



AUTHENTIC FRENCH CATERING

Corporate & Private events

lunch | dinner | cocktails

PLATTERS

Cheese: Selection of 3 to 5 artisan imported cheese, baguette, fig chutney, roasted almonds, grapes, olives, dried fruits

Charcuterie: Sliced cured and uncured meat, baguette, pickled cornichons, olives

Seasonal raw vegetables served with herbed yogurt dip

Tartes and quiches

Tomato Tart V

Quiche Lorraine (bacon, caramelized onions, gruyère)

Quiche spinach feta V

Quiche roasted pepper and goat cheese V

Onion tart V

Egg muffins - bacon, cheese, or roasted pepper, feta GF

V=Vegetarian
GF=Gluten free

Flat bread

Tomatoes, mozzarella V

Roasted pepper, feta V

Bacon, caramelized onions

Olives, basil pesto V

Dips

Mushroom V, GF

Tapenade V, GF

Pesto cream cheese V, GF



BREAD

Pain de campagne V

Baguette V

Focaccia V

Blinis V

Mini brioche buns V