

## Catering by la Madeleine NEMA Menu

Minimum of \$75 for delivery

### **Breakfast**

#### **Option 1: Country French Brunch**

Eggs, butter croissants, cheddar cheese, bacon, sausage, green onions & diced red bell pepper mixed and baked to perfection. Served with Cheesy Potato Gratin—shredded potato baked with Swiss and creamy Gruyere cheese sauce, Fresh Fruit Salade and Butter Croissants. Vegetarian option includes spinach and omits pork. Combination of non-vegetarian, and vegetarian is available for orders medium and larger. Because of cooking method, the Country French Brunch cannot be ordered per person.

**Small: \$112**, feeds 8-12 guests

**Medium: \$210.50**, feeds 13-22 guests

**Large: \$292**, feeds 23-32 guests

#### **Option 2: Bakery Collection Duet**

Choose a bakery collection with Strawberries Romanoff **or** Fresh Fruit Salade. Bakery collection choices: Breakfast Pastries (Bran Muffins, Blueberry Muffins, Apple Turnovers, Almond Croissants & Palmiers), Croissant Collection (Butter Croissants, Chocolate Croissants, Almond Croissants, Chocolate Almond Croissants, & Blackberry Cream Cheese Croissants) or Butter Croissants served with butter and jam.

**\$9.50 per guest**, 10 guest minimum

#### **Option 3: American Breakfast Sandwich Bar**

Breakfast your way with a build your own breakfast sandwich station! Have a plate of gruyere scrambled eggs and bacon served with a freshly baked butter croissant or combine to make the perfect sandwich! Comes with sliced tomatoes and cheddar (10 guest minimum). Have a smaller group? We can provide pre-made Egg, bacon & cheese breakfast sandwiches instead (5 guest minimum); please request vegetarian if needed.

**\$7.35 per person**, 5-10 guest minimum, respectively

Add **\$3.85 per person for Fresh Fruit Salade**, 5 guest minimum

Add **\$4.40 per person for Strawberries Romanoff**, 5 guest minimum

## **Lunch**

### **Option 1: Chicken la Madeleine**

Our signature balsamic-marinated chicken with creamy wild mushroom sauce and your choice of two sides. Side options: Rice Provencial, Mashed Red-Skinned Potatoes, Green Beans Almondine, Caesar Salade, Cranberry & Pecan Wild Field Salade, Strawberry & Bacon Spinach Salade. Served with freshly-baked sea salt baguettes.

**\$12.85 per guest**, 10 guest minimum

Add **\$2 per guest for an additional hot side**

### **Option 2: Sandwich Bundles, Duet or Trio**

Assortment of Bistro Sandwiches and choice of one of the following sides: Salt & Pepper Chips, Tomato Basil Pesto Pasta Salade, Fresh Fruit Salade, Caesar Salade, Cranberry & Pecan Wild Field Salade or Strawberry & Bacon Spinach Salade. The Trio adds either cookies or mini tarts and parfaits. Please inform us of vegetarian sandwich needs when ordering. 10 guest minimum. Bistro Sandwich flavors listed with Option 6.

**Sandwich Duet, \$11.75 per guest**

**Sandwich Trio, \$14.50 per guest** (Duet plus a mini tart & parfait or cookie tray)

### **Option 3: Sandwiches & Soupe**

Assortment of Bistro Sandwiches and one or more (depending on your count) of our wonderful soupes! Choose from Tomato Basil, French Onion, Country Potato, Cream of Mushroom or our seasonal selection. Served with freshly-baked sea salt baguettes.

Please inform us of vegetarian sandwich needs when ordering. 10 guest minimum.

Bistro Sandwich flavors listed with Option 6.

**\$12.25 per guest**

Add **\$3 per guest for cookies or Mini Tarts & Parfaits**

### **Option 4: Hot Pastas**

Your choice of hot creamy pastas served with Caesar Salade and freshly-baked mini sea salt baguettes. Select a minimum of 10 portions each from:

**Chicken Cordon Bleu:** Penne Pasta tossed in creamy gruyere sauce with shaved balsamic-marinated chicken, ham, peas & sautéed red bell peppers. Garnished with diced tomatoes and Swiss cheese. **\$15 per guest**

**Chicken Pesto Pasta:** Penne Pasta tossed in pesto cream sauce with balsamic-marinated chicken. Garnished with diced tomatoes and Parmesan. **\$14.50 per guest**

**Creamy Vegetable Gruyere:** Penne Pasta tossed in creamy gruyere sauce with fresh steamed broccoli, sautéed mushrooms, and red bell peppers. Garnished with fresh diced tomatoes and Swiss cheese. **\$14.50 per guest**

### **Option 5: Roasted Salmon & Dill Sauce**

Roasted salmon filet topped with creamy garlic dill sauce and your choice of two sides. Side options: Rice Provencal, Mashed Red-Skinned Potatoes, Green Beans Almondine, Caesar Salade, Cranberry & Pecan Wild Field Salade, Strawberry & Bacon Spinach Salade. Served with freshly-baked sea salt baguettes.

**\$15.50 per guest**, 10 guest minimum

Add **\$2 per guest for an additional hot side**

### **Option 6: Bistro Boxed Meals**

**Bistro Box:** Whole bistro sandwich & choice of two sides, **\$12.50 each**

Sandwich flavors: Chicken Salade Croissant, Turkey & Provolone, Ham & Swiss, Roast Beef & Cheddar, Mozzarella & Tomato and Balsamic Chicken & Pesto

Sides: Salt & Pepper Chips, Tomato Basil Pesto Pasta Salade, Caesar Salad, Fruit Salade, or a cookie

**Bistro Salade Box:** Salade served with chicken and either Fresh Fruit Salade or a cookie. Comes with a freshly-baked mini sea salt baguette, **\$12.50 each**

Salade Flavors: Caesar, Cranberry & Pecan Wild Field or Strawberry & Bacon Spinach

### **Menu Enhancements:**

Add an additional salad to your meal, \$3.85 per guest

--Choices: Caesar Salade, Cranberry Pecan Wild Field Salade, Strawberry & Bacon Spinach Salade, Fresh Fruit Salade or Tomato Basil Pesto Pasta Salade

Add Soupe to your meal, \$4.30 per guest

--Choices: Tomato Basil, Country Potato, French Onion, Cream of Mushroom or our seasonal soupe selection

Add Cookies OR Mini Tarts & Parfaits, \$3 per piece