



PAIN D'AVIGNON

a different kind of bakery

15 Hinckley Rd | Hyannis, MA 02601 | Wholesale 508.771.9771 | Café 508.778.8588 | Fax 508.778.6778

www.paindavignon.com



Our History

In 1992, thrown together on Cape Cod by political circumstances none of them could have predicted, four young Yugoslavs founded **PAIN D'AVIGNON**.

Their goal was to recreate the Old World Traditions using baking techniques and recipes barely changed in centuries. Their founding principle: **FINE BREADS DESERVE TO BE AT THE CENTER OF THE DINING EXPERIENCE, NOT A MERE AFTERTHOUGHT.**

At their Hyannis bakery, the timeless art of bread making is both revered and respected. Everyday salt, flour and filtered water are combined – like the bakers themselves – with a distinctly European flavor.

PAIN D'AVIGNON does not rely on preservatives or artificial ingredients and believes that bread is best when enjoyed in its most simple and authentic form. This typifies the bakers' dedication to Old World Values – dedication that has been recognized by **THE BOSTON GLOBE, BOSTON MAGAZINE, SAVEUR MAGAZINE, CHRONICAL HD, EDIBLE CAPE COD** and **CAPE COD TIMES** and rewarded with loyalty from the finest restaurants, hotels, markets, and private homes in Massachusetts, Rhode Island and Connecticut.

PAIN D'AVIGNON A DIFFERENT KIND OF BAKERY



Contents

Bagels	29
Brioche.1
Cheese Bread2
Chocolate Hazelnut3
Ciabatta4
Country5
Crackers & Crostini	30
Cranberry Pecan.7
Croissants	31
Display Breads	27
Ficelle8
Focaccia9
Focaccia Buns	10
French Bread	11
Half Sandwich Loaves	26

Homemade Pies	32
Kalamata Olive	14
Multigrain	15
Multigrain Light.	16
Picholine Olive	17
Pugliese	18
Pumpernickel	21
Raisin Pecan	19
Rye Bread.	22
Simply White	23
Sourdough	24
Whole Wheat.	25

ORDERING.33
--------------------------	------------

Brioche

Traditionally, pastries such as Brioche have only been enjoyed on special occasions, but today they're becoming staples for both breakfast and snacks. It is easy to imagine how Brioche originated – man has long known that milk, butter and eggs can be added to the daily bread for a **RICHER, CAKE-LIKE LOAF**.

Ingredients:

Unbleached Wheat Flour, Dry Milk,
Unsalted Butter, Farm Fresh Organic
Eggs, Refined Cane Sugar, Natural
Sourdough Starter (Unbleached Wheat
Flour and Filtered Water), Filtered
Water, Sea Salt and Fresh Yeast.

Item	Product	Price
#216	Pullman 1 lb.	\$ 3.50
#217	Pullman 2 lb.	\$ 5.90
#218	Rolls 1 dz.	\$ 4.40
#219	Bun	\$ 0.65
#220	Lobster Roll	\$ 0.65

Cheese Bread

This bread originated in France, where in the kitchen, bread and cheese have a special place and value. It is well known in certain areas as Pain au Fromage. Our Cheese Bread is filled with Swiss and Bleu Cheeses **WHICH GIVE THE BREAD A WONDERFUL AROMA AND LEAVE A DELIGHTFUL AFTERTASTE IN YOUR MOUTH.**

Ingredients:

Unbleached Wheat Flour, Filtered
Water, Poolish (Unbleached Wheat
Flour, Filtered Water and Fresh Yeast),
Swiss Cheese, Bleu Cheese, Sea Salt and
Fresh Yeast.

Item	Product	Price
#233	Small Loaf	\$ 1.45
#234	Long 1 lb.	\$ 2.60
#236	Demi Ficelle	\$ 1.25
#237	Ficelle	\$ 1.95
#238	Pull-Apart Rolls 1 dz.	\$ 4.05

Chocolate Hazelnut

BACK BY POPULAR DEMAND!

The Chocolate Hazelnut Bread is a rustic loaf that is packed with the **FINEST IMPORTED CHOCOLATE** and whole hazelnuts which give it a **DISTINCTLY AMAZING FLAVOR**. The pieces of chocolate melt in your mouth while the hazelnuts give it a crunchy texture.

