

BREAKFAST & BRUNCH PACKAGES

Minimum 10 per order / Selections are subject to change based on availability / Coffee served with all packages.

\$12/ person

PROVENCE BREAKFAST

(All sandwiches served on croissants)
Bacon, cheddar & egg
Spinach, swiss & egg
Sausage, mozzarella & egg
Seasonal fruit tray

AVIGNON BREAKFAST

Granola fruit parfaits or fruit tray Assorted breakfast pastries (Cinnamon rolls, danishes, muffins & croissants)

LORRAINE BREAKFAST

Your choice of signature quiche:

(One quiche flavor per every ten guests - single slices are not available)

Classic Lorraine Sausage & cheddar Tomato & spinach Seasonal fruit tray



BREAKFAST & BRUNCH ADDITIONS







BREAKFAST SANDWICHES

\$9.50 each (all sandwiches served on croissants)
Bacon, cheddar & egg
Spinach, swiss & egg
Sausage, mozzarella & egg

BISCUIT BREAKFAST SANDWICH

\$6.95 each Egg, cheddar & your choice of bacon or sausage

WHOLE QUICHE (12" / 10 slices) \$48 each

(12" / 10 slices) \$48 each Classic Lorraine Sausage & cheddar Tomato, spinach & mozzarella

ASSORTED BREAKFAST PASTRIES

(12 pieces) \$60 Cinnamon rolls, danishes, muffins & croissants

TEA TIME

(12 pieces) \$35 Almond tea cakes, coconut macaroons & palmiers

CROISSANTS

(12 pieces) \$60 Plain, chocolate, twice-baked almond

LUNCH PACKAGES

Minimum 10 per order / Selections are subject to change based on availability. \$14/ person

LYON LUNCH

Platter style / boxed lunches available One side item per group

(A cup of soup, seasonal salad, fruit salad, or bags of chips)

CHAMPS ELYSEES LUNCH

Boxed lunch only Your choice of seasonal entrée salad with in-house made dressing on the side and a baguette slice

(Chicken available)





SANDWICH OPTIONS*

Choice of four sandwiches (Gluten-free bread available)

Roast Beef and Cheese on a Croissant / Chicken Salad on a Croissant / Jambon et Fromage on a Baguette Turkey, Brie & Seasonal Compote on a Baguette / Chicken, Sun-Dried Tomato & Goat Cheese on a Baguette Provence B.L.T. on a Baguette / Tomato and Cheese with Mixed Greens on a Baguette (Vegetarian)

*Ask about our dietary restriction options

LUNCH ADDITIONS



PLATTERS TO-GO

CHARCUTERIE

(serves 10-12) \$75

Assortment of local and imported cured meats, olives, fig marmalade, strawberries & crostini

CHEESE BOARD

(serves 10-12) \$75 Pimento spread, brie, gruyere, goat cheese rolled in pistachios, fig marmalade, strawberries & crostini

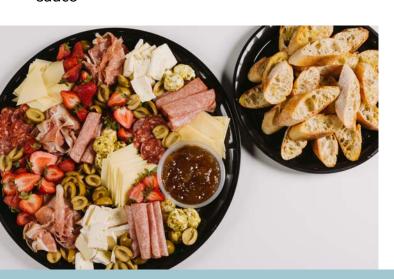
CRUDITES

(serves 10-12) \$45 Cherry tomatoes, carrots, broccoli, celery & cucumbers with a lemon-herb de Provence dipping sauce

FRESH FRUIT

(serves 10-12) \$60

Pineapple, grapes, strawberries, honeydew melon & cantaloupe with a honey-lime dipping sauce





MEAT & CHEESE BOARD

(serves 15-18) \$110

Assortment of local and imported cured meats, and cheeses, olives, fig marmalade, strawberries & crostini

PLATTERS TO-GO



PETITE SANDWICHES

(Equivalent to half of a sandwich)

12-piece sandwich platter (serves 10-12) \$72

Chicken salad on croissant Turkey, bacon & greens on croissant Roast beef & mozzarella on a croissant Turkey, brie & seasonal compote on baguette Tomato pesto on baguette (V)

BREADS & SPREADS

3 Baguettes & 2 spreads (serves 10-12) \$40

Freshly baked baguettes sliced with your choice of spreads:

Pimento / Roasted garlic feta / Truffle honey / Basil cream cheese / Pesto Additional spreads: \$8 for 8 oz



