

Welcome to

Croissants de France

Let us introduce you
to our catering department.
We hope to have the privilege
to work with you.



www.croissantsdefrance.com

305-504-4155

genevieve@croissantsdefrance.com

Table of Contents

- 1- On site Brunch - page 5
- 2 -Outside Brunch - page 11
- 3- Dinner - page 15
- 4- Drop off trays and appetizers - page 23
- 5- Cakes - page 31



Le Bistro



ON SITE BRUNCH

Our restaurant accommodates up to 100 people,
We offer complementary white linen and set up.

The menus presented are flexible—See our complete Breakfast/lunch menu

We have an extensive range of champagnes, mimosas, wines and beers.

We also offer option for private area, white linen is included
flowers upon request.

Breakfast Sample

OPTION ONE: A menu of six items accompanied by American coffee, tea or soda. \$15.95 per person

OPTION TWO: A menu of six items accompanied by specialty coffees, teas, sodas and juices, plus homemade pastries and croissants upon arrival. \$20.95

Americano

Opened faced butter croissant topped with 3 scrambled eggs, dusted with paprika and scallions, served with a side of our grain mustards sauce and sautéed potatoes.

Crêpe Nutella

Imported hazelnut and chocolate spread crêpes with strawberries

Classic Benedict

Black forest ham, two poached eggs and our delicious sauce Hollandaise, served on a brioche

Spinach and Brie omelet

served with roast potatoes

Galette Normande

Egg, mushrooms, ham, bacon, tomatoes, scallions and Brie cheese

Cinnamon Brioche French Toast

Cinnamon brioche toasted with fresh bananas and raspberry sauce

Brunch Sample

OPTION ONE: A menu of six items accompanied by American coffee, tea or soda. \$16.95 per person

OPTION TWO: A menu of six items accompanied by specialty coffees, teas, sodas and juices, plus homemade pastries and croissants upon arrival. \$21.95

Bistro Breakfast

scrambled eggs, cheddar, tomato, ham or Apple wood smoked bacon, served on Cuban bread or French baguette with roast potatoes

Quiche Lorraine

Gourmet ham and Swiss cheese served with spring mix salad

Veggie Omelet

Mushrooms, roasted red peppers, onions and yellow squash

Bagel Deluxe

Smoked salmon, cream cheese, onions and capers served with fresh fruit salad

Galette La Chevre

Goat cheese, tomatoes, spinach, asparagus and summer squash, with honey on side served with baby mix green salad

Pesto Panini

Roasted chicken breast, mozzarella, tomato and pesto on pressed Cuban Bread

Lunch Sample

OPTION ONE: A menu of six items accompanied by American coffee, tea or soda. \$17.95 per person

OPTION TWO: A menu of six items accompanied by specialty coffees, teas, sodas and juices, plus homemade pastries and croissants upon arrival. \$22.95

Ham and Cheddar Omelet
served with roasted potatoes or green mixed salad

Royal French Toast
Cinnamon brioche toasted with fresh bananas and raspberry sauce
served with scrambled eggs and Apple wood smoked bacon

Salmon Benedict
Smoked salmon, two poached eggs and our delicious sauce Hollandaise,
served on a brioche

Galette La Mer
Scallops, shrimp, crab, tomato, served with a lightly lemon flavored béchamel

Hot Roast Beef Sandwich
Succulent top round roast beef, Swiss cheese, lettuce, caramelized onions, au jus
on warm baguette

Quiche Las Palmas
roasted red peppers, spinach and goat cheese quiche, served with green mixed salad

Extra charges

private area: up to 20 people	\$150
up to 50 people	\$250
Servers	\$75 per servers
Tax	7.5%
Service	20%

Payment

25% deposit required at reservation

Balance 2 weeks prior event



OUTSIDE BRUNCH



Our hot brunch buffet is one of our most popular catering option. Very helpful to complete a guest house regular breakfast, it could be very affordable for big family reunion.

Hot Buffet

	Half Pan	Full Pan
	10 to 15 people	20 to 30 people
Frittata	29.00	55.00
Scrambled Eggs	25.00	46.00
Western Style Eggs	28.00	50.00
French Toast with Butter & Syrup	25.00	45.00
Pancakes - Plain	22.00	39.00
Pancakes - Fruit	28.00	50.00
Sausage or Bacon	39.00	75.00
Home Style Potatoes	22.00	40.00
Mini Parfaits	36.00	68.00

EXTRA CHARGES

The delivery and set up fee will vary upon buffet size, most likely between \$50 an \$150.

No service charge is applied, unless a buffet attendant is needed, in very rare occasions.

Tax 7.5%



DINNER ON SITE

The dinner on site is a private party at our restaurant.
We do not charge for set up, and it includes complementary linen.

Choices or plated dinner or buffet style.



DINNER OUTSIDE

Croissants de France will only provide buffet option,
we do not do plated dinner

outside our property.

EQUIPMENT RENTAL: glasses, dinner ware, silverware...

Dinner Sample - #1

\$29.00

OPTION ONE: Buffet, with passed appetizers

OPTION TWO: Seated dinner, family style appetizers or not,

Choose 3 from each list

Appetizers

Hummus, Tapenade and pita plate

roasted pepper and goat cheese quesadillas

Bruschetta

curry chicken salad lettuce wrap

dumpling with peanuts sauce

Entrees

Seared mahi-mahi with lemon butter blanc

Pesto pasta with shrimp or chicken

Thyme seasoned chicken breast

roast pork loin with Portobello an swiss chard garlic cream sauce

islander Cuban roast pork, Mojo marinated yellow rice and black beans

Sides

gratin dauphinois

mashed potatoes

white rice

sautéed vegetables

add dessert \$5

Dinner Sample—#2

\$39.00

choose 3 of each appetizers and entrees, choose 1 salad and 1 soup

Appetizers

Tuna tataki

Tuna or Salmon tartar

arugula tomato and prosciutto

shrimp tempura mango sauce

coconut shrimp

Salad or Soup

(choose 1 of each)

Caesar

Caprese

mixed green with cheese toast

French onions soup

gazpacho

Entrees

Teriyaki salmon

seafood risotto

shrimp skewers with vanilla essence

blackened snapper tomato and avocado salsa

chicken cordon bleu with garlic mashed potatoes

sliced beef sirloin natural jus with gratin dauphinois

Sides

gratin dauphinois

mashed potatoes

white rice

sautéed vegetables

add dessert \$5

Dinner Sample - #3

\$49.00

choose 3 of each appetizers and entrees

choose 1 salad and 1 soup

Appetizers

Tuna tartar with avocado mousse

crab or lobster cakes

lobster and conch fritters

shrimp and crab in puff pastries

Salad and soup

Bistro Salad

Shrimp salad

lobster bisque

crab or shrimp chowder

Entrees

Paella

bouillabaisse

snapper topped with crab meat sauce

seafood medley in lemon butter blanc

served with white rice and veggie

Rosemary roasted lamb skewers

served with gratin dauphinois

sliced sirloin beef with peppers, coriander, garlic onions

slightly spicy served with couscous

add dessert \$5

EXTRA CHARGES

DINNER ON SITE

SERVERS: \$75

BARTENDER \$125

SERVICE: 20%

TAX: 7.5%

SPACE RENTAL: QUOTE UPON REQUEST

EXTRA CHARGES

DINNER OUTSIDE

SET UP: \$300

SERVER: \$150

BARTENDER: \$175

SERVICE: 20%

TAX: 7.5%

INSURANCE: based on party size—between \$100 and \$300

EQUIPMENT RENTAL: glasses, dinner ware, silverware...



DROP OF TRAYS

On the drop off trays only a delivery charge is applied.

The delivery charge varies from \$15 and up.

We offer complementary paper napkins and plastic silverware and plates

PASSED APPETIZERS

The passed appetizers conditions will be discussed upon request, depending if you have your own staff or if you need help.

There is generally very few set up involved so each event will be quote upon number of people and trays.

Extra charges are generally very low.

Drop of trays and passed appetizers are ideal for cocktail parties, small birthday parties and any unconventional occasion, at work or at home.

