

CHAUMONT

CATERING MENU

PASTRIES

Assortment of 25 mini viennoiseries - 50\$

Regular size viennoiserie

Croissant 3\$, Chocolate croissant 3.5\$, Raisins roll 4\$, Almond croissant 4.25\$, Almond chocolate croissant 4.5\$, Matcha almond 5\$, blueberry twist 4.5\$, cinnamon twist 4\$, raspberry roll 4\$, cheese danish 4\$, apple turnover 5\$, pain suisse 4.5\$, turkey gruyere 5\$, valhrona pecans cookie 4\$, flourless almond cake 5\$, flourless chocolate cake 4\$

BREAKFAST

Continental Breakfast

*7.5\$ per pers (with fruits - 10\$ per pers)
Organic coffee & Organic half and half, assorted mini viennoiseries (2 per pers)*

Organic mediterranean scrambled eggs

*serves 10 pers. 56\$ (sub egg white +20\$)
grilled red onions, cilantro, tomatoes, feta*

Organic nordic scrambled eggs

*serves 10 pers. 60\$ (sub egg white +18\$)
smoked salmon, feta, cilantro*

Organic plain scrambled eggs - serves 10 pers. 40\$

Organic scrambled eggs white - serves 10 pers. 56\$

Smoked salmon plate - 14\$ per pers

Tomatoes, cucumber, red onions, dill, whipped cream cheese, hard boiled egg, lemon

Mini Breakfast sandwich - serves 10 pers. 45\$

Organic omelet in baguette, light mayo, dijon mustard, wild arugula, provolone cheese, beef bacon

Egg & Cheese croissant - serves 10 pers. 70\$

Soft scrambled eggs with mild cheddar

Avocado toast - serves 10 pers. 70\$

Rustic bread, avocado smash, lemon, green tabasco, mini heirloom tomatoes, beef bacon crumbles

Quiche- serves 10 pers. 70\$

Broccoli, caramelized onions, cheddar

Organic Granola - 6.5\$ per pers

with organic low fat yoghurt

Fruit platter- serves 10 pers. 45\$

Sides :

Beef bacon - 3\$ per pers

Roasted fingerling potatoes with herbs - 4.5\$ per pers

Roasted mushrooms with herbs - 3.5\$ per pers

LUNCH

Sandwiches - 12\$ per pers

Turkey applesauce brie

Turkey, brie, caramelized onions, apple sauce in walnut cranberry raisins bread

Chicken

Chicken breast, avocado smash, tomatoes, organic arugula, light mayo, baguette

Spicy harissa tuna

Flaked wild tuna, smash avocado, mini heirloom tomatoes, black olives, cilantro, organic wild arugula, baguette

Tomato mozza

Tomatoes, mozzarella, basil, balsamic glaze

Salads - serves 10 pers. 90\$ - add chicken +18\$

Lemony kale

Kale, pecorino, dates, goat cheese, lemon, pine nuts, Caesar dressing

Chopped

Romaine, cucumber, tomