



# CATERING MENU

## BREAKFAST

### SM BREAKFAST BOX \$85

- 2 croissant
- 2 pain au chocolat
- 2 almond croissant
- 2 ham & cheese croissant
- 2 apple turnovers
- 1 box of coffee + fixins

### LG BREAKFAST BOX \$170

- 4 croissant
- 4 pain au chocolat
- 4 almond croissant
- 4 ham & cheese croissant
- 4 apple turnovers
- 2 box of coffee + fixins

### SM FRENCH BREAKFAST \$165

- 10 half ham+cheese baguettes
- 20 mini viennoiseries
- 1 small fruit platter
- 1 box of coffee + fixins

### LG FRENCH BREAKFAST \$330

- 20 half ham+cheese baguettes
- 40 mini viennoiseries
- 1 large fruit platter
- 2 box of coffee + fixins





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## BREAKFAST

### SM BITE SIZE BREAKFAST \$125

50 assorted mini  
viennoiseries

### SM FRUIT PLATTER \$30

platter of seasonal fruit

### 11" QUICHE \$60

- smoked ham and cheese
- spinach and tomato

### LG BITE SIZE BREAKFAST \$250

100 assorted mini  
viennoiseries

### LG FRUIT PLATTER \$60

platter of seasonal fruit

### BREAKFAST EGG SANDWICH \$7

eggs, cheddar and smoked  
ham (optional) on a  
croissant bun





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## LUNCH

### SM SANDWICH PLATTER \$55

- 1 ham & swiss
- 1 turkey & gruyere
- 1 chicken salad
- 1 mozzarella, tomato & pesto
- 1 smoked salmon

### LG SANDWICH PLATTER \$110

- 2 ham & swiss
- 2 turkey & gruyere
- 2 chicken salad
- 2 mozzarella, tomato & pesto
- 2 smoked salmon

### MINI SANDWICH PLATTER \$150

- 6 mini ham & swiss
- 6 mini turkey & gruyere
- 6 mini chicken salad
- 6 mini tomato & mozzarella
- 6 mini smoked salmon

### MINI CROISSANT SANDWICH PLATTER \$135

- 10 chicken salad on mini croissant
- 10 tuna salad on mini croissant
- 10 egg salad on mini croissant





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## LUNCH A LA CARTE

### SANDWICHES

ham & swiss - with butter on a baguette \$9.95

turkey & gruyere - with tomato, arugula, dijonnaise on a multiseed baguette \$9.95

tomato, mozzarella & pesto - on a baguette (nut free pesto) \$9.95

smoked salmon - herb cream cheese, pickled red onions, cucumbers on a sesame brioche \$11.50

tuna salad - herby, zesty tuna salad on a poppyseed brioche \$9.50

chicken salad - creamy chicken salad with walnuts & cranberries on ciabatta \$9.50

egg salad - our signature egg salad on a fresh croissant \$9.50

### OTHER

smoked ham & swiss quiche + side salad \$10

tomato & spinach quiche + side salad \$10





# CATERING MENU

## AFTERNOON

### SM CONFECTION SELECTION \$75

- 1 tiramisu
- 1 crunchy cake
- 1 napoleon
- 1 cheesecake
- 1 opera cake
- 1 lemon tart
- 1 passion fruit tart
- 1 raspberry tart
- 1 chocolate mousse
- 1 traditional eclair

### MACARONS BOXES

- box of 6 \$15
- box of 12 \$30

### LG CONFECTION SELECTION \$150

- 2 tiramisu
- 2 crunchy cake
- 2 napoleon
- 2 cheesecake
- 2 opera cake
- 2 lemon tart
- 2 passion fruit tart
- 2 raspberry tart
- 2 chocolate mousse
- 2 traditional eclair

### MINI ECLAIR BOXES

- box of 6 \$18
- box of 12 \$34





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## ECLAIRS A LA CARTE

\$7.95

traditional eclair  
milk chocolate eclair  
dark chocolate eclair  
hazelnut eclair  
pistachio eclair  
crunchy almond eclair  
dulce de leche eclair  
passion fruit eclair

## BOX OF 5 ECLAIRS

\$35





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## TARTS

### SM TART TASTING BOX \$120

- 10 mini pistachio tart
- 10 mini passion fruit tart
- 10 mini raspberry tart
- 10 mini chocolate tart
- 10 mini hazelnut tart
- 10 mini caramel tart

### LG TART TASTING BOX \$240

- 20 mini pistachio tart
- 20 mini passion fruit tart
- 20 mini raspberry tart
- 20 mini chocolate tart
- 20 mini hazelnut tart
- 20 mini caramel tart

**Passion Fruit**

**Lemon**

**Raspberry**

**individual**

**7"**

**9.5"**

1 serving

4-6 servings

8-10 servings

**\$7.95**

**\$32**

**\$48**





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## CAKES

### Wendy Cake

A layer of chocolate sponge under milk chocolate mousse with a vanilla creme brulee center covered in a silky dark chocolate glaze

### Crunchy Cake

A layer of chocolate sponge under crunchy hazelnut & dark chocolate mousse covered in a silky dark chocolate glaze

<b>8"</b>	8-10 servings	<b>\$46</b>
<b>quarter sheet</b>	15-20 servings	<b>\$110</b>
<b>half sheet</b>	30-40 servings	<b>\$200</b>
<b>full sheet</b>	70-80 servings	<b>\$380</b>

### Red Velvet Cake

Layers of moist red velvet sponge and cream cheese frosting

### Opera Cake

Layers of coffee soaked almond sponge, dark chocolate ganache and coffee buttercream covered in a smooth chocolate topping

### Napoleon

Layers of flaky puff pastry and a light vanilla pastry cream

<b>party size</b>	8-10 servings	<b>\$56</b>
<b>quarter sheet</b>	15-20 servings	<b>\$110</b>
<b>half sheet</b>	30-40 servings	<b>\$200</b>
<b>full sheet</b>	70-80 servings	<b>\$380</b>