Drop off or Pick up Trays

	12 persons	18 persons	24 persons
Mediterranean Duo with pita triangles (hummus/tapenade)	\$29	\$39	\$49
Tarragon crab dip on Crostini	\$35	\$45	\$60
Spinach and Artichoke dip on Crostini	\$29	\$39	\$49
Fruit and cheese platter	\$54	\$79	\$99
Fruit platter	\$29	\$45	\$59
Crudités platter	\$24	\$35	\$45
Antipasto	\$55	\$79	\$99
Bruschetta	\$29	\$49	\$65
Mini quiches	\$30	\$45	\$60
Nova rolls on buckwheat galette	\$36	\$54	\$72
Devil's eggs	\$15	\$22	\$29
Mini Croque Monsieur	\$36	\$49	\$59

Mixed Trays

Dip platter, artichoke dip and crab dip	\$42	\$55	\$69
Brushetta and mini quiches	\$32	\$48	\$64
Mixed sandwich and sliders	\$45	\$74	\$85
Fruits, cheese, crudites & antipasto	\$49	\$69	\$95

Sandwich trays

Sliders \$3 - Half Sandwich \$4.50

Sliders are made on homemade brioche sandwiches are made on your choice of bread: multigrain, baguette, cuban bread, mini croissant

Sandwich choices:

Ham, brie cheese and butter

Roastbeef, salad, cheese and caramelized onions

Mojo flavored pulled pork and cheddar

Sirloin, tapenad and Swiss cheese

Chopped sirloin with shredded cheese, caramelized onions & grain mustard sauce

Salmon, cream cheese, red onions and capers

Mahi-Mahi with aioli

Curry chicken salad

Veggy with portobello, tomato, mozzarella and pesto

Tuna salad

BLT

Passed appetizers or Buffet Plates

Mini crab or lobster cakes , 2 per person	\$3.50
Tuna tartar on avocado mousse, 1 per person	\$3.50
Lobster and conch fritters, 2 per person	\$3.00
Coconut shrimp, 2 per person	\$3.50
Ceviche, 1 per person	\$2.75
Shrimp or crab in puff pastries 2 per person	\$4.00
Mini quiche, 1 per person	\$1.25
Chicken curry lettuce wrap, 2 per person	\$2.75
Bruschetta, 3 per person	\$2.00
Wild mushrooms tartlets with goat cheese, 1 per person	\$1.50
Tomato Caprese skewers, 2 per person	\$2.00
Chicken Satay skewers, 2 per person	\$3.50
Puff pastries with sausage, 1 per person	\$1.25
Smokes salmon rolls, 2 per person	\$3.50
Ham and cheese rolls, 2 per person	\$2.75
Cucumber cups filled with tuna salad, crab dip or artichoke dip 2 per person	\$3.00
Fresh salmon tartlets with cream cheese and scallions, 1 per person	\$1.50
Mini croque monsieur	\$3.00
Devil egg	\$1.50

Cocktail party \$17.95

Choose 2 items in each category

First selection
Tarragon crab dip
Spinach and artichoke dip
Tapenade
Hummus

Second Selection
Brushetta
Mini quiches
Mushrooms tartlet
Tomato Capreae skewers
Curry chicken salad lettuce wraps

Third Selection
Coconut shrimp
Crab or lobster mini cakes
Lobster or conch fritters
Shrimp or crab in puff pastries
Chicken Satay skewers
Sliders

Add \$5 for homemade Sangria, Margarita pitchers or special cocktail
Add mini tarts for \$2.30 each or petit four starting at \$1.75

Birthday Party \$14.95

Choose from our cake selection 1 tier cake

Choose 4 items from the list

Spinach & artichoke dip
Brushetta
Crudites
Mini quiches
Mushrooms and goat cheese tartlets
Tomato Caprese skewers
Puff pastries with sausage
Devil eggs
Sliders
Mini Croque Monsieur
Fruit skewers with key lime dip
Ham and cheese galette rolls

