

CATERING

PETIT DEJEUNER

MUESLI

2% greek yogurt, strawberries, blueberries, homemade granola with pumpkin, sunflower and sesame seeds, rolled oatmeal, honey and brown sugar

FRUIT BOWL

Cantaloupe, pineapple, strawberries, red grapes

CHIA PUDDING

Chia seeds soaked in WATER made into a pudding

FRUIT SALAD

small cut fruit tossed in orange juice and decorated with mint

EGG SANDWICH

Scrambled eggs, cheddar on mini croissants

AMERICAN PASTRIES

BLUEBERRY MUFFIN

Buttery muffin made with fresh blueberries and lemon zest

CINNAMON-APPLE MUFFIN

Cinnamon muffin made with fresh apples

LEMON POPPY-SEED MADELEINES

small sponge cakes made with lemon & poppy seed

BANANA BREAD

Jamaican Banana bread with rum extract

PAIN D'EPICE

Five spice loaf with oatmeal

MIXBERRY CREAM SCONE

Made with heavy cream, butter, king arthur flour, strawberries and blueberries

NATURALLY LEAVENED BAGELS

POPPYSEED, SESAME, OATMEAL, EVERYTHING & PLAIN

Served with Cream cheese, whipped butter, Egg salad or tuna salad

VIENNOISERIE

GAUFRE DE LIEGE

Mini Belgian waffles with swedish pearl sugar sprinkled with powder sugar

BOSTOCK

Brioche French toast, sliced almonds, Powder sugar

CROISSANT

Plain butter croissant

PAIN AU CHOCOLAT

Flaky croissant with dark chocolate batons

ALMOND CROISSANT

Flaky croissant with almond filling and sliced almonds

RASPBERRY ALMOND CROISSANT

Croissants filled with raspberry jam and almond filling

NUTELLA-BANANA CROISSANTS

Croissant filled with nutella, banana and almond filling

PAIN AUX RAISIN

Danish dough filled with raisins and vanilla

CINNAMON ROLLS

Danish dough fill with cinnamon pastry filling

APPLE CHAUSSON

Puff pastry filled with granny smith apple compote

CHEESE DANISH

Ricotta-vanilla cheese danish

SAVORY VIENNOISERIE

PESTO DANISH

<<description needed>>

ROASTED PEPPERS DANISH

<<description needed>>

JAMBON DE PARIS

Croissant, Aged gruyere, Black Forest Ham

APPETIZERS

CHEESE BOUREKAS

Filled with Ricotta cheese, salt and pepper

MEAT BOUREKAS

Seasoned beef-filled flakey pastry

PHYLLO CUPS

Roasted Asparagus and gruyere in Phyllo Cups

SMOKED SALMON TARTINE

With shaved cucumbers, capers, cream cheese and lemon zest

HORS D'OEUVRES

PHYLLO CUPS ROASTED TOMATO

Goat cheese, salt, pepper, roasted tomatoes, thyme, olive oil

EMPANADAS

Chicken, beef, spinach and/or manchego

MINI QUICHE (TWO FLAVORS)

Assorted Flavors: Onion-shallot gruyere/ 3 cheese/Mushroom-mozzarella/broccoli-mozzarella/Bacon-gruyere/Sweet potato-rosemary/Spinah-mozzarella

MOZZARELLA SKEWERS

Tomato, basil, mozzarella, balsamic reduction on bamboo skewer

PUFF PASTRY & BRIE BITES

Brie cheese, dry cranberries, pistachio

TURKEY PINWHEELS

<<needs description>>

FALAFEL BALLS

Croissant filled with nutella, banana and almond filling

WRAPS

SMOKED TURKEY

<<description needed>>

TERYAKI CHICKEN

Sautéed teriyaki chicken, lettuce, shaved carrots, purple cabbage, scallion, toasted sesame

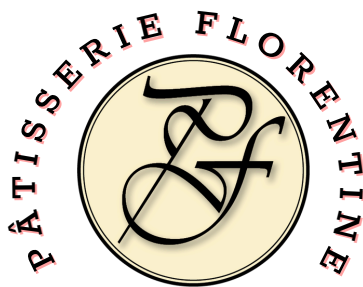
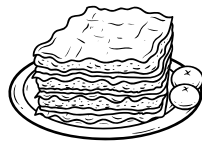
VEGAN

