

# PLATTERS

## LITTLE NEXT DOOR PLATTERS

**VIENNOISERIE PLATTER** (serves 12 to 16 ppl) 48. / (serves 6 to 8 ppl) 27.

Assortment of butter croissant, pain aux chocolat, almond croissant, ham & Gruyere croissant, fruit danish with butter & jam

**QUICHE OF THE DAY** (serves 20 ppl) 60. / (serves 6 to 8 ppl) 25.

**SMOKED SALMON PLATTER** (serves 12 to 16 people) 91. / (serving 6 to 8 people) 49.

Smoked salmon with chopped hard boiled egg, capers, sliced onions, creme fraiche and fresh baked bread

**HARISSA DEVEILED EGGS** (serves 12 to 16 ppl) 22. / (serves 6 to 8 ppl) 15.

**SANDWICH PLATTER** (serves 12 to 16 ppl) 91. / (serves 6 to 8 ppl) 49.

Brie & fig sandwich, smoked salmon sandwich, French ham sandwich, salami sandwich, smoked chicken salad sandwich on your choice of brioche buns, baguette, olive, wheat, or walnut-raisin bread

**SAVORY TART PLATTER** (serves 12 to 16 ppl) 91. / (serves 6 to 8 ppl) 49.

Leek and Gruyere tart

**MEDITERRANEAN PLATTER** (serves 12 to 16 ppl) 120. / (serves 6 to 8 ppl) 70.

Assortment of Mediterranean spreads: Baby artichoke dip, romesco, hummus, and tzatziki, roasted garlic wild mushroom tapenade & pita bread

**FARMSTEAD CHEESE PLATTER** (serves 12 to 16 ppl) 120. / (serves 6 to 8 ppl) 70.

Assortment of cow, goat and sheep cheese from around the world served with dried fruit, nuts, jam & butter

**BREAD BASKET** (serves 12 to 16 ppl) 42. / (serves 6 to 8 ppl) 24.

Variety of house made organic baguette, olive, wheat, walnut-raisin and salted butter

## SALAD PLATTERS

**ENDIVE** (serves 12 to 16 ppl) 154. / (serves 6 to 8 ppl) 81.

Belgian endive, fresh apples, Roquefort, walnuts and walnut vinaigrette

**NIÇOISE** (serves 12 to 16 ppl) 175. / (serves 6 to 8 ppl) 91.

Mixed greens, potatoes, green beans, tomatoes, red peppers, black olives, red onions, hard boiled egg, anchovy and black tapenade seared ahi tuna

**GREEK** (serves 12 to 16 ppl) 133. / (serves 6 to 8 ppl) 70.

Spinach, shaved fennel, sun-dried tomato and feta cheese salad topped with toasted pine nuts and garlic croutons

**ITALIAN** (serves 12 to 16 ppl) 122. / (serves 6 to 8 ppl) 65.

Caesar salad with duo of basil pesto and black olive tapenade croutons

**ARUGULA SALAD** (serves 12 to 16 ppl) 133. / (serves 6 to 8 ppl) 70.

Dried cranberries, soaked walnuts and warm goat cheese croutons - balsamic vinaigrette

**TRIO OF ROASTED BEETS** (serves 12 to 16 ppl) 154. / (serves 6 to 8 ppl) 81.

Almond crusted goat cheese, arugula and orange ginger vinaigrette

**CHOPPED COBB SALAD** (serves 12 to 16 ppl) 154. / (serves 6 to 8 ppl) 81.

Romaine, hard boiled egg, tomatoes, avocado, bacon, turkey, ham & Roquefort - roasted garlic vinaigrette

## ENTREE PLATTERS (reheatable aluminum pan)

**MOROCCAN LAMB STEW** (serves 12 to 16 ppl) 199. / (serves 6 to 8 ppl) 106.

Zucchini, carrots, turnips, pearl onions, garbanzo beans & couscous with Moroccan spices

**BOEUF BOURGUIGNON** (serves 12 to 16 ppl) 199. / (serves 6 to 8 ppl) 106.

Braised sirloin beef in red wine sauce with Parisian potatoes garnished with bacon, onion & mushroom

**CHICKEN AND WILD MUSHROOM FETTUCCINI** (serves 12 to 16 ppl) 178. / (serves 6 to 8 ppl) 91.

Organic breast of chicken with wild mushroom Madeira cream sauce

## DESSERT PLATTERS

**PETITS GOUTER** (serves 12 to 16 ppl) 58. / (serves 6 to 8 ppl) 35.

Assortment of house made cookies: palmier, madelaine, biscotti, chocolate chip cookie, oreo cookie, financier and macaron

**ASSORTED DESSERT** (serves 12 to 16 ppl) 68. / (serves 6 to 8 ppl) 40.

House made seasonal pastries and tarts