANT

Arguably the definitive authority on classic French viennoiserie, our croissant has delighted customers since opening our doors in 2006. Impossibly flaky layers, light, crisp, and delicately sweet, our laminated dough with European style cultured butter is meticulously hand-rolled and baked to perfection by our team of artisans.

PAIN AU CHOCOLAT

Striking the perfect amalgam of flaky, buttery, and chocolatey is Colson's pain au chocolat. Bittersweet chocolate embedded in layers of laminated dough, baked to a golden brown finish lends authenticity to this French staple.

ALMOND CROISSANT

Twice baked, twice perfected. This golden, flaky butter croissant filled with frangipane topped with sliced almonds and a dusting of powdered sugar has cemented its status as one of Colson's all-time best sellers.

ALMOND PAIN AU CHOCOLAT

Everything that our almond croissant has to offer, elevated to the next level of lusciousness by a strip of bittersweet chocolate sandwiched inside.

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EVERYTHING CROISSANT

Everything you love about our classic croissant and then some: sesame seeds, salt, pepper, and poppy seeds grace the top layer of our all-time best-seller. It is light, crisp, and has the perfect balance of delicately sweet & salty.

PARMESAN & BLACK PEPPER TWIST

Its crisp, exterior crumb with bits of parmesan and the delighful heat from crushed black pepper makes for a commanding savory profile for this flaky pastry.

PAIN AUX RAISINS

Often enjoyed as a breakfast staple in France, rum-soaked raisins stud this spiral pastry, glazed with simple syrup after baking for soft inner layers and fabulously crispy edges.

MORNING ROLL

The Colson take on a cinnamon bun: rich croissant dough covered with cinnamon and brown sugar and rolled into the perfect spiral pastry with extra-flaky edges.

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CARAMEL KOUIGN-AMANN

A French classic, this round, multi-layered buttery pastry's caramelized top side gets the sublime addition of salted caramel in the middle.

APPLE TURNOVER

Crisp layers of puff pastry filled with a tart and satisfying mix of apples and cinnamon. Baked to a golden brown and brushed with a sugar glaze.

FRUIT DANISH

Crisp, flaky layers of croissant dough encase a vanilla pastry cream base, topped with a variety of seasonal flavors. Past versions have been: rhubarb, pumpkin, peach, apple, pear chestnut, poached pear, etc. Ask for this season's version.

CHEESE DANISH

Sweetened flaky croissant gets to show off its layers around a core of creamy baked cheese filling.

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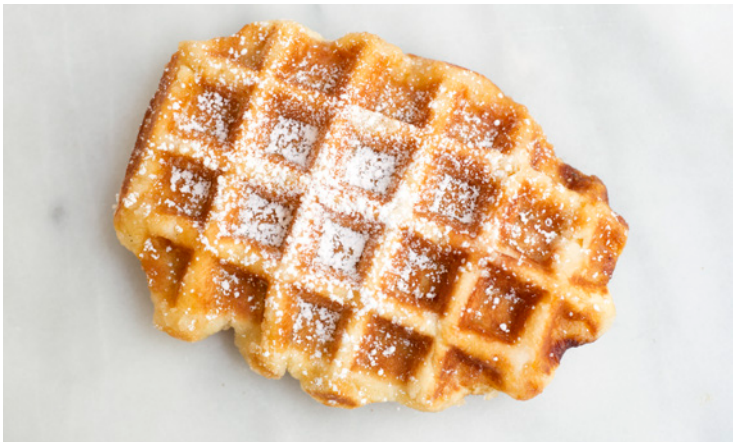

LIEGE WAFFLE

Not to overlook our Belgian roots, we offer the classic liege waffle: yeasted dough enriched with butter, studded with pearl sugar, and cooked one at a time to the exact point of semi-caramelization. It is a stand-alone item that can hold its own without the need for side pairings.

Two-day shelf life.

DONUTS

Sinfully delicious, warranted consumption for one. Our bomboloni style doughnut is fried to a golden brown, filled with homemade raspberry jam or vanilla pastry cream, and dusted with powder sugar.

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BANANA WALNUT MUFFIN V GF

The banana walnut muffin has made quite a reputation for simultaneously being the only vegan and gluten-friendly offering from Colson. A tender crumb that's free of refined sugar gets its natural sweetness from perfectly ripe bananas, maple syrup, and toasty bites of walnut.

Two-day shelf life.

BLUEBERRY MUFFIN V

Bright and full of summertime wild blueberries, rounded out with a touch of lemon and nutmeg, this light and zesty muffin is a proven year-round favorite.

Two-day shelf life.

MORNING GLORY MUFFIN V

Chock-full of all things healthy, our morning glory muffin is a heavy hitter. Cubes of fresh apple, plump soaked raisins, carrot, walnut, and a hint of orange pack a ton of flavor into our hearty whole wheat muffin.

Two-day shelf life.

BLUEBERRY SCONE

While the pronunciation of “scone” is up for debate depending on where you are, one thing’s for certain: our wild blueberry scone is an all-time favorite. Hints of citrus give this crumbly scone a burst of bright summery flavor.

CHOCOLATE CHIP BUTTERMILK SCONE

The latest addition to our scone offerings living up to its predecessors: buttery and crumbly in texture, packed with a blend of semisweet and dark chocolate chunks.

OAT CORN CHERRY SCONE

The subtle crunchy and crumbly texture unique to cornmeal makes the rest of our recipe of fluffy oats and morello cherries one of the most satisfying scones for breakfast.

RHUBARB SCONE

If you are a tart-centric type of breakfast person, then we have the best offering for you. The unparalleled sharpness that’s distinctly offered by rhubarb is marshaled by a light sweetness from demerara sugar sprinkled on top.

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APPLE-CHEDDAR SCONE GF

The only sweet and savory item from our arsenal of products is the apple cheddar scone. This gluten-friendly treat offsets the sweetness of apple chunks embedded by way of savory cheddar on top.

CHEDDAR-CHIVE BISCUIT

Packed with white and yellow cheddar, fresh chopped chives, and just the right amount of cayenne pepper for the lovely kick that rounds out the flavors of this savory biscuit. Consistently good as is, or as a base for your favorite savory sandwich.

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BANANA BREAD

Our take on a classic favorite: banana bread studded with semi-sweet chocolate chips, a delightfully crunchy crust topped with oats and demerara sugar and hints of cinnamon and cardamom.

Three-day shelf life.

LEMON LOAF CAKE GF

Our flawlessly executed almond flour lemon loaf cake is light, moist, and accentuated by a righteous amount of lemon glaze and lemon zest. Its gluten-friendly status is a sublime treat for everyone, that's for sure.

Three-day shelf life.

MATCHA LOAF

The stark pop of the color green is the initial drawing point, but the loaf's evenly balanced vegetal sweetness unique to this Japanese green tea and its soft buttery crumb seals the deal for one of the most satisfying bites.

Three-day shelf life.

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CHOCOLATE CHUNK COOKIE

An American classic that's never to be underestimated, our chocolate chip cookie remains loyal to its origins: crispy outside, loaded with dark chocolate chunks on the inside and perfectly balanced by a light sprinkle of fleur de sel.

Two-day shelf life.

HU(BEAR) FINANCIER

An homage to Hubert Colson, whose inspirational life was the spark that ignited the establishment of Colson Patisserie. These playfully shaped teddybear financiers made with brown butter & almond flour give this Parisian delicacy a crispy shell and a soft interior crumb, halfway between cake and cookie.

Two-day shelf life.

OATMEAL RAISIN COOKIE

All the raisin lovers and non-believers finally see eye to eye on this delectable cookie. Carefully curated flavors of rich brown sugar, cinnamon, and rum-soaked raisins make for the final product that has crispy edges and a soft, chewy center.

Two-day shelf life.

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BROWNIE

The perfect bite of decadence that's never overbearing: fudgy chocolate and chunky walnuts make for the best any-time-of-day snack.

Two-day shelf life.

FLOURLESS CHOCOLATE CAKE

Dark, decadent, and delicious. Best enjoyed from room temperature or slightly warmed. The perfect treat for gluten-friendly folks.

Two-day shelf life.

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LAVENDER SHORTBREAD COOKIES

Crisp, buttery, shortbread lavender cookies are the perfect bite sizes for a quick snack or perfectly paired with tea or coffee.

Three-week shelf life.

BOX OF FINANCIER

These bite-sized muffin-shaped financiers are made with almond and wheat flour, egg whites, and brown butter are the perfect addition to any gathering that involves nomming. They come in traditional plain, pistachio, chocolate, and raspberry flavors--all guaranteed you'll consume with gusto.

Ten-day shelf life.

MAPLE GRANOLA

The quintessential breakfast food consumed as is, with milk, or toppings for the yogurt parfait: there is no right or wrong way to eat this healthy offering. It is packed with toasted rolled oats, sliced almonds, sunflower seeds, chopped pecans, dried cranberries, and black raisins, baked to its golden brown perfection with hints of maple syrup and honey.

Thirty-day shelf life.

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BANANA BREAD

Our take on a classic favorite: banana bread studded with semi-sweet chocolate chips, a delightfully crunchy crust topped with oats and demerara sugar and hints of cinnamon and cardamom.

Three-day shelf life.

LEMON LOAF CAKE GF

Our flawlessly executed almond flour lemon loaf cake is light, moist, and zesty. The perfect size for sharing, this gluten-friendly status is a sublime treat for everyone, that's for sure.

Five-day shelf life.

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Financiers

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

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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.