



Catering Menu

(24 hour notice is required (919) 372-5128)

BREAKFAST/BRUNCH

PETIT DEJEUNER GRANOLA

Serves 15

Granola served with fresh Greek yogurt & seasonal fresh fruit

\$59.95

ASSORTED PLATTER OF QUICHES

Serves 24

Quiches Aux Legumes (eggs, cheese and seasonable vegetables)

Quiches Aux Epinards Et Feta (eggs, feta cheese and spinach)

Quiches Lorraine (eggs, lyonnaise potatoes, caramelized onions)

Quiches au Bacon (eggs, brie and bacon)

\$62.95

PLATEAU de FROMAGES AUX FRUITS

Serves 15

Assortment of fresh seasonal fruits, selected specialty cheeses, nuts & jams

\$68.95

BASKET OF VIENNOISERIES

Serves 24

A beautiful basket assortment of our breakfast pastries served with butter and jam

Butter croissant, Pain au chocolat, almond croissant, raisin roll, apple turnover

\$68.95

ASSORTED PLATTER OF BREAKFAST CROISSANT SANDWICHES

Serves 24 (half sandwiches)

Egg, cheese & maple glazed bacon croissant

Egg, cheese & prosciutto croissant

Egg white & tomato croissant

\$49.95

SALMON FUME (SMOKED SALMON PLATTER)

Sliced smoked salmon, whipped herb cream cheese, tomatoes, cucumbers, capers, red onions and lemon (includes baguette slices)

Small: \$89.99 Large: \$139.99

LUNCH/BRUNCH

ASSORTMENT OF SANDWICHES

Includes our handcrafted baked chips with house herbed aioli

Serves 24 (platter of half sandwiches)

Tartines Ouvertes Au Samon Et Avocat (open faced smoked salmon, fresh avocado)

Sandwich Aux Tomatoes et Mozzarella (pesto aioli, vine ripe tomatoes, mozzarella cheese on drizzled with balsamic reduction on French baguette)

Sandwich a la Dinde (roasted turkey, fresh greens, tomatoes, avocado, red onion on ciabatta roll)

Tartine Ouverte Au Thon (our exclusive homemade tuna salad, fresh greens tomato on rustic white bread)

Tartine Aux Legumes (roasted seasonal vegetables, balsamic reduction, fresh mozzarella on ciabatta roll)

\$74.95

SALADES

Serves 15

Salade de Saumon Fume Au Fromage de Chevre et Miel (smoked salmon, crumbled goat cheese salad)

Salade Grecque (Greek salad with Kalamata olives, cucumbers, tomatoes, red onion, feta, fresh greens, house vinaigrette)

Serves 15

\$54.95

SPECIALTIES

Serves 24

Asparagus wrapped with smoked salmon drizzled with mimosa vinaigrette
Assortment of Belgian endives stuffed with smoked salmon mousse and Gorgonzola Dulce &
bacon, prosciutto & brie

\$75.00

NOS PATISSERIES

PASTRIES/DESSERTS

24 individual pieces

Assorted sampling platter of our handcrafted tartelettes, mini eclairs, mini napoleons, mini
flourless chocolate cakes, mini trio of chocolate mousse cake

\$49.95

NOS PETITS CAPRICES

24 individual pieces

Assortment of our whimsical delights containing orangettes, mendiants, macarons, chocolate
truffles

\$39.95

LES BISCUITS/COOKIES

Serves 24

Assortment of home baked cookies

Chocolate Chip, Chocolate espresso shortbread, Flourless chocolate with toasted
almonds

\$38.95

BEVERAGES

COFFEE

Regular and Decaf

Served in Pourover Airpots with selection of sweeteners and choice of milk and cream

\$35.00 per Airport

TEA SERVICE

A selection of teas from Tea Forte accompanied with a selection of sweeteners and
choice of milk

\$4 per person, five-person minimum

COLD DRINKS

Perrier, San Pellegrino Sparkling Water, San Pellegrino Flavored Water, Coke, Diet Coke, Sprite, Coke Zero, Apple Juice, Bottled Water, Nestea Ice Tea
\$2.49 per beverage

The following are served in a pitcher:

Freshly Squeezed Orange Juice
\$30 per pitcher

Belgian Café Green Juice
Serves 7 to 9
\$35 per pitcher