



Product Catalog

KEEPING MONTEREY BAY CUSTOMERS SATISFIED FOR OVER TWO DECADES.

Golden Sheaf is proud to service many fine restaurants on the Central Coast. We offer products, pricing, and service specifically developed to meet the needs of casual restaurants, fine dining establishments, in-store bakeries, and specialty food stores. Our extensive selection is suitable for many different cuisines, and includes a line of parbaked breads suitable for freezing and baking as needed.

Our breads contain no trans-fats, preservatives, artificial colors or flavors.

I have been involved in various aspects of the food business for 35 years, giving me ongoing insight into the retail side of the food business. I like nothing better than consulting with customers to find the right product mix for their establishment.

In catering to restaurants since our doors opened in 1986, we have learned that the needs and demands of the executive chef go beyond producing a quality loaf of bread day in and day out.

That's why :

- *We bake every day.*
- *We deliver daily.*
- *We deliver on time.*
- *We offer field support to ensure your success with our product.*

Call today to talk to me about your business needs. I look forward to hearing from you.



Joe Platin



Onion Roll Lightly baked and meant to be toasted, a sandwich is always better on this bun. It's made with real onions. Is it big enough? It is. It's shown here with a half pound burger. Expect it to hold together like any well-made bun should.



Ciabatta Sandwich Rolls Light and airy inside, this is the bread to use for paninis. Another idea: you can toast it and serve it as an individual loaf of bread to be shared by diners. The advantage here: less waste and no need to add the extra step of cutting up the bread.



French Baguette A crusty French stick is still the most versatile bread around. Use it for table bread, croutons, crusty express sandwiches. Try this: Cut in thirds and slice it down the middle, slather it with butter and tuck in slivers of ham and cheese. Wrap in brown paper and watch it fly off the shelf.



Komissbrot This seedless rye is a favorite in Russian and German communities. It holds its own with hearty meals and is the perfect accompaniment to a tall, cold glass of beer. This bread is great for sandwiches or topped with a smear of butter and smoked salmon.



Sourdough Soup Bowls No tricks employed here to make our sourdough. No vinegar added in an attempt to create the complex, sour flavor that can only be developed over time. You can depend on it to hold up to the last bite when filled with clam chowder.



Croissant Croissant au levain, that is. Therein lies the secret to the wonderful flavor. Buttery, flakey just like it should be, use it for sandwiches or serve with jam. It's always better warmed... 400 degrees for 8 minutes.



Ciabatta Stick This is the bread to serve with Italian fare and definitely the first choice for bruschetta, crostini, or just dipping in olive oil. Warm at 400 degrees for 8 minutes to revive the light crust and bring out the wonderful aroma of this loaf.



Sourdough Sticks Just looking at a golden stick of our sourdough evokes happy memories of trips to the shore and fresh seafood, perfectly prepared. If you want to serve the traditional sourdough you grew up with, this is the one.



Focaccia Oil and herbs enhance this flat bread. Thin enough for sandwiches and pizza, it can also be used as table bread. It comes in a 17" by 24" sheet.

The History of Golden Sheaf

Golden Sheaf Bread Company was founded by Joe Platin in January, 1986. Joe ventured into business because he had a passionate interest in bakeries and good bread made the old way.

For him that meant using little commercial yeast in the mix or none at all. He created his own starters from grape must or cooked potatoes. Bread was carefully divided and handled and allowed to develop flavor over time. The amount of time varied, 18 hours for a sourdough, 4 hours for a whole wheat bread. The end result is bread that has flavor, a well-developed structure, golden color and wonderful aroma. The sourdough is shiny and the crust is bursting age spots....proof that it was made the right way. Potato bread is made with cooked potatoes and potato water, onion rolls with freshly chopped onions.

Joe learned the craft of baking through experience. He began his career at Josef's Bakery watching from the sidelines as the old men, bakers from the Midwest with years of experience, made bread, cookies and cakes. Finally he was invited in and became an integral part of that team.

His experience there led to a job offer from Gayle's in Capitola, an opportunity to work with Joe Ortiz in developing their line of bread, and finally an internship in a bakery in Paris.



Joe returned from Europe one month before The Buttery Bakery opened for business. He was hired as their first baker and was influential in all aspects of production of this start-up. He was directly responsible for the bread. After a year, it became obvious that there was a future in making good bread and selling it wholesale. It was also clear that The Buttery didn't have the space to do that and meet the demands of a retail bakery. Joe opened his doors and The Buttery, along with many restaurants and grocery stores on the Central Coast, has happily purchased bread from him for almost a quarter of a century.

