

Stone Oven Wholesale Bakery Products

www.stoneovenwholesalebakery.com

Order line: 216-881-3054

Our bread is typically available in these shapes and sizes:

Loaves (12 oz, 1 LB, 1.5 LB, 2 LB)

Batard (2LB)

Pan (sandwich loaf)

Baguettes (10 or 18 inches)

Rolls (1 or 2 oz)

Buns (1, 2, 3 or 4 oz)

Pullman loaf

Varieties of Dough:

Pugliese (rustic Italian) (V)

French (soft white) (V)

Pain l'Ancienne (hearty white) (V)

Siciliano (durum flour and sesame seeds) (V)

Multigrain (flax, honey, whole grain flour, sunflower seeds and cracked wheat)(DF)

Challah (non-dairy, lightly sweet brioche-style) (DF)

Sourdough (V) (Sourdough is authentic, meaning that we use our home grown, mother starter--no commercial yeast)

Jewish Rye (whole caraway seeds) (V)

Asiago Cheese

Kalamata Olive (V)

Walnut Raisin (V)

We also offer:

Herb Focaccia in full and half sheets with or without onions and cheese.

Ciabatta loaves and rolls, with or without onions (V)

Hoagies (small or large) in French (V), **Challah** (DF) or **Multigrain** (DF)

Hot Dog Buns in **Challah** (DF) (must call ahead for more than 3 dozen per order)

Everything Seasoning rolls and buns made with our challah dough (DF)

Cranberry Walnut (seasonal) Pugliese dough with dried cranberries and walnuts, loaves and rolls (V)

Our bread is made from natural ingredients and contains no preservatives or dough conditioners.

Slicing/bagging available at additional charge. (V)=vegan (DF)=dairy free