The bread is so rich in taste that a piece of **IT CAN BE SERVED BY ITSELF FOR DESSERT**.

AVAILABLE ONLY ON FRIDAYS, SATURDAYS AND HOLIDAYS!

Ingredients:

Unbleached Wheat Flour, Filtered
Water, Levain Naturel (Unbleached
Wheat Flour and Filtered Water),
Refined Cane Sugar, Whole
Hazelnuts, Dark Chocolate, Fresh
Yeast and Sea Salt.

Item	Product	Price
#320	Boule 1 lb.	\$ 4.50

Ciabatta

We can't think of a way to describe the fabulous and unusual taste of Ciabatta except to say: **"ONCE YOU'VE TASTED IT, YOU'LL NEVER THINK OF WHITE BREAD IN THE SAME WAY AGAIN."**

Ciabatta means **"SLIPPER"** in Italian. One glance at the short, stubby bread, and it is clear how it got its name. Ciabatta is a remarkable combination of **RUSTIC COUNTRY TEXTURE** and **ELEGANT AND TANTALIZING TASTE**. It is much lighter than its shape indicates because of the high water content. The porous chewy interior is wrapped in a light crunchy crust. Eat it for breakfast or slice it horizontally and stuff it with your favorite cheese, meat or salad.

We really can't decide what's most amazing about Ciabatta: taste, shelf life, shape? **YOU DECIDE.**

Ingredients:

Unbleached Wheat Flour, Filtered Water,
Poolish (Unbleached Wheat Flour,
Filtered Water and Fresh Yeast), Sea Salt
and Fresh Yeast.

Item	Product	Price
#301	Ciabatta 3 lb. Loaf	\$ 4.45
#302	Square Pocket	\$ 0.60
#303	Ciabatta 1 lb. Loaf	\$ 1.65
#304	Square Rolls 1 dz.	\$ 3.95

Country

Country Style Bread, or Pain de Campagne, is considered the **KING OF ALL BREADS**. It is important to recognize the difference between the original Country Style Bread and imitations given the same name. Real Country Style Bread typifies classic, handmade Artisan bread that is dusted with flour just before baking. The process for making this bread is incompatible with modern machinery; therefore, it is up to the baker, as an artist, to preserve the techniques needed to produce it with authenticity.

The color of the crust should be more or less **GOLDEN BROWN**, depending on how it was scored and how much flour was dusted on the loaf before baking. The crust should always be **CRISPY**, and the interior should be **CREAMY OR LIGHTLY GOLDEN IN COLOR, WITH A SLIGHTLY AIRY, SUPPLE TEXTURE, AND NOT OVERLY CRUMBLY**. Good Country Style Bread goes well with all foods, prepared with or without sauces, including meat, game, chicken, fish, smoked meats, pasta, and all cheeses. Country Style Bread has an excellent shelf life, because it contains natural starter and Dark Rye Flour.

Ingredients:

	Item	Product	Price
Unbleached Wheat Flour, Filtered	#100	Round 2 lb.	\$ 3.00
Water, Dark Rye Flour, Poolish	#101	Round Rolls 1 dz.	\$ 2.80
(Unbleached Wheat Flour, Filtered	#105	Round 5 lb.	\$ 7.25
Water and Fresh Yeast) and Sea Salt.	#108	Long 1 lb.	\$ 1.65
	#109	Long 2 lb.	\$ 3.00
	#110	Long 3 lb.	\$ 4.45



Cranberry Pecan

The creation of this bread was influenced by our lives on the Cape and the unique taste of cranberries that are here.

Cranberry Pecan Bread has a fine crunchy crust with a dark brown sheen. The crumb is slightly sweet and has a **“MELT-IN-YOUR-MOUTH” TEXTURE.**

It can be served for breakfast or lunch, used to accompany salads, or enjoyed alone any time of day. The abundance of cranberries and pecans gives this bread extra moisture, therefore the bread can be eaten for up to three days after it is baked.

Ingredients:

Unbleached Wheat Flour, Filtered Water,
Levain Naturel (Unbleached Flour and
Filtered Water), Refined Cane Sugar,
Dried Cranberries, Pecans, Fresh Yeast
and Sea Salt.

Item	Product	Price
#178	Pull-Apart Rolls/no pecans	\$ 5.15
#179	Long 1 lb.	\$ 4.35
#181	Long 3 lb.	\$ 13.20
#182	Pull-Apart Rolls 1 dz.	\$ 5.85
#184	Sandwich Loaf 3 lb.	\$ 10.25

Ficelle

Ficelle (pronounced *fee-sell*) is the French word for rope. It's a long thin loaf — plain, onion, or sprinkled with seeds or salt. Ficelle can be chewed on as a snack, used for hors d'oeuvres, canapés and crostini, or for delicious sandwiches. Our favorite is the Sopressata & French butter Ficelle sandwich.

Ingredients:

Unbleached Wheat Flour, Filtered Water, Levain Naturel (Unbleached Wheat Flour, Filtered Water), Fresh Yeast and Sea Salt.

Item	Product	Price
#157	Demi Plain	\$ 0.85
#158	Demi Salt	\$ 0.90
#159	Demi Sesame	\$ 0.90
#160	Demi Three Seed	\$ 0.90
#161	Demi Onion	\$ 0.95
#162	Plain	\$ 1.50
#163	Salt	\$ 1.60
#164	Sesame Seed	\$ 1.60
#165	Three Seed	\$ 1.60
#166	Caramelized Onion	\$ 1.65

Focaccia

Our Focaccia is made with extra virgin olive oil topped with either fresh Rosemary, Caramelized Onions, Peeled Garlic or with Kalamata Olives. The dough has a light, sour taste and is hand pressed to make all the little holes that give it the airy and puffy feel. **OUR ROUND FOCACCIA IS A BEAUTIFUL PRESENTATION FOR ANY OCCASION.** The sheets of Focaccia can be used for sandwiches, toast, croutons or just as a side.

By using extra virgin olive oil to make our Focaccia, it also helps to extend shelf life, especially if it is kept moist and not aired out to dry.

Ingredients:	Item	Product	Price
Unbleached Wheat Flour, Filtered	#147	Round 3 lb. w/ Rosemary	\$ 8.85
Water, Poolish (Unbleached	#148	Round 3 lb. w/ Peeled Garlic	\$ 8.90
Wheat Flour, Filtered Water	#149	Round 3 lb. w/ Caramelized Onion	\$ 8.95
and Fresh Yeast), Levain Naturel	#150	½ Sheet Pan 6 lb. w/ Rosemary	\$14.25
(Unbleached Wheat Flour and	#151	½ Sheet Pan 6 lb. w/ Peeled Garlic	\$14.45
Filtered Water), Fresh Rosemary,	#152	½ Sheet Pan 6 lb. w/ Caramelized Onion	\$14.65
Extra Virgin Olive Oil, Refined	#204	½ Sheet Pan 6 lb. w/ Kalamata Olives	\$17.25
Sea Salt and Filtered Water.	#205	Round 3 lb. w/ Kalamata Olives	\$12.55

Focaccia Buns

The Focaccia Buns are made in special trays to make each one **PERFECT AND FLUFFY**. They are light brown on the outside topped with fresh Rosemary and extra virgin olive oil. This unique and tasty bun compliments any sandwich.

Ingredients:

Unbleached Wheat Flour, Filtered Water, Poolish (Unbleached Wheat Flour, Filtered Water and Fresh Yeast), Refined Cane Sugar, Vegetable Oil, Fresh Rosemary, Sea Salt and Fresh Yeast.

Item	Product	Price
#95	Bun w/ Caramelized Onions	\$ 0.75
#96	Bun w/ Rosemary	\$ 0.70

French Bread

Traditional French Bread should have a **WHITE CRUMB AND DEEP GOLDEN CRUST**. A well baked loaf is full of flavor, especially when compared to commercially baked bread with a pale crust. In general, **THE DEEPER THE COLOR OF A CRUST THE BETTER THE FLAVOR**.

French Bread can be served at any occasion to accompany virtually any dish.

The shelf life of traditional French Bread is greatly increased over that of regular white bread due to the presence of organic acids during its long fermentation process.

Ingredients:

Unbleached Wheat Flour, Filtered Water, Poolish (Unbleached Wheat Flour, Filtered Water and Fresh Yeast), Sea Salt and Fresh Yeast.