DESSERTS

PETITE DESSERT MIX

(No substitutions, equal assortment of each item)

Salted caramel brownie halves, mini mousse cups, mini cream puffs, mini cheesecake bites & French macarons 25 / \$60 • 50 / \$120 • 75 / \$180 • 100 / \$240

FRENCH MACARONS

\$2.85 each

SALTED CARAMEL BROWNIES

\$3.25 each

COOKIES

\$3.35 each Seasonal

MINI TARTS

\$3.15 each Pecan / Fresh Fruit / Apple Cobbler Lemon Raspberry / Seasonal





BEVERAGES

AMELIE'S COFFEE SERVICE

\$35 per box Regular / Decaffeinated

AMELIE'S HOT TEA SERVICE

\$18

Ten assorted loose leaf tea sachets Black, herbal, and green teas

ORANGE JUICE \$15 per gallon

ICED TEA

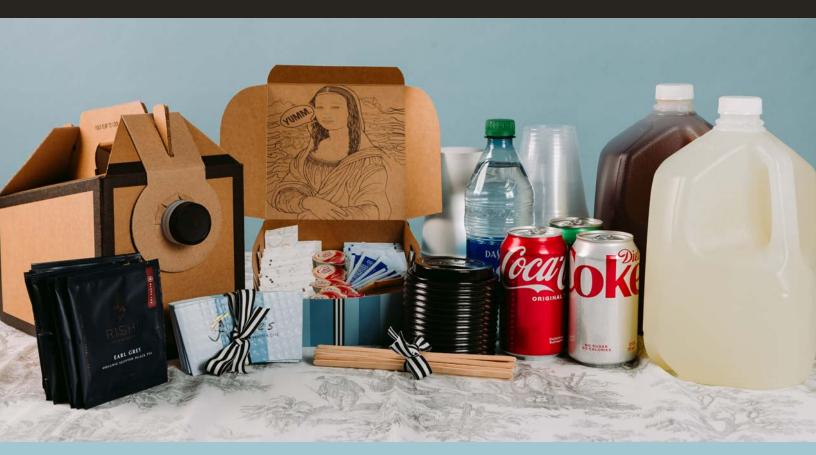
\$12 per gallon Sweet / Unsweetened

LEMONADE

\$14 per gallon Classic / Lavender

BOTTLED WATER / **CANNED SODAS**

\$2 each Coca-Cola / Diet Coca-Cola / Sprite



PARTY FAVORS

(order minimums will apply)

FRENCH MACARON BOXES

Clear box with oval Amelie's sticker

1 pack \$3.50

2 pack \$7

3 pack \$10

4 pack \$13.50

6 pack \$17

(\$.50 additional for ribbon)





CHOCOLATE LOVERS BOX

\$25 each

- (3) Chocolate dipped strawberries
- (2) Chocolate French macarons
- (2) Salted caramel brownie halves
- (1) Salted caramel layered torte

ÉCLAIR BOX

2 pack \$8.50 (Customization is available for up to 10 characters each)

BOX OF LOVE

\$30.50 each (Assortment of 12 chef's choice French macarons)

BERRY LOVERS BOX

\$28 each

- (3) Mini fruit tarts
- (3) Berry French macarons
- (4) Berry mini mousse cups

CATERING FACTS

ORDERING

- Amelie's sales team members can speak with you directly Monday Friday, 8 am 5 pm.
- Our sales department will return all calls/emails received after 5 pm on the next business day.
- All calls/emails received on the weekends will be returned on the following Monday.
- 48 hours' notice is required for all catering orders to ensure a fresh product.
- For in-house events, all food & beverages must be ordered 1 week prior to your event.
- Not all orders are guaranteed. Based on store availability.

DELIVERY

- \$150 minimum required for all deliveries.
- \$25 delivery fee(s) will apply for all deliveries within 10 miles of the closest bakery.
- Gratuity is not included with deliveries.
- · Not all deliveries are guaranteed. Based on store availability.
- We do not deliver cakes.

FINAL PAYMENTS & CANCELLATION POLICIES

- All catering orders will require payment in full at the time of booking.
- All catering orders cancelled within 48 hours are non-refundable.

PAPER PRODUCTS

- All catering "package" orders will include paper products.
- A la carte orders do not include paper products. There is a \$1 additional charge per person.

