

# Artisan Candies™

“...and Baked Goods, too!”

## Meal Take Out Menu and Catering

### Celtic Meals for Four or More

Four entree items that you can mix and match – sausage rolls, bridies or celtic pasties – plus mash and peas. Colcannon instead of mash is \$4 extra.

Optional desserts (also mix and match) - choose from pumpkin bread pudding, fruit mince pies, or pumpkin pasties. Please allow 30 minutes after ordering before picking up, or if you wish for it to be delivered, please call for pricing and schedules.

Dinner only for four – \$50.00

Dinner for four plus dessert – \$65.00

Additional dinners, \$10 each

Additional dinner/dessert \$15 each

### Savory Items

**Sausage Rolls**—house-made English spice mix and pork sausage, wrapped in puff pastry and baked. Perfect with mustard or HP sauce. Available fresh or frozen.

**Fresh baked \$5 each / Frozen \$4 each**

**Bridies**—beef mince, caramelized onions, gravy baked in a puff pastry. Available fresh or frozen.

**Fresh baked \$6 each / Frozen \$5 each**

**Celtic Pasties**—beef mince, caramelized onions, gravy, red potato/onions/cabbage sautéed baked in a puff pastry.

**Fresh baked \$6 each / Frozen \$5 each**

### Sides

**Mash** (red mashed potatoes with butter) – \$6.00/ 16 oz.

**Buttered Peas** – \$6.00/ 16 oz.

**Colcannon** (Kristen’s grandmother’s recipe! A traditional Irish dish made with red potatoes, sautéed onions, parsley, scallions, sautéed cabbage, dill, thyme and lots of butter)– \$9.00/16 oz.

### Seasonal Soups and Stews

**Guinness Stew**—served in fall/winter. Tender chunks of beef stewed in Guinness along with fresh winter vegetables such as carrots, potatoes, ‘neeps and onions. Call for availability, please.

**Roasted Vegetable Soup**—roasted seasonal vegetables slow-cooked in a chicken broth base. Call for availability, please.

16 oz. - \$9      32 oz. - \$16

**Pumpkin Curry Soup**—served in fall/winter. Pumpkin puree, chicken stock and cream, plus curry and other spices. Perfect with a sausage roll! Call for availability, please.

16 oz. - \$8      32 oz. - \$15

### Desserts

Pumpkin Bread Pudding - seasonal

- by the slice \$5, 1/2 pan \$35, full pan \$65

Fruit hand pies \$4

- apple, apple raisin, peach, seasonal fruits

Fruit mince pies \$4

Pumpkin Pasties – \$3

### Tea Cakes

Lemon, Almond, Pumpkin, Guava. 9 oz. – \$7 each

Irish Soda Bread

- Traditional \$8

- Sweet Spotted Dog \$10

### Liquor Cakes

Irish Whiskey with coffee, Rum, Scotch with fruit.

10 oz. – \$10 each

### Candies

Soft or Salted Caramels, 4 oz. \$7

Caramel apples - special order one day in advance for 4 or more, please - \$5 plain, \$5.50 w/nuts

Troll Ears (chocolate caramel pretzels, 1 doz.) \$7

Caramel or Fudge Puddles \$5

Chocolate Fudge

- Dark Chocolate plain or with nuts \$5

- Irish Whiskey \$5

- Scotch Whisky \$5

Caramel Corn - \$6

Peanut Brittle, 7 oz. \$9

Beer Brittle, 7 oz. \$10

**For any questions, please don’t hesitate to call!**

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**Hours: Tues-Friday 11 am – 5:30 pm**

**Open on select Saturdays 12 pm – 5:00 pm**

**We also deliver through Door Dash and Grubhub**