



Catering Menu

Savory Options



Mini Quiches \$1.75 Each

(minimum of 20 per flavor to choose from the selection)

Leek, Chicken, Ham and cheese (Lorraine), Spinach, Goat cheese and mushroom, Crab, Smoked salmon, Potato and bacon, Pissaladiere tomato onion garlic and anchovies.

Large Quiche \$58

(serves 12 people)



Mini Sandwiches \$7.95

(6 inch sandwich cut in mini, made in baguette bread)

The Paris Beurre: Ham, cornichons, butter lettuce tomatoes and Dijon mustard

Campagne: Homemade pate, lettuce, cornichons, mustard and Tomatoes

Rillettes: Homemade rillettes, tomatoes, lettuce and mustard

Brie: Brie, butter, lettuce and tomatoes

Saucisson Sec: (French Salami) cornichons, lettuce tomatoes and butter

Turkey: *Swiss cheese, lettuce, tomatoes and mayo*

Roast beef: *Horseradish, mayo, lettuce and tomatoes*

Caprese: *Tomatoes, mozzarella and pesto*

Smoked Salmon \$8.95: *Onions, capers, lettuce, tomatoes and cream cheese*

Vegetarian: *Tomatoes, roasted zucchini, portabella mushroom, pesto and lettuce*

Chicken: *Tomatoes, portabella mushroom, romaine pesto and mayo*

Brie Chicken \$8.95: *Spinach, tomatoes, mayo and pesto*

Croissant Sandwiches \$6.00

Ham and cheese, Turkey and cheese, Tuna salad

Sweet Options



Mini Desserts

Mini Fruit Tarts: *\$1.50 each (minimum 20 per order)*

Mini Croissant or Chocolate Croissant: *\$1.00 each*

Mini Chocolate Duchesse Cake: *\$1.50 each (chocolate, whipped cream, shaved chocolate)*

Mini Moca Coffee Cake: *\$1.50 each*

Mini Rum Chocolate Cake: *\$1.50 each*

Mini Chocolate or Coffee Eclair: *\$1.75 each*

Mini Marjolaine: *\$1.75 (layers of chocolate, hazelnut, almond and whipped cream)*

Chouquettes: *\$0.50 each (small choux puff with sugar grain on top)*

Meringue: *\$1.00 each*

Elephant Ears: *\$1.00 each*

Mini Chocolate Royal: *\$2.00 each*

Salad Options

\$4.00 Per Person

Chicken Paprika: Raisin, rice, mayo and cherry tomatoes

Exotic: Heart of palm, artichoke, corn, celery, tomatoes, green peppers

Nicoise: Green beans, tomatoes, olives, hard eggs, green peppers, potatoes and tuna

Tabbouleh: Couscous, mint, tomatoes and olive oil

Potato Salad: Onions, mayo, parsley and red potatoes

Mesclun: Mixed greens served with homemade pesto dressing

White Bean: Celery, onions, and parsley

Curry: Rice, heart of palm, artichoke heart, tomatoes, mayo and curry

Greek: Romaine, feta cheese, red onions, tomatoes, celery and kalamata olives

Oceanic: Rice, shrimps, calamari, tomatoes and celery

Oriental: Chick peas, mozzarella, cherry tomatoes, eggplant, red onions, kalamata olives, parsley

Fresh Fruit Salad: \$4.50 per person

Other

Spanish Omelet \$30.00

(serves 12 people)

Eggs, garlic, onion, peppers.

Chorizo Omelet \$35.00

(serves 12 people)



Contact us for any larger cakes and we will craft it to your needs