

Provence Social Media Marketing Plan 9/26 – 10/2

Wednesday 9/26- The Almond Joy, created by Pony the Barista

Our baristas are pretty crafty. The Almond Joy Latte, created by Pony, a Barista at our Hillsboro Village store, is a delicious combination of coconut, hazelnut, and chocolate flavors stirred into Intelligentsia Black Cat Espresso then topped off with steamed milk.

Visit our store to find out about other famous employee concoctions (and say “hi” to Pony for us.)

Photos: 0387 and 0381

Thursday 9/27- Truffles

With exotic chocolate filling resting inside a delicate chocolate shell, our handmade Truffles are a true Parisian delicacy. This season’s selection includes flavors like Salted Caramel, Blood Orange, and Dark Chocolate Almond Cluster. They are all waiting for you at both our Hillsboro Village and Downtown Library stores.

Made with the highest quality imported chocolate, our Truffles are the perfect afternoon indulgence.

Photo: DSC0019.jpeg

Friday 9/28- Kenny’s Farmhouse cheese and organic multigrain bread sampling.

Kenny’s Farmhouse cheese is the perfect match for our bread. See for yourself! Come into our Hillsboro Village store today between 12 and 1 p.m. to try a free sample of Kenny’s Asiago, Gouda, or Tomato Basil Cheddar cheese atop our Organic Multigrain bread.

There’s more good news. You can get a fresh loaf of Organic Multigrain bread for 40% off today!

Don’t worry, if you fall in love while sampling our Organic Multigrain bread, you can take a fresh loaf home for 40% off the original price today.

Our German-inspired Organic Multigrain bread is made from combining a natural rye starter with seven different organic grains.

Our German-inspired Organic Multigrain bread combines a natural rye starter with seven different organic grains. Try a free sample, paired with Kenny’s Farmhouse cheese, today between 12 and 1 p.m. at our Hillsboro Village store.

Photos: Cheese Platter 0334, Organic Multigrain Bread 0114

Saturday 9/29- Noble Springs goat cheese scrambled eggs

Our eggs are scrambled with local goat cheese, produced by Dustin and Justin Noble of Noble Springs Dairy in Franklin, TN, and we would like to thank them for producing the flavorful cheese that makes our scrambled eggs a decadent breakfast experience.

Photo: Scrambled eggs with toast and roasted potato plate. DSC0142

Sunday 9/30- Chef's featured item- Eggs Benedict

Today, our Chef would like to invite you into our Hillsboro Village store to try his Eggs Benedict, Provence-style. He begins by nesting two poached eggs in mini croissants, then tops them with country ham and his own herb hollandaise sauce. It's all served alongside our Rosemary Roasted Potatoes.

Additional (non-copy) notes: Two poached eggs nested in mini croissants, topped with Goodnight Brothers country ham and our chef's homemade herb hollandaise. Served with a side of rosemary roasted potatoes. \$12.50

Photo: DSC0143

Monday 10/1- Free sample sized pieces of carrot cake at Hillsboro from 1 to 2p.m.

Happy October everyone! To celebrate the beginning of the season to come, we are giving away free sample-sized portions of our signature Carrot Cake today between 1 and 2 p.m. at our 21st Avenue store in Hillsboro Village. Stop by for some sweet October bliss on the house.

Sweet October bliss! Free sample-sized pieces of carrot cake at Provence's Hillsboro Village store today between 1 and 2 p.m.

Photo: 0376

May obtain additional photos of samples on the day of event for tweets.

Tuesday 10/2- Introducing Oatmeal Sourdough Raisin Bread

Ahhh, first new bread of the season. Our Oatmeal Sourdough Raisin bread is made from soaking oats in our signature sourdough starter from France. The mix is blended with raisins, rolled in cinnamon brown sugar, braided, and then covered in whole oats. Pick up a freshly-baked loaf at either our Hillsboro Village or Downtown Library store for only \$5.

Additional (non-copy) notes: Oatmeal Sourdough Raisin Bread \$3.25 *wholesale*, \$5.00 *retail* Using traditional techniques, we soak our oats overnight with a sourdough starter, toss in a generous portion of raisins, roll in cinnamon brown sugar and then give it our own twist, covering it in oats.

Photo: DSC0132

May obtain new photos for tweets throughout the day. Just out of oven shots if possible.

