



CATERING MENU

Order online on our website for curbside or store pick-up. *All catering orders will incur a 20% service fee which includes all chafing dishes, utensils, delivery and setup. Minimum catering order \$350.*
 Staff available for \$75/hour for one person, \$125/hour two people, \$175/hour three people.

www.parisienneusa.com

BUFFET STYLE SET-UP

ENTREE CHOICES: (CHOOSE ONE, EXTRA ENTREE ADDITIONAL \$10PP) (INCLUDES CHOICE OF 2 SIDES)

10pp \$270 20pp \$500 50pp \$1150

Coq Au Vin

Half Chicken marinated in red wine sauce, Pearl onions, carrots, mushrooms

Beef Bourguignon

Braised Beef stew in red wine semi glazed sauce, pearl onions, mushrooms

Spicy Rigatoni

Creamy Vodka Sauce, Parmesan cheese

Pasta La Carbonara

Garlic, Parmesan Creamy Sauce, Bacon topped with Egg Yolk

Fricassee de Poulet a La Creme

Sautéed Chicken Breast, white wine mushroom, pearl onion cream sauce

Le Confit de Canard

Duck Leg, Demi glazed sauce, potato au gratin, frisée

Saumon Aux Amandes

Seared Salmon, Roasted Almonds, Brown Butter, Mixed Veggies

La Truite Au Amandes

Seared Trout, Fresh Green Beans, Brown Butter, Lemon Sauce



SANDWICH PLATTERS

(INCLUDES HOME MADE CHIPS)

	10pp	20pp	50pp
La Baguette Au Brie.	\$150	\$275	\$650

Melted Brie, Tomatoes, Apples, Mixed Greens, Red Onions served on Baguette

Le Cordon Bleu	\$180	\$330	\$750
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Chicken Breast, Ham, Melted Swiss Cheese served on Toasted Sourdough

Croque Monsieur	\$150	\$275	\$650
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Sourdough Bread, Ham, Swiss Cheese, Bechamel Sauce

Club Sandwich	\$150	\$275	\$650
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Turkey, Ham, Swiss Cheese, Bacon, Pesto Aioli

Parisienne Burger	\$180	\$330	\$750
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Two Patties, Brie, Arugula, Mushrooms, Aioli, Pommes Frites

Lobster Salad Sandwich	\$190	\$350	\$800
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Lobster, Diced Onions, Capers, Boiled Eggs Served on Brioche Bun

French Dip	\$210	\$375	\$850
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Shaved Tenderloin, Swiss Cheese, Mushrooms, Pommes Frites



STATIONS:

Prime Rib Station

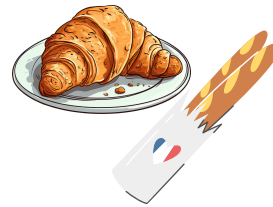
One hour PRICE UPON REQUEST
Two hours PRICE UPON REQUEST

Crepe Station

Sweets one hour \$400 Two hours \$650
Savory one hour \$475 Two hours \$750

Cotton Candy Station

(Three flavors and attendant included)
One hour \$275 Two hours \$400



FAVORITES:

French Baguette with Garlic Butter

12 for \$48 24 for \$75 36 for \$126

Butter Croissants

12 for \$60 24 for \$115 36 for \$160

Almond Croissants

12 for \$72 24 for \$138 36 for \$195

Pain Au Chocolat

12 for \$72 24 for \$138 36 for \$195

SIDE CHOICES:

10pp \$70 20pp \$130 50pp \$275

Potato Au Gratin

Sautéed Green Beans

Rice Pilaf

Brussels Sprouts

Grilled Asparagus

Cream Mushrooms

Deviled eggs



SALAD CHOICES:

Add Protein to any salad (Beef \$12/pp Salmon \$10/pp, Chicken \$8/pp)

	10pp	20pp	50pp
Caesars	\$85	\$160	\$350

Romaine Lettuce, Parmesan Cheese, Croutons

La Parisienne	\$95	\$180	\$400
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Mixed Greens, Green Apple, Avocado, Walnuts, Goat Cheese

Wedge	\$90	\$170	\$375
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Iceberg Lettuce, Blue Cheese Dressing, Lardons, Boiled Egg

Nicoise Salad	\$150	\$260	\$550
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Seared Fresh Tuna, Tomatoes, Red Onions, Boiled Eggs, Potatoes,

Green Beans, House Vinaigrette

Warm Goat Cheese Mushroom Salad

Warm Goat Cheese, Portobello Mushroom, Mixed Green, Cherry Tomatoes

	\$120	\$200	\$450
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Salades De Betteraves

Roasted beets and Goat Cheese, House vinaigrette

	\$95	\$180	\$400
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Stop by our Bistro for Live Music Tuesday thru Saturday between 6-9:30 pm