Pool Party \$16.95

Choose 2 in each category

First selection

- Curry chicken salad lettuce wraps
- Fruit skewers with key lime dip
- Puff pastries with sausage
- Bruschetta
- Tomato Caprese skewers
- Tarragon crab dip or Spinach and artichoke dip

Second selection

- Ceviche
- Mini crab or lobster cakes
- Coconut shrimp
- Smoked salmon galette rolls

Third selection

- Sliders
- Mini sandwich
- Mini Croque monsieur
- Mini quiches
- Mixed salad



Antipasto and Mixed sandwich trays

Groom Day \$12.95

Choose 2 in each category

First selection

- Fruit skewers with key lime dip
- Crab or Artichoke dip with pita bread
- Bruschetta
- Cucumber cups
- Puff pastries with sausage
- Smoked salmon rolls
- Tomato Caprese skewers

Second selection

- Sliders
- Mini sandwiches
- Mini Croque Monsieur
- Mixed Green Salad
- Cheese tray with French baguette
- Antipasto tray or skewers
- Mini quiches





CAKES

Last but not least our cakes selection, Croissants de France famous offers cakes for any occasion, birthday, wedding... for more information go to our website, www.croissantsdefrance.com.

For 30 years now, we have delivered high quality pastries and cakes with innovative designs.

Our products are prepared and baked in French tradition by master baker and artisan.

Croissants de France offers cakes for any occasion, birthday, wedding...
for more information visit our website, www.croissantsdefrance.com.

For 30 years now, we have delivered high quality pastries and cakes with
innovative designs.

Our products are prepared and baked in French tradition by master
baker and artisan.

1 LAYER CAKE \$5 PP

2 OR 3 TIERS \$9 PP

RAISED CAKE \$7

Special decoration would be charged depending on time
spent by our Chef baker.

CAKE FLAVORS

Fraisier French vanilla cake layered with mousseline and Fresh strawberries

Frasier with Ganache The People's Choice Award Winner at the 2012 Key West
Master Chef's Classic, Our Signature Fraisier layered with ganache

Zebra Alternate layers of French vanilla and chocolate cake with mousseline
and chocolate ganache

Chocolate Grand Marnier French chocolate cake with Grand Marnier then
layered with ganache

Chocolate Raspberry French chocolate cake with raspberry liqueur then layered with ganache

Key Lime French vanilla cake layered with key lime mousseline

Red Velvet Traditional red velvet cake layered with cream cheese

Chocolate Mousse Chocolate sponge cake with a light and fluffy chocolate mousse filling

Black Forest Chocolate sponge cake filled with whipped cream and amarena cherries
and covered with chocolate dust

Coconut French vanilla cake with coconut mousseline

Carrot Carrot cake layered with cream cheese

Key West Rum Vanilla cake infused with rum syrup, with layers of chocolate ganache,
mousseline and fresh strawberries

Tarts

Mini – 2 inches \$2.30

Regular – 4 inches \$4.50

Full size 10 inches \$35.00

Key lime, mixed fruits, strawberry, apple, pier, chocolate and blueberry

Key lime pie \$19.95

Regular size French Specialties

Napoleon, Paris Brest, Éclairs \$4.75

Cupcakes

Regular size \$3.50

Mini size \$2.50

Chocolate Covered Strawberry \$1.50

Croissants

Assorted flavors From \$2.50 to \$4.25

Mini croissants From \$1.25 to \$1.75

Specialty Petit Fours

Mini éclairs \$2.75

(vanilla, coffee or chocolate)

Filled mini puff pastries \$2.75

(whipped cream, key lime cream, custard cream)

Almond pastries \$2.75

Plain, pear or apricot

Cannoli \$2.25

Mini Paris Brest \$2.75

Puff pastry filled with dulce de leche cream

Mini Napoleon \$2.75

Plain, strawberry or banana

Petit Fours

Zebra, Grand Marnier, Key Lime, Chocolate raspberry, red velvet, chocolate mousse, coconut, carrot cake, Key West rum or black forest. \$2.00



SPACE RENTAL

\$150 per hour

2 hours minimum

Time limit: midnight

Quote upon request