Item	Product	Price
#91	Sandwich Roll	\$ 0.60
#118	Tear-Off Rolls Onion 3 dz.	\$ 7.40
#119	Tear-Off Rolls Sesame 3 dz.	\$ 7.30
#121	Round Rolls 1 dz.	\$ 2.80
#121-A	Pull-Apart Rolls Plain 1 dz.	\$ 2.75
#121-B	Pull-Apart Rolls Onion 1 dz.	\$ 2.85
#121-C	Pull-Apart Rolls Rosemary 1 dz.	\$ 2.80
#121-D	Pull-Apart Rolls Sesame 1 dz.	\$ 2.80
#122	Point Rolls 1 dz.	\$ 3.15
#123	Tear-Off Rolls Plain 3 dz.	\$ 7.20
#127	Long 2 lb.	\$ 3.00

Item	Product	Price
#131	Petite Baguette	\$ 1.25
#132	Double Petite Baguette	\$ 1.75
#133	Baguette	\$ 1.65
#134	Baguette 1.5 lb.	\$ 2.00
#115	Baguette 2 lb.	\$ 3.00
#135	Pullman 1 lb.	\$ 1.65
#136	Pullman 2 lb.	\$ 3.00
#137	Epy	\$ 3.85
#138	Epy round	\$ 3.95
#139	Pullman 3 lb.	\$ 4.45
#139-B	Sandwich Loaf 3 lb.	\$ 4.45



Kalamata Olive

These breads are filled with Kalamata Olives. The dough is **DARK AND MOIST** with a **RICH OLIVE TASTE**. This flavorful bread stands alone, can be enjoyed as an appetizer, or used as the the basis for a gourmet sandwich.

Ingredients:

Unbleached Wheat Flour, Filtered Water,
Levain Naturel (Unbleached Wheat
Flour and Filtered Water), Kalamata
Olives, Sea Salt and Fresh Yeast.

Item	Product	Price
#201	Long 1 lb.	\$ 3.00
#202-A	Long 3 lb.	\$ 7.70
#203	Pull-Apart Rolls 1 dz.	\$ 4.00

Multigrain

Multigrain Bread is very rustic in appearance. It has a deep brown crust and is sprinkled with seeds. It is most often used as a breakfast item or for gourmet sandwiches.

THIS FLAVORFUL BREAD GOES WELL WITH ALL FOODS. Multigrain Bread is often recommended by health professionals because of its nutritional value and high fiber content.

The honey and the seeds also give this loaf an excellent shelf life.

Ingredients:

Stone Ground Whole Wheat Flour, Flax
Seeds, Sesame Seeds, Sunflower Seeds,
Rolled Oats, Levain Naturel (Unbleached
Wheat Flour, Filtered Water) Wild
Flower Honey, Filtered Water, Sea Salt
and Fresh Yeast.

Item	Product	Price
#185	Pullman 1.5 lb.	\$ 3.40
#185-A	Rustic 1.5 lb.	\$ 3.40
#186	Pullman 2.5 lb.	\$ 5.05
#187	Rustic Loaf 2.5 lb.	\$ 5.00
#188	Pull-Apart Rolls 1 dz.	\$ 4.00

Multigrain Light

Ingredients:

Stone Ground Whole Wheat Flour,
Unbleached Wheat Flour, Filtered
Water, Levain Naturel (Unbleached
Wheat Flour and Filtered Water),
Wild Flower Honey, Flax Seeds,
Sunflower Seeds, Sesame Seeds, Fresh
Yeast and Sea Salt.

Item	Product	Price
#189	Pullman 3 lb.	\$ 6.05
#189-A	Sandwich Loaf 3 lb.	\$ 6.05
#190	Pullman 1.5 lb.	\$ 3.30
#190-B	Baguette 1 lb.	\$ 3.00
#191	Pullman 2.5 lb.	\$ 5.00
#192	Pull-Apart Rolls 1 dz.	\$ 3.95
#192-B	Bun	\$ 0.60
#192-C	Pocket	\$ 0.65

Just added

Picholine Olive

Olives are among history's most prized fruit, and the French Native Picholine Olive **RATES HIGHLY AMONG OLIVE CONNOISSEURS**. These beautiful green olives have a **RECOGNIZABLE SHAPE** and **DISTINCTIVE TASTE**. With this in mind, we are pleased to introduce **PICHOLINE OLIVE BREAD**. It has our signature **TASTY CRUST**, and the small long rolls, sprinkled with sea salt, are pieces of **HEAVENLY BITES**. This bread can accompany any meal but is best enjoyed with salads, appetizers or spreads. The Picholine pockets are perfect for making special gourmet sandwiches.