SWEETS:

10pp \$89 20pp \$165 50pp \$390

Parisienne Delight

Chocolate Biscuit, Smooth English Cream, Dark Chocolate Glaze

Lemon Tart

Italian Meringue, Creamy Lemon Filling

Paris-Brest Eclair

Choux Pastry, Praline Cream, Roasted Pecans

Mille-Feuille Praline

Inverted Puff Pastry, Vanilla Custard Cream

Raspberry Macaron (Gluten Free)

Meringue Shell, Almond Base, Raspberry/Strawberry Compote

Infinity Pistachio

Pistachio Sponge, Cremeux Pistachio, Pistachio Ganache

Rocher Praline

Hazelnut Praline Mousse, Praline Crunch, Hazelnut Dacquoise

Triple Chocolate Mousse

White, Milk, and Dark Chocolate Mousse (Sable Chocolate)

Tiramisu

Vanilla Mascarpone, Coffee Bean Praline

Napoleon

Layers Of Caramelized Puff Pastry, Light Vanilla Cream

Vanilla Roll

Croissant-dough New York Roll, Infused Madagascar Vanilla Cream

Nutella Roll

Croissant-dough New York Roll, filled with Diplomat cream infused with Nutella, glazed with a Nutella chocolate coating, and topped with a sprinkle of hazelnut pieces



CAKES:

Round Cake with fresh flowers and macarons on top

Flavors: Strawberry, Chocolate, Vanilla, Coffee, Mixed Berries, Italian Cream, Wedding Cake, Lemon Curd, French Vanilla, Red Velvet, Strawberry Vanilla, Triple Chocolate Mousse, German Chocolate Banana Pecan Mousse

6" \$90

8" \$140

Custom cakes available - kindly send your photo to info@parisienneusa.com and specify date, time, how many people and flavor and we will provide a quote within 24 hours.



TEA SERVICE:

\$55 pp (2 hours)

Complete tea service with all plate settings (Limited to 30pp)

Available weekdays 11am-6pm only

One attendant 10-15pp

Two attendants 16-30pp

Includes the followings:

Savory:

Deviled Egg

Roasted Pepper Hummus Sandwich

Avocado Salad Toasted Sandwich

Petit Mushroom Boursin Cheese Toast

Cucumber & Cream Cheese Sandwich

Sweets:

Madeleine & Macaron

Choux Praline

Raspberry Tartlet

Lemon Meringue Tartlet

Chocolate Choux



6" Plate, Saucer, Teacup, Teapot, Strainer, Tea Spoon, Tea Fork, Gray Linen Napkin, table linen, taper candle centerpiece, brown sugar cubes, creamer, eight flavors of tea to choose from.

PETIT SAVORIES:

(minimum 6)

Smoked Salmon & Cream Cheese Sandwich

6 for \$24 12 for \$42 24 for \$78 36 for \$108

Ham & Cheese Sandwich

6 for \$24 12 for \$42 24 for \$78 36 for \$108

Petit Mushroom Boursin Cheese Toast

6 for \$22 12 for \$40 24 for \$75 36 for \$102

Cucumber & Cheese Sandwich

6 for \$22 12 for \$40 24 for \$75 36 for \$102

Roasted Pepper Hummus Sandwich

6 for \$22 12 for \$40 24 for \$75 36 for \$102

Avocado Salad Toasted Sandwich

6 for \$22 12 for \$40 24 for \$75 36 for \$102

Fig & Cheese Tartine

6 for \$22 12 for \$40 24 for \$75 36 for \$102



PETIT SWEETS:

Macarons (4 macaron Gift boxes available for \$2.00 each)

Strawberry, Red Velvet, Birthday Cake, Cookies N Cream, Pistachio, Raspberry, Lemon, Wild Berry, Italian Cream, Chocolate, Vanilla, Caramel
4 for \$13 8 for \$24 16 for \$45 32 for \$83 64 for \$144

Choux Praline Petit

6 for \$25 12 for \$48 24 for \$90 36 for \$126

Raspberry Tartlet

6 for \$25 12 for \$48 24 for \$90 36 for \$126

Lemon Meringue Tartlet

6 for \$25 12 for \$48 24 for \$90 36 for \$126

Chocolate Choux Petit

6 for \$25 12 for \$48 24 for \$90 36 for \$126

Mini Napoleons

6 for \$24 12 for \$45 24 for \$85 36 for \$120

Cake-Pops (Strawberry, Chocolate, Vanilla)

12 for \$36 24 for \$68 36 for \$93

Cup Cakes (Strawberry, Chocolate, Vanilla)

12 for \$45 24 for \$85 36 for \$120



QUALITY FRESH INGREDIENT IS OUR PROMISE

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FULL MENU