Avocado spread, romaine, plum tomato, garbanzo beans, red onions, salt, pepper



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ENTRÉES

VEGETABLE LASAGNA (VEGAN)

Eggplant, Zucchini, yellow squash, roasted red pepper pomodoro sauce

CHICKEN MILANESE

<<needs description>>

FETTUCINI BASILIC

Creamy pesto pasta, scorched grape tomatos, grated feta

PERUVIAN ASADO AND MASH POTATOES

<<needs description>>

ROASTED CHICKEN YELLOW RICE WITH VEGETABLES

<<needs description>>

BRAISED BEEF AND CILANTRO RICE

<<needs description>>

ARROZ CON GANDULES, ROASTED PORK

<<needs description>>

SOUPS

BUTTERNUT SQUASH

<<description needed>>

TURKEY CHILI

<<description needed>>

CHICKEN & FISH

GRILLED CHICKEN, CHOPPED PIECES

Grilled, than finished in oven Chicken breast seasoned with salt and pepper

GRILLED CHICKEN BREASTS (4-5 OZ)

Grilled, than finished in oven Chicken breast seasoned with salt and pepper

SEARED SALMON BITES (1 OZ)

Seared, than finished in oven Chilean Salmon seasoned with salt and pepper

SEARED SALMON, FILLETS (4-5 OZ)

Seared, than finished in oven Chilean Salmon seasoned with salt and pepper

LEAFY & GREEN SALADS

CAESAR SALAD

Medium cut romaine heart, seasoned croutons, Shaved Parmegianno Reggiano, Caesar dressing

ISRAELI SALAD

Chopped romaine, diced tomato, diced cucumber, grated carrots, chopped mint, zaatar lemon-olive oil

CUCUMBER SALAD

European cucumber, shaved fennel, cilantro, peas, watercress, Chickpeas, Za'atar-olive oil dressing

JARDINIÈRE

Romaine, tomatoes, cucumber, grated carrots, roasted walnuts, hard boiled egg, Shallot dressing

CHEVRE SALAD

Baby arugula, goat cheese, beets, candied pecans, balsamic vinaigrette

GRAIN AND STARCHY SALADS

NICOISE SALAD

Haricots verts, red bliss potatoes, yellowfin tuna, pickles, hard-boiled egg, olives, Nicoise dressing

TRICOLOR SALAD

Penne, mixed greens, baby arugula, red tomatoes, yellow grape tomatoes, red onions, shaved parmesean, Balsamic vinaigrette

SALADE DU CHEF

Peruvian red quinoa, chickpeas, diced tomato, cucumber, red onioni, feta, za'atar, Extra vergion olive oil-lemon

DISPOSABLES

STANDARD DISPOSABLES

Sustainable paper plates, utensils, napkins, cups, stirrers, sugar packets, all included

FANCY DISPOSABLES (\$4.90)

Sturdy plastic plates/utensils/designed paper napkins/coffee mugs

TARTINES + SANDWICHES

TUNA SANDWICH

<<needs description>>

SMOKED TURKEY

Hero Roll, cranberry mayo, lettuce, tomato, Swiss cheese

ROAST BEEF SANDWICH

Sesame Demi Brioche, dijon mayo, tomato, baby arugula, cumin, onions

MEDITERRANEAN

Sesame hero, hummus, eggplant, hard boiled egg,red onions, cream cheese, tahini, parsley.

JAMBON DE PARIS

Gruyere Croissant, black forest ham, swiss cheese, pickles

GRILLED CHICKEN

Poppyseed hero, roasted pepper relish, romaine, tomato, red onion, parmesean

ROASTED VEGETABLES

Roman focaccia, pomodoro, eggplant, green zucchini, yellow squash, thyme

SALMON TARTINE

Shaved cucumbers, capers, cream cheese and lemon zest

PERIGORD

Sesame Brioche Bun, garlic confit, roasted portobello, brie, roasted red pepper, truffle oil drizzle

MOELLEUX DE BRIE

Sourdough, melted brie, sliced avocado, roasted peppers, baby arugula

CAPRICE

Focaccia, Pesto, Tomato, Basil, Mozzarella, balsamic reduction

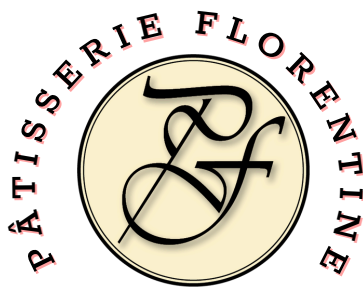
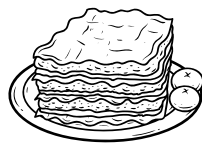
CUBAN SANDWICH