Just like our Kalamata Olive, this bread has a good shelf life due to all the extra moisture from the fresh olives.

Ingredients:

Wheat Flour (Unbleached and
Unbromated), Filtered Water, Poolish
(Unbleached Wheat Flour, Fresh
Yeast), Picholine olives, Sea Salt and
Fresh Yeast

Item	Product	Price
#261	Long 1 lb.	\$3.00
#262	Baguette 1 lb.	\$3.00
#264	Square Dinner Rolls 1 dz.	\$4.80
#265	Long Salt Rolls 1 dz.	\$5.40
#266	Sandwich Pocket	\$0.70

Pugliese

Pugliese is traditional Italian bread. It is **DARK CRUSTED** and **LIGHT AND AIRY ON THE INSIDE**. The crumb is very moist with a slightly sour taste. Enjoy it at home for breakfast, lunch and dinner, or at your favorite restaurant. To fully enhance the wonderful flavor of Pugliese, we suggest slicing it thinly.

Ingredients:

Unbleached Wheat Flour, Filtered
Water, Poolish (Unbleached Wheat
Flour, Filtered Water and Fresh Yeast),
Levain Naturel (Unbleached Wheat
Flour and Filtered Water), Refined Sea
Salt and Fresh Yeast.

Item	Product	Price
#305	Pane Pugliese	\$ 1.65
#306	Semi Di Sesamo	\$ 1.70
#307	Boule ½ lb.	\$ 1.10
#308	Caramelized Onion Loaf	\$ 1.70
#309	Pane Pugliese 3 lb. Loaf	\$ 4.45
#309-B	Sandwich Loaf 3 lb.	\$ 4.45

Raisin Pecan

Raisin Pecan Bread is one of our favorites. With its dark brown crust and sweet, crunchy texture **IT IS VERY HARD TO RESIST.** This bread can be eaten alone as a snack, but is beautiful to serve for breakfast with butter and for lunch with salads. Gourmet lovers often enjoy this bread with a selection of cheeses and cold cuts. **THERE'S A PALATE OF FLAVORS IN EVERY BITE.**

Just like our Cranberry Pecan Bread, Raisin Pecan Bread has a long shelf life, as the pecans and raisins give it extra moisture.

Ingredients:

Unbleached Wheat Flour, Filtered
Water, Levain Naturel (Unbleached
Wheat Flour and Filtered Water),
Raisins, Refined Cane Sugar, Sea Salt,
Pecans and Fresh Yeast.

Item	Product	Price
#170	Long 1 lb.	\$ 3.50
#172	Long 3 lb.	\$ 8.85
#173	Pull-Apart Rolls 1 dz.	\$ 5.00
#175	Pullman 1.5 lb.	\$ 4.75
#176	Pullman 2 lb.	\$ 5.70



Pumpernickel

Pumpernickel is a type of very dark German Sourdough Bread which is made with rye flour and rye meal. Natural caramel color gives it its characteristically dark appearance. It is great for sandwiches, especially smoked salmon and salty cured seafood.

Ingredients:

Unbleached Wheat Flour,
Pumpernickel Rye Meal, Filtered
Water, Poolish (Unbleached Wheat
Flour, Filtered Water and Fresh Yeast),
Natural Caramel Color, Sea Salt and
Fresh Yeast.

Item	Product	Price
#225	Pullman 3 lb.	\$ 4.65
#226	Pullman 1 lb.	\$ 1.85
#227	Pullman 2 lb.	\$ 3.65
#228	Sandwich Loaf 3 lb.	\$ 4.65
#231	Ficelle	\$ 1.85

Rye Bread

Rye Bread has a **SMOOTH CRUST** with a golden brown color. The bread has a **FIRM TEXTURE**, with small, regular air pockets and a supple crumb that adheres firmly to the crust.

It goes well with fish, shellfish, smoked ham, sauerkraut, white and black radishes, and strong cheeses. It is also popular to toast and spread with butter and honey.

Ingredients:

Unbleached Wheat Flour, Filtered
Water, Levain Naturel (Unbleached
Wheat Flour, Filtered Water), Dark
Rye Flour, Caraway Seeds, Sea Salt
and Fresh Yeast.

