

PARTY PLATTERS

(6 Person Min.)

Breakfast

Viennoiserie	6.00 / person
Assorted Hand-Made Butter Croissants, Pain au Chocolat, Pain au Raisin, Almond Croissant, Ham & Gruyère Croissant & Fruit Danish served with Butter and House-Made Jams	
Quiche	80.00
(serves 20) Half Sheet of House Quiche	
Granola	7.00 / person
Roasted Grains, Flaxseed & Nuts Roasted in Maple Syrup with Fresh Fruit Salad & Yogurt	
Smoked Salmon Platter	40 / Lb
(1 lb serves 6) Michel Blanchet's Smoked Salmon with Chopped Hard Boiled Eggs, Capers, Sliced Onion, Crème Fraîche, and Fresh Baked Brioche	
Harissa Deviled Eggs	1.50 ea
(12 person min.)	

Lunch

Sandwich Platter	8.00 / person
Choice of French Ham, Brie & Fig, Smoked Salmon, Salami, Hickory Smoked Chicken Salad, and/or Roast Beef served on House Brioche, Baguette, Olive, or Walnut-Raisin	
Savory Pastry & Tart Platter	8.00 / person
Assortment of Wild Mushroom or Ham Chaussons, Spinach & Feta Purse, Goat Cheese or Leeks & Gruyere Tarts	
Mezze Platter	12.00 / person
Assortment of Mediterranean Spreads & Salads with Pita Chips from choice of Carrot Salad, Lentil Salad, Hummus, Tzatziki & Romesco Spread	
Artisan Charcuterie Platter	12.00 / person
Thinly Sliced Imported Cured Meats & House-Made Terrines served with Cornichons, Dijon Mustard & French Butter	
Farmstead Cheese Platter	12.00 / person
Choose from an assortment of Cow, Goat, & Sheep's Cheeses From Around the World, served with Dried Fruit, Nuts, House Jam, and Butter	
Charcuterie and Cheese Platter	14.00 / person
Assortment of Imported Cheeses (Cow, Goat, Sheep's) and Cured Meat with Dried Fruit & Nuts	
Bread Basket	3.00 / person
Variety of House-Made Baguette, Olive, Walnut-Raisin with Salted Butter	

Dessert

Petits Biscuits	4.00 / person
Assortment of House-Made Cookies	
Assorted Desserts	9.00 / person
House Made Seasonal Cakes & Tarts	