



W H O L E S A L E P A S T R I E S & D E S S E R T S



The Crema Cafe & Artisan Bakery offers a full range of fresh-baked pastries and desserts. We craft our baked goods using high quality ingredients like real European-style 83% butter, King Arthur's artisan flour, sprouted wheat flour, and organic whole wheat.

Experience our enticing array of pastries, scones, croissants, bagels, danishes, cookies and muffins today!



322 Main Street. Seal Beach, California 90740
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PASTRIES

100
FAVORITE
DISHES
OC Weekly



Kouign-Amann

French for “butter cake.” Layers of dough and rich European style butter create a dense round cake with a crisp exterior

Pronounced queen-ah-mahn



Brioche à Tête

Soft, slightly sweet bread made with eggs and butter—choose from pastry cream, fruit filled, or plain



Cinnamon Pull-Apart

Pieces of our croissant dough mixed with cinnamon sugar are baked to a crisp outside with a soft center, topped with a classic icing drizzle

A Customer Favorite



Morning Bun

We twist our croissant dough with cinnamon and brown sugar to create a crisp top and a rich gooey bottom

**Available only on weekends*



Croissant Donut

Flaky croissant dough, fried and rolled in cinnamon sugar—available plain or filled with vanilla pastry cream

**Available only on weekends*



Bear Claw

Traditional claw filled with our house-made almond paste, sprinkled with sliced almonds

PASTRIES



Berry Brioche

Our soft brioche topped with raspberry jam and fresh berries



Pear Brioche

Our soft brioche topped with vanilla custard and juicy pear



Canelé

Unique from France, made with rum and baked for over an hour; crunchy on the outside, soft custard on the inside

SCONES



Coconut

This scone packs a burst of coconut flavor; we top it with toasted coconut flakes



Cranberry Orange

Slightly sweet buttery scone with cranberries and orange zest, sprinkled with crystal sugar



Maple Pecan

Buttery pecans in our scone, drizzled with real maple syrup icing
Great Choice With Coffee



Bacon Cheddar

This crumbly scone is filled with crisp bacon, cheddar and chive

CROISSANTS



Butter

Light and flaky croissant made with real European-style butter



Almond

Our flaky croissant with our house-made almond paste inside and on top



Cream Cheese

Slightly sweet, cream cheese filled, and powdered sugar on top



Chocolate

Our croissant rolled around 44% chocolate batons



Strawberry

Croissant dough baked to golden brown, filled with vanilla pastry cream and fresh strawberries



Ham & Cheese

A slice of ham and swiss rolled in our croissant, cheddar jack crisp top



Spinach & Cheese

Our croissant sandwiched with spinach, cheese, and savory cream sauce

BAGELS



Plain



Sesame



Everything



Jalapeño

DANISH



Raisin

Sweet raisins swirled in our croissant dough with a drizzle of icing



Raspberry

Raspberry jam and fresh raspberries centered in our croissant



Peach

Raspberry jam with a slice of juicy peach centered in our croissant

COOKIES



Chocolate Chip

Rich chocolate chips inside our moist cookie
A Customer Favorite



Oatmeal Raisin

Our chewy cookie with gold and dark raisins with oats and spice



Tart Cherry & Raisin Shortbread

Our pastry chef Benny's original recipe with dried berries and cherries
Best Cookie Ever



Madeleine

A shell-shaped french butter cake made with flour, vanilla, lemon zest and sugar; simple but amazing



Palmier

Our own butter puff pastry, rolled in sugar and shaped like an elephant ear, baked to golden brown perfection

M U F F I N S



Blueberry

We put as many big, bursting blueberries as we can in this muffin



Apple Cinnamon

Classic combination of apples and cinnamon



Chocolate Chip

For those who like chocolate for breakfast, this muffin is filled with semi-sweet chocolate chips



Raisin Bran

Low fat, high fiber option, sweetened with sugar and honey; kept moist with buttermilk and chopped apples



Pear Mango

A staple in our Bakery, this unique muffin features sweet pear and mango topped with crunchy crystal sugar



Berry Lover

For those who can't choose, we made a muffin with a balance of sweet blueberry and tart cranberry



Cranberry

Our muffin with tart cranberries and a crumble top



Banana Nut

Fresh banana slices and walnuts