Item	Product	Price
#194	Round 1 lb. w/Caraway seeds	\$ 1.70
#196	Pullman 1 lb. w/Caraway	\$ 1.70
#197	Pullman 2 lb. w/Caraway	\$ 3.20
#199	Rolls w/Caraway 1 dz.	\$ 2.95
#200-A	Pullman 3 lb.	\$ 4.65
#200-D	Sandwich Loaf 3 lb.	\$ 4.65

Simply White

We believe that a great tasting sandwich or burger starts with the perfect choice of bread. Since this style of bread does not have our hard crust, it is perfect for sandwiches, and its light moist taste compliments virtually any sandwich ingredient. Our Simply White Bread has many varieties, and the rolls and pockets are very light both in taste and feel.

Ingredients:

Unbleached Wheat Flour, Filtered Water, Poolish (Unbleached Wheat Flour, Filtered Water and Fresh Yeast), Refined Cane Sugar, Vegetable Oil, Sea Salt and Fresh Yeast.

Item	Product	Price
#92	Poppy Roll 1 dz.	\$ 2.85
#97	Sesame Roll 1 dz.	\$ 2.85
#98	Onion Roll 1 dz.	\$ 2.90
#99	Plain Roll 1 dz.	\$ 2.80
#211	Sandwich Pocket	\$ 0.45
#211-A	Sandwich Pocket (Rosemary)	\$ 0.45
#211-B	Rustic Pocket	\$ 0.75
#212	Plain Hamburger Bun	\$ 0.45
#212-A	Plain (Egg Brushed)	\$ 0.50
#214	Sesame Seed Bun	\$ 0.50
#215	Caramelized Onion Bun	\$ 0.55
#312	Sub Roll	\$ 0.45
#313	Hot Dog Bun	\$ 0.40

Sourdough

Sourdough Bread has a very long fermentation process. Totally **YEAST FREE**, this bread is **VERY MOIST AND CHEWY**, but at the same time it has the **HARD CRUST** that our breads are famous for. If you love the taste of a Sourdough Bread, then you know how well it accompanies any type of food. It can be used simply for dipping into olive oil or enjoyed with your selection of cheeses. The Rolls can be used as hors d'oeuvres, and the different toppings give them a distinct flavor.

Ingredients:

Unbleached Wheat Flour, Filtered
Water, Levain Naturel (Unbleached
Wheat Flour, Filtered Water) and
Sea Salt.

Item	Product	Price
#140	Round 1 lb.	\$ 1.65
#143	Long 2 lb.	\$ 3.00
#144-A	Sandwich Loaf 3 lb.	\$ 4.45
#146	Long 1 lb.	\$ 1.65
#154	Long Seeded Rolls 1 dz.	\$ 3.05
#155	Long Rolls 1 dz.	\$ 2.85
#156	Long Onion Rolls 1 dz.	\$ 3.05
#168	Round Rolls 1 dz.	\$ 2.80
#169	Round Onion Rolls 1 dz.	\$ 3.00

Whole Wheat

Whole Wheat Bread goes well with all foods, especially delicate cheeses and seafood. Its crust is **DEEP GOLDEN BROWN, ALMOST CARAMEL COLOR.**

Ingredients:

Stone Ground Whole Wheat Flour,
Filtered Water, Poolish (Unbleached
Wheat Flour, Filtered Water and
Fresh Yeast), Wild Flower Honey,
Sea Salt and Fresh Yeast.

Item	Product	Price
#206-A	Sandwich Loaf 3 lb.	\$ 4.60
#207	Pullman 3 lb.	\$ 4.60
#208	Long 1 lb.	\$ 1.65
#210	Pullman 2 lb.	\$ 3.00

Half Sandwich Loaves

As requested by many of our established clients, we are introducing Half Sandwich Loaves primarily for the convenience of our retail store customers. These loaves are **SLICED AND BAGGED AND SOLD ONLY IN PAIRS.**

Item	Product	Price
#139-B	White French	\$ 2.50
#144-A	Sourdough	\$ 2.50
#184	Cranberry Pecan	\$ 5.40
#189-A	Multigrain Light	\$ 3.30
#200-D	Rye	\$ 2.60
#206-A	Whole Wheat	\$ 2.55
#228	Pumpernickel	\$ 2.60

Display Breads

These unique breads are all carefully handmade and designed to make a **STUNNING PRESENTATION FOR ANY SPECIAL OCCASION**, and the best part is, you can eat them when you're done!

