

## MORNING FARE

### VIENNOISERIE & PLATTERS

*chef selection of our lovely breakfast croissants, pastries & pound cakes*

PLATTER OF 12 / PLATTER OF 24

*Add 2 oz Butter cup / Add 2 oz Jam cup / Add Butter/Jam combo*

**Whole Sour Cream Coffee Cake** *w. toasted pecan cinnamon streusel*

serves 5-10 guests

**½ Pullman Loaf Banana Bread** *w. chocolate chips*

serves 6-8 guests

**Gougère Cheese Puffs**

24 count

**Savory Gruyère Cheese Madeleine**

24 count

**Savory Bacon & Gruyère Madeleine**

24 count

### QUICHE

each quiche serves 10 guests

**Lorraine** – *smoked bacon, caramelized onion, gruyère*

**Vegetable Select** – *spinach, mushroom, chèvre*

*Each quiche will be pre-sliced into 10 portions. Quiche are fully cooked but will require re-heating in 325°F oven for approximately 30-40 min. Slices can be re-heated in a microwave for approx. 45 sec.*

### OTHER DELIGHTS

**Yogurt Granola Bowl**

*house made granola atop greek yogurt, fruit, honey & zest*

Single serving

**Seasonal Fruit Bowl**

*seasonal selection of fruits/berries*

Single serving

## BOX LUNCH FARE

10 GUEST MINIMUM – Mix and Match

## BOX SANDWICHES

*sandwich, choice of green salad side OR house crackers & mini chocolate chip cookie*

✱ Bread selection of baguette, croissant or focaccia ✱

**Ham & Gruyère** *w. stone ground mustard & butter*

**BLT** *w. bacon, tomato greens, mayonnaise*

**Turkey Havarti** *w. tomato, greens & mayonnaise*

**Caprese** *w. heirloom tomato, mozzarella, basil & vinaigrette*

**Confit Chicken Salad** *- mayonnaise based w. greens*

**P46 Egg Salad** *- mayonnaise based w. greens*

## BOX SALADS

*salads come w. house crackers & mini chocolate chip cookie*

**Mixed Greens** *- w. house vinaigrette*

**Caprese** *- w. fresh mozzarella, heirloom tomato, basil, greens, shallot vinaigrette*

**Panzanella** *- bread cubes, tomato, cucumber, shaved asparagus, spring peas, greens, shallot vinaigrette*

**CousCous** *- couscous, tomato, cucumber, feta, kalamata olives, basil, mint, greens, lemon vinaigrette*

**Chop Salad** *- salami, provolone, tomato, red onion, chickpeas, radicchio, pepperoncini, house vinaigrette*

## COFFEE & BEVVIES

**Brew Coffee Carafe** (96 oz.) Regular or De-caf

**Cold Press Carafe** (96 oz.)

**Iced Tea Carafe** (96 oz.)

**Lemonade Carafe** (96 oz.)

**Orange Juice Carafe** (35 oz.)

**Panna Still Water** (16 oz. bottle)

**Perrier Sparkling Water** (16 oz. bottle)

**Pellegrino Sparkling Juice** (12 oz. can)

**Coke / Diet Coke** (12 oz. can)

## CUTLERY SETS

✱ Compostable / Recyclable ✱

Cutlery & Napkin

Cutlery, Napkin & Plate

Serving Tongs

## LARGE GATHERINGS

### PETIT SANDWICH PLATTERS

select on: Petit Baguette or Focaccia

Ham & Gruyère *w. stone ground mustard & butter*

Turkey Havarti *w. tomato, greens & mayonnaise*

Confit Chicken Salad – *mayonnaise based w. greens*

P46 Egg Salad – *mayonnaise based w. greens*

BLT *w. bacon, tomato, greens, mayonnaise*

Caprese – *w. fresh mozzarella, tomato, basil, vinaigrette*

PLATTER OF 12 / PLATTER OF 20

### BRIOCHE SLIDER PLATTERS

Ham & Gruyère *w. stone ground mustard & butter*

Cuban *w. pork, ham, swiss, mustard, pickles*

Turkey Havarti *w. tomato, greens & mayonnaise*

Confit Chicken Salad – *mayonnaise based w. greens*

P46 Egg Salad – *mayonnaise based w. greens*

Caprese – *w. fresh mozzarella, tomato, basil, vinaigrette*

PLATTER OF 20 / PLATTER OF 40

### LARGE SALADS

*serves 10-12 guests*

Mixed Greens – *w. house vinaigrette*

Caprese – *w. fresh mozzarella, tomato, basil, greens, shallot vinaigrette*

Panzanella – *bread cubes, tomato, cucumber, shaved asparagus, spring peas, greens, shallot vinaigrette*

CousCous – *couscous, tomato, cucumber, feta, kalamata olives, basil, mint, greens, lemon vinaigrette*

Chop Salad – *salami, provolone, tomato, red onion, chickpeas, radicchio, pepperoncini, vinaigrette*

Seasonal Fruit Bowl – *seasonal select fruit/berries*

### QUICHE

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Vegetable Select – *spinach, mushroom, chèvre*

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## SWEETS & CELEBRATION

### COOKIE PLATTERS

ONE DOZEN COOKIES

**Full Assortment :** *Chocolate Chip, Peanut Butter, Bittersweet Chocolate, Flourless Fudge, Coconut Rocher*

**\*Nut Free Assortment:** *Chocolate Chip, Bittersweet Chocolate, Flourless Fudge, Coconut Rocher*

**\*Gluten Friendly Assortment :** *Flourless Fudge, Coconut Rocher, Baked Meringue w. toasted pecans*

*\*Please note we do not bake in a wheat or nut free environment*

### PETIT FOUR TRAY & OTHER SWEETS

Petit Four Assortment Tray – 16 pc

*Opera mini \* Lemon Tart mini \* Vanilla Chouquette \* Macaron*

French Macaron Tower – 21 count

*Chocolate \* Vanilla White Chocolate \* Raspberry \* Pistachio \* Exotic \* Lemon*

French Macaron - 6 pc box

French Macaron – single (*35 pc minimum*)

Bon Bon Assortment Box - 6 pc box \* 12 pc box

Bon Bon – single - (*25 pc minimum*)

### CELEBRATE

6” CAKE (serves 4-6 guests) \* 8” CAKE (serves 8-10 guests)

HALF SHEET CAKE (serves 20-40 guests) \* FULL SHEET CAKE (serves 40-80 guests)

#### Chocolat

*layers of dark chocolate mousse, 72% ganache, flourless chocolate biscuit & chocolate hazelnut crunch - gf*

#### Flourless Chocolate Raspberry

*layers of flourless chocolate cake, chocolate cream 64% ganache & raspberry gelée - gf*

#### Opera

*layers of jaconde soaked in coffee syrup, chocolate ganache & French buttercream*

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Celebration Cakes - serves 14 – 20 guests

*3 layers of sablé cookie filled w. vanilla and chocolate cream, seasonal fruit/berries w. macaron & gold leaf décor*

\* Heart Shape \* 10 inch Round \* Number(s) \* Letters(s) \*