<<needs description>>



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BOARDS + STATIONARY FOODS

BEEF CARPACCIO

Goat Cheese mouse, yellow and red charred beets, balsamic reduction, Pecans, Arugula

BRUSCHETTA

Bruschetta mix of chopped tomatoes, onions and basil in extra virgin olive oil and fresh squeezed lemon

BOULANGER BASKET

Multigrain bread, Sourdough with Macadmia pesto, Roasted pepper spread and olive tapenade

AUTHENTIC MEXICAN GUACAMOLE

Served with plantain chips, purple tortilla chips and green tortilla chips

ASSIETTE DE FROMAGE

Colorful board with Austrian Gruyere, Gouda, Brie with fresh herbs, Goat Cheese, Olives, Gluten free crackers & regular crackers

CHARCUTERIE BOARD

Prosciutto, Genoa Salami, Onion Jam

DESSERTS & BARS

BROWNIES

Made with 66% Belgian dark chocolate

FANCY GANACHE BROWNIES

66% Belgian dark chocolate brownie topped with dark chocolate ganache, cocoa powder and gold leaf

CARROT CAKE

Spiced carrot cake with cinnamon, orange zest, ginger, cloves, nutmeg and all spice topped with vanilla cream cheese

ECLAIRS

with Mocha filling, dark chocolate ganache glaze and tempered chocolate

PANACOTA

Served with raspberry coulis and fresh raspberries

PASTELITO DE GUAYABA

<<needs description>>

QUESITOS

Cuban Style puff pastry filled with Guyava

TARTLETS

TARTE AU POMMES

Tart dough, granny smith apple compote, crumble

FRUIT TARTLET

Filled with vanilla pastry cream, strawberries, flavors available

TART AU CITRON

Lemon Meringue tartlet topped with Italian meringue

LEMON MERINGUE

Tartlet with candied lemon

COOKIES

MINI ALFAJORES

Tender butter cookie sandwich filled with dulce de leche or coconut-dulce de leche

CHOCOLATE CHUNK

Chocolate chunk cookies with dark and milk chocolate

CRANBERRY ORANGE

Butter cookie with dry cranberries, orange zest and rolled oatmeal

LINZER

Tender butter cookie filled with raspberry jam

VEGAN / GLUTEN FREE COOKIES

ALMOND-CHOCOLATE (V, GF)

Made with almond flour

FRENCH MACARONS (GF)

Assorted flavors available - Lemon, raspberry, chocolate, coffee

GLUTEN FREE DESSERTS

MADELEINES

Assorted flavors available - Classic, Lemon, Lavender, chocolate, espresso, matcha, lemon-ginger

FINANCIER

Assorted flavors available - Almond brown butter, matcha, espresso, raspberry, blueberry, pistaccio

MINI MERINGUES

Crunchy Meringue kisses

GLUTEN FREE DESSERTS

FONDANT AU CHOCOLAT (GF)

Chocolate cake with 66% Belgian dark chocolate

ALMANDINE (GF)

Buttery almond cake and blueberries

MOCKTAILS + COCKTAILS

CHOCOLATE ESPRESSO MARTINI

<<needs description>>

CRANBERRY-ORANGE GRAND MARNIER

<<needs description>>

PASSION FRUIT-MANGO

<<needs description>>

HOT BEVERAGES

COFFEE

33.3% Ethiopia, 33.3% Indonesian, 33.3% Brazilian blended and roasted to 425 F. Served with stirrers/sugar variety, napkins, cups, H&H, 2% milk and Oatmilk (lids upon request)

HOT COCOA

Made with 24% dutch cocoa and whole milk

CHAI

Steamed milk and spiced tea with cinnamon sticks

ARTISAN TEA

Green Tea, Chamomile and English Breakfast

APPLE CIDER

fresh apples, cinnamon sticks

JUICES

ORANGE JUICE

Fresh Squeezed Orange Juice made daily at our restaurant

CRANBERRY JUICE

APPLE JUICE



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