SOME OF OUR OTHER BREADS CAN ALSO BE USED AS DISPLAY BREADS:

5 lb. Country Round, Round Focaccia and Epys.

Item	Product	Price
#1	Alligator	\$30.00
#2	Turtle	\$30.00
#116	Baguette 4 ft.	\$15.00
#117	Baguette 6 ft.	\$25.00
#142	Sourdough Round 10 lb.	\$15.00
#213	Braided Brioche	\$16.95



Bagels

YES, WE BOIL OURS BEFORE THEY ARE BAKED. This procedure gives them a dense and chewy texture and that unique taste **WE ALL CRAVE** when biting into a bagel. With our many different flavors to choose from enjoy a perfect breakfast with a fresh or toasted bagel and your favorite topping.

Ingredients:

Unbleached Wheat Flour, Filtered
Water, Levain Naturel (Unbleached
Wheat Flour, Filtered Water), Sea Salt,
Dry Malt and Fresh Yeast.

Item	Product	Price
#010	Plain	\$ 0.40
#011	Sesame	\$ 0.42
#012	Poppy	\$ 0.42
#014	Everything	\$ 0.42
#015	Golden Raisin	\$ 0.46
#017	Onion	\$ 0.42
#018	Whole Wheat	\$ 0.40
#019	Whole Wheat/Sesame	\$ 0.42
#020	Whole Wheat/Poppy	\$ 0.42
#021	Whole Wheat/Raisin	\$ 0.46

Crackers & Crostini

Thanks to the chefs at **FOUR SEASONS HOTEL IN BOSTON**, we have added crackers to our product line. **CRISPY AND THIN**, they are perfect for hors d'oeuvres, pâtés, and salads, or will add a little variety to your basket of breads.

Cracker Ingredients:

Unbleached Wheat Flour, Filtered Water,
Fresh Yeast, Extra Virgin Olive Oil, Sea
Salt, Refined Cane Sugar, Sesame Seeds or
Pink Peppercorn & Thyme.

Item	Product	Price
#608	Sesame Crackers 1 lb.	\$ 9.50
#608-A	Pink Peppercorn & Thyme 1 lb.	\$ 9.50

We use thin slices of Double Petite Baguettes, add **VIRGIN OLIVE OIL** and **FRESH GARLIC**, and then bake them in our stone hearth ovens until **PERFECTLY CRISPY**. Crostinis are a pleasing compliment to almost any hors d'oeuvre, soup or salad. They're also great with any aged cheese, pâtés or as an anytime snack.

Crostini Ingredients:

Unbleached Wheat Flour, Filtered Water, Poolish
(Unbleached Wheat Flour, Filtered Water and
Fresh Yeast), Refined Caned Sugar, Vegetable
Oil, Sea Salt, Fresh Yeast, Olive Oil and Garlic.

Item	Product	Price
#609	Garlic Crostini 1 bag	\$ 3.75

Croissants

We should not forget that **MAKING A CROISSANT BY HAND REQUIRES SPECIAL SKILL AND PATIENCE**, and this is the way we choose to make our croissants. They are made by layering dough with French butter and folding it numerous times until it is ready to be pressed into thin sheets. The sheets are cut by hand and formed into a perfect crescent shaped, puff pastry which **MELTS IN YOUR MOUTH**.

Ingredients:

Wheat Flour (Unbleached and
Unbromated), Filtered Water, Fresh
Yeast, Sea Salt, Refined Cane Sugar,
Fresh Butter, Powdered Milk.

