CATERING MENU

SANDWICHES

Choose mini brioche or mini croissant

Mix-N-Match Platter *(dozen only)* **$78**

	Half Dozen	Dozen
Goat Cheese, Spinach & Roasted Tomato V	$35	$70
Egg Bun, Kalamata, Gruyère & Spinach V	$30	$60
Avocado Tartine with Marinated Feta V	$39	$78
Cranberry Pecan Roll with Cheddar & Sea Salt Butter V	$30	$60
Smoked Salmon with Crème Fraîche & Chives	$39	$78
Turkey BLT	$39	$78
Paris Ham & Gruyère, Sea Salt Butter on Baguette	$39	$78

QUICHES & TARTS

Half serves 5–6 · Whole serves 10–12

	Half	Whole
Seasonal Vegetable Quiche V	$60	$120
Quiche Lorraine	$60	$120
Seasonal Tarts V	$30	$60

Choice of: Tomato, Arugula & Goat Cheese · French Apple



BREAKFAST

Available from 7 AM

Mini Handmade Croissant Platter V **$130**
18 classic mini croissants and 18 mini pain au chocolat

Signature Pastry Platter V **$100**
Serves 10–12. 6 homemade blueberry scones, 6 chocolate chip sea salt cookies, and 6 slices of our loaf cakes (2 chocolate olive oil, 2 lemon cornmeal, 2 banana cream cheese)

Seasonal Fruit Platter VG **$100**
Serves 10–12. Assorted fruits and berries

Organic Yogurt Parfaits GF / V ..... **$8.25 each**
Yogurt, homemade granola, fresh berries, honey

Overnight Oats with Chia Seeds GF / V ..... **$8.25 each**
Almond milk, berries, candied almonds

V = vegetarian · VG = vegan · GF = gluten-free

HANDMADE PASTRIES

	Half Dozen	Dozen
Classic Croissant, Pain au Chocolat, Almond Croissant, Chocolate Almond Croissant, Blueberry Scone V	$42	$84
Ham & Cheese Croissant	$42	$84
Cinnamon Kouign Amann V	$30	$60
Chocolate Chip Cookies V	$24	$48

CAKES

Whole loaf (10 slices) · $50 each · All V

Dark Chocolate Olive Oil · Lemon Cornmeal
Cream Cheese Banana Bread

SALADS

$55 · Serves 8–10

Market Salad V
Locally sourced greens, cherry tomato, pickled red onion, mustard seed dressing

PLATTERS

Each serves 10–12

Artisanal Cheese Platter V **$130**
A curated selection of local cheeses, nuts, and a selection of Pain d'Avignon breads

Charcuterie Platter **$130**
House-cured meats with assorted pickles, seasonal vegetables, and a selection of Pain d'Avignon breads

LUNCH BOXES

$20 per box · Served with a mini chocolate chip cookie

Box I *Avocado Tartine with Marinated Feta on sourdough* V
Box II *Market Salad with Shallot Vinaigrette* V
Box III *Smoked Salmon & Crème Fraîche on mini brioche*
Box IV *Paris Ham & Gruyère on a mini baguette*

Ask about our full-size sandwich offer!

BEVERAGES

Stumptown Coffee (1 gallon) **$50**
Homemade Iced Tea (1 gallon) **$50**
Cold Brew (1 gallon) **$50**
Homemade Lemonade **$5**
Still or Sparkling Water **$4**
Natalie's Orange Juice **$6**

PLEASE NOTE

Catering orders must be placed 48 hours in advance.
Prices do not include tax or service charge.
Delivery charges vary based on distance.
Additional labor and transportation charges may apply if setup or breakdown is involved.