

CATERING MENU

Breakfast Items Available 7AM

*Mini Handmade Croissant Platter- \$130
18 Classic Mini Croissants, 18 Mini Pain au Chocolat*

*Signature Pastry Platter - \$90 (For 10-12 ppl)
6 Homemade Blueberry Scones, 6 Slices of our loaf cakes (2 Chocolate Olive Oil, 2 Honey Cornmeal, & 2 Cream cheese Banana) & 6 Chocolate Chip Sea Salt Cookies*

*Seasonal Fruit Platter - \$100 (For 10-12 ppl)
Assorted fruits and berries.*

*Organic Yogurt Parfaits- \$8.25ea
Yogurt, Homemade Granola, Fresh Berries, Honey*

HANDMADE PASTRIES

Available by half/dozen \$42/\$84

*Classic Croissant
Pain au Chocolat
Ham&Cheese*

*Cinnamon Kouign Amann
Chocolate Chip Cookies*

*Almond
Chocolate almond
Blueberry Scone*

*\$30/\$60
\$24/\$48*

CAKES

Available by loaf (10 slices) \$50

*Chocolate Olive Oil
Honey cornmeal*

*Cream cheese Banana Bread
Croissant Bread Pudding*

Please note

**Catering orders must be placed 48 hours in advance*

***Prices do not include tax or 20% service charge*

****Delivery charge may varies based on distance*

*****Additional labor & transportation charges may be included If set up or breakdown is involved*

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SANDWICHES

*Available by half/dozen
Choose between mini brioche or mini croissant

Spinach & Roasted Tomato \$35/\$70

Egg Bun w/Olive Spread, Gruyere & Spinach \$30/\$60

Smoked Salmon w/Creme Fraiche & Chives \$39/\$78

Turkey BLT \$39/\$78

Avocado Tartine w Marinated Feta. \$39/\$78

*Cranberry Pecan Roll w Cheddar & Sea Salt Butter
\$30/\$60*

**Make it a Mix-N-Match platter (dozen only) \$78*

**Paris Ham & White Cheddar, Sea Salt Butter*
on a Baguette \$39/\$78*

QUICHES

*whole (For 8-10). Half (For 4-6)
Quiche Lorraine or Seasonal Vegetable Quiche- \$120/\$60
Add a side house salad \$25*

CATERING MENU

Salads

(For 8-10 ppl) \$55

Market Salad - Locally Sourced Greens, Red Onions, Shaved Peppers, Parmesan, Mustard Seeds Dressing

Grains Bowl - Lentils, Quinoa, Kale, English Peas, Lemon Dressing

Caesar Salad - Little gem, chives, applewood bacon bites, parmesan, housemade croutons

Charcuterie Platter - \$130 (For 10-12 ppl)

House-cured meats served with assorted pickles, seasonal vegetables, and a selection of Pain d'Avignon breads.

Artisanal Cheese Platter - \$130 (For 10-12 ppl)

A curated selection of local cheeses, nuts and a selection of Pain d'Avignon breads.

Tipsy Bites

(For 8-10)

Seasonal Tarts - Seasonal Fruit, Labane, Fresh Herbs

Tipsy Famous Grilled Cheese - Sourdough, Pawlet, Butter

\$63

\$42

Dips & Sides

(For 6-8)

Homemade Tzatziki

Homemade Tahini

Homemade Muhammar

Homemade Potato Chips

**Add Pain d'Avignon's signature breads (2 baguettes, cranberry pecan, multi-grain, kalamata olive)*

\$25

\$27

\$27

\$27

\$18

Beverages

Stumptown Coffee (1 gallon)

Homemade Ice Tea (1 gallon)

Cold Brew (1 gallon)

Homemade lemonade

Still or Sparkling water

Natalie's Orange Juice

\$50

\$50

\$50

\$5

\$4

\$6

CATERING BOXES

\$20

Box I

Paris Ham and Gruyere on a mini baguette

House-made potato chips.

2 Mini chocolate chip cookies.

Box II

Smoked Salmon and Creme Freche on mini brioche

House-made potato chips.

2 Mini chocolate chip cookies.

Box III

Avocado Tartine

House Made potato chips

Mix nuts

Box IV

Market Salad

House Made potato chips

2 Mini chocolate chip cookies

Box V

Quinoa Salad

House Made potato chips

2 Mini chocolate chip cookies

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