Item	Product	Price
#600	Small Croissant	\$ 0.65
#600-A	Large Croissant	\$ 0.85
#601	Ham & Swiss Cheese Croissant	\$ 1.55
#602	Pain au Chocolat	\$ 1.40
#603	Raspberry Chocolate Swirl	\$ 1.45
#604	Cinnamon Pecan Bun	\$ 1.50
#605	Almond Croissant	\$ 1.55

Homemade Pies

ITEM PRODUCT & FILLING INGREDIENTS:

- #610 **APPLE PIE** — Granny Smith Apples, Cane Sugar, Brown Sugar, Lemon Juice, Cinnamon, Nutmeg and Corn Starch \$12.00
- #611 **APPLE CRANBERRY PIE** — Granny Smith Apples, Cranberries, Cane Sugar, Brown Sugar, Corn Starch, Cinnamon and Lemon Juice \$12.00
- #612 **PECAN FARM PIE** — Farm Eggs, Pecans, Brown Sugar, Sea Salt, Molasses, Corn Syrup, European Butter, Vanilla \$12.00

PIE DOUGH INGREDIENTS: Flour, Sea Salt, Organic Sugar, Fresh Butter, Filtered Water.

WE ALSO OFFER SEASONAL PIES IN A VARIETY OF FLAVORS, INCLUDING PUMPKIN, STRAWBERRY RHUBARB, BLUEBERRY, BLACKBERRY PEACH, SWEET POTATO AND MANY OTHERS. PLEASE CALL OUR OFFICE FOR MORE INFORMATION.

Ordering

FOR YOUR CONVENIENCE ORDERS

MAY BE PLACED BY:

1. Order Line: (508) 771-9771
2. Fax Line: (508) 778-6778
3. Email: www.orders@paindavignon.com

WHEN PLACING ORDERS, PLEASE

REMEMBER TO STATE THE FOLLOWING:

1. Your Name
2. Account Name
3. Delivery Date
4. Product Name
5. Product Item Number
6. Indicate Sliced or Not Sliced (when ordering loaves of bread)
7. Contact Telephone Number

To provide better service and quality to our customers, **ALL ORDERS MUST BE PLACED BY 11:00 AM FOR NEXT DAY DELIVERY.**

MINIMUM ORDERS:

- Off Cape Deliveries: \$45.00
- On Cape Deliveries: \$30.00

Customers are responsible for changing or cancelling their standing orders or scheduled deliveries due to holidays, weather conditions or for any other reason.

NEW CUSTOMERS please download and complete a **CREDIT APPLICATION** from our website at www.paindavignon.com and return it by fax or standard mail. You will be notified when your account has been approved for ordering.

PAIN D'AVIGNON OFFERS 14 DAY PAYMENT TERMS. Any other terms must be discussed with our accounts receivable department – ext. 205

WE ACCEPT:

- Visa
- MasterCard
- American Express

OFFICE HOURS SEVEN DAYS A WEEK:

- Weekdays 9am to 4pm
- Weekends and Holidays 9am to 2pm

PAIN D'AVIGNON BAKES AND DELIVERS 365 DAYS A YEAR!

A FREIGHT CHARGE OF \$2.95 IS APPLIED TO EACH DELIVERY.

ALL BREADS CAN BE SLICED FOR 25¢ PER LOAF.

SLICES OF BREAD PER LOAF:	Usable
Item	Slices
1 lb. Pullman	14
2 lb. Pullman	22
3 lb. Pullman	22
3 lb. Sandwich Loaf	30



We would like to share with you
our passion and thoughts for breads
of unique quality and taste:

Bread and its important role in life goes back as far as 20,000 years. It was, and still is, a central element in religious ceremonies, festive occasions, and in customs pertinent to hospitality and conviviality. Bread is used to represent the body of Christ, it is eaten by bride and groom as a symbol of their love, and bread is shared with one's host as a pledge of friendship and loyalty.

Bread is something we have all learned to take for granted and sometimes forget how important it is. **IT IS THE ONE INGREDIENT TO OUR MEAL THAT IS ALWAYS PRESENT. IT IS USUALLY THE FIRST THING WE TASTE IN OUR HOMES AND RESTAURANTS, AND IT SHOULD BE A FLAVOR WE ENJOY AND REMEMBER.**

Having this in mind, at **PAIN D'AVIGNON**, we strive to make a product you will love and appreciate, while preserving the Old World Values and the art of bread making. We have committed ourselves to taking every step necessary in order to provide you with the highest quality of bread and service.

Please call us with any concerns or suggestions you may have. From all of us here at **PAIN D'AVIGNON**, we thank you for your trust and support. **BON APPETIT!**

PAIN D'AVIGNON
a different kind of bakery

15 Hinkley Road | Hyannis, Massachusetts 02601
Wholesale 508.771.9771 | www.paindavignon.com | Café 508.778.8588