



BOULANGERS

PÂTISSIERS

DÉLICES

& CO

Depuis 1986

FINE FRESH-BAKED GOODS



At Délices & Co., we strive to create pastries in their purest form, honoring the hard work and dedication of those who have honed our craft. Within golden layers of crackling crusts, the heady aroma of gentle fermentation and medley of rich flavors, we recognize the art and passion of untold generations past. Beating a batter with just enough vigor, or folding dough just-so, all work to continue the expertise refined across cultures and artisan traditions. It is with respect we acknowledge that at times, a recipe's greatness is equally what is added, and what is not—a synchronizing of classic authenticity and modern upgrades. At Délices & Co., we work to honor the history of pastry art and contribute our unique flavor to its ongoing evolution.

Refining the art that goes into pastry making.
And the joy that comes out of it.

CROISSANTS & VIENNOISERIES

Our croissants are exclusively made with sweet cream butter for flaky, delicate layers with a crispy, satisfying exterior. And our specialty items are much more than just laminated dough, they are an alluring focal point of any pastry arrangement.



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Parisian Butter Croissant

All butter, slow fermentation for a complex flavor and perfect texture

..... #2001D



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Pain au Chocolat

With semi-sweet chocolate batons

..... #2008D



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Whole Grain Croissant

Nutty, tangy whole wheat, grain and seed garnish

..... #2003D



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Almond Cream Croissant

Traditional, twice baked

..... #2007D



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Spinach Kale Ricotta Croissant

Kale and spinach with ricotta cheese in a flaky whole wheat croissant dough, topped with cheddar cheese

..... #2015D



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Sugar Brioche

Authentic, tender dough with pearl sugar garnish

..... #2020D

DANISH PASTRIES

From the nut paste used in our almond cream, to the purity of our fruit-filled compotes, each component of our Danish is carefully prepared in-house. These beautiful pastries can be served as a gorgeous breakfast or dessert.



Cream Cheese Pocket

Silky cream cheese filling, crispy flaky dough

#2030D



Apple Feuilletee

Fresh apple slices, puff pastry

#2033D



Apricot with Cream

Subtly sweet fruit quarters, pastry and almond cream

#2036D



Black & Red Cherry Danish

Black and red cherry with almond cream

#2034D



Blueberry Red Currant

House-made blueberry compote, pastry and almond cream

#2037D

MUFFINS & SCONES

Our muffins feature unique and classic flavors that are moist with airy, textured pockets and a pleasantly balanced flavor. Tender and moist, our scones are decadent yet light, prepared with heavy cream, sweet cream butter and a traditional crumbly texture.

Hearty Grains Muffin

Six nutty whole grains for twice the fiber

#2200D



Blueberry Blossom Muffin

Sweet blueberries, essence of rose water

#2201D



Banana Walnut Muffin

Fresh banana puree, house-made walnut paste

#2205D



Farmers Market Berry Bran Muffin

Blueberries, apples, strawberries and bananas

#2204D



Chocolate Hazelnut Muffin

Milk chocolate, house-made hazelnut paste

#2206D



Cheddar Cheese & Chives Scone

Cheddar cheese, chives and a hint of ground black pepper

#2184D



FINE FRESH-BAKED GOODS



*Delivery
available in the
New York City
metropolitan area
365 days/year*

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An International Delights collection