

Bakery Catering Menu

Breakfast & Brunch

Scones & Muffins

Handmade daily in our bakery with Kansas' Heartland Mills flours, organic fruit and pure creamery butter. Scones and muffin varieties vary by season and day of the week. Please ask about our features. We are happy to create a plate with some of each.

Petite **\$14** dozen

Full Size **\$26** dozen

Quick Breads and Pound Cake

Favorites for brunch or breakfast. We will happily arrange a plate with a variety of your favorites. Available as loaves, slices or Baby Cakes. Currently featuring: Pumpkin, Banana, Zucchini-Orange, Traditional and Lemon Pound Cake, Wheat-free Vanilla Baby Cakes, Cherry Coffee Cake.

\$26 dozen · slices

\$19 dozen · baby cakes

\$13 each · whole loaves

Breakfast Basket

A petite assortment of muffins and scones. Just right for a morning or afternoon meeting – business or pleasure.

\$26 · serves 12 to 15

\$36 · serves 20 to 25

Seasonal Fruit Plate

A bountiful assortment of the finest seasonal fresh fruit is chef selected, sliced and arranged for you. Served with Greek yogurt and local honey.

\$6 per person

MercMade Granola & Yogurt Parfait

Our Bakery's crowd pleasing granola is served with a nested cup of Brown Cow yogurt and seasonal fruit. Perfect for a light breakfast.

\$4 per person

Good Morning Fruit & Cheese Board

English Cheddars served with fruit preserves, dried and fresh fruits, roasted nut meats and an assortment of toasts and breads.

Petite **\$59** · serves 8 to 10 Large **\$72** · serves 10 to 15

Desserts & Pastries

Truffles

Truffles handmade daily with pure Belgian Chocolate.

\$2 each

\$20 dozen

Cookies

Traditional Cookies

Oatmeal Raisin

Peanut Butter

Oatmeal Chocolate Chip

Orange Shortbread with Bittersweet Chocolate

Oatmeal Peanut Butter with Chocolate Chips

\$16 · baker's dozen

Cookies

Bumble Bees – Local honey and toasted seeds and nuts .

Fabulous Coconut Macaroons - Organic coconut and farm eggs make these extra wonderful

\$16 · baker's dozen

Tarts · Pies · Tortes · Cheesecakes · Cakes · Cupcakes

Tarts and Pies

All through the seasons, local berries, cherries, pears, apples are baked into fragrant little pies and tarts. Please ask about our seasonal features, including holiday selections.

\$5 each · Petite Pies

\$16 to **\$18** · Full-Sized Pies

\$25 · Tarts

Flourless Dark Chocolate Torte

Rich and creamy.

\$8 each · 4 inch

\$26 each · 9 inch

Our Signature Cheesecake

Local farm eggs make the very best cheesecake!

Traditional Cheesecake made with local farm eggs – graham or toasted almond crust.

Ask about our seasonal selections

\$45 each

Cakes

- Preacher's Chocolate Cake with Dark Chocolate Butter Cream
- Carrot Cake with Cream Cheese Frosting
- Vanilla Cream Cake with Whipped Cream & Seasonal Berries
- Lemon Pound Cake with Lemon Curd filling & White Butter Cream
- Almond Cake with Raspberry Sauce & Chocolate Butter Cream
- Vegan Mocha Torte with Rich Speckled Mocha Frosting*
- Vegan Carrot Cake with Soy Cream Cheese Frosting
- Coconut Cake with Caramel Drizzle

\$25 each · 6 inch round · serves 4 to 6

\$40 each · 9 inch round · serves 6 to 10

\$5 · custom writing

\$10 and up · special decoration

We offer our cakes in a variety of sizes and shapes, including layered half and full sheet cakes. Please ask our Bakery Manager for selection and pricing.

Cupcakes

Chocolate, Carrot, Almond,

Lemon Pound Cake with Lemon Curd Filling

\$26 dozen

Vegan and Wheat-Free options

Vegan items: Mocha Torte, Carrot Cake, Vanilla Cake, Peanut Butter Chocolate Chip Cookies, Almond Cupcakes

Wheat-Free items: Flourless Dark Chocolate Torte, Bumble Bees, Macaroons, Truffles, Truly Fabulous Wheat-Free Vanilla Baby Cakes, Our Fabulous Cheesecake with Toasted Almond Crust

The Bakery at the Community Mercantile

is committed to delivering you and your guests a unique and memorable dining experience. Our goal is to support you in creating a successful event - be it luncheon, business meeting, party or grand celebration.

We use the freshest local and seasonal ingredients as well as the highest quality foods from around the world.

Food is our passion.

We take care to build flavors through technique and creativity. Our dishes are always made from scratch and artfully presented.

Our chefs are happy to accommodate your special requests and dietary needs.

To place a catering order, call Sula at 785-843-8544. You may also send an e-mail to Sula@TheMerc.coop or to Alison at Sweets@TheMerc.coop. Any of our deli counter staff will be happy to take your order as well.

All catering orders must be placed and confirmed at least 48 hours before pickup. Orders will be confirmed via phone or email. Orders over \$50 must be paid in advance.

We can usually prepare breakfast orders (scones and muffins) or a plate of cookies or small sweets with 24 hours notice.

Please note that at this time we do not have delivery service but may be able to accommodate you; please ask Sula.

Thank you.

Sula & The Merc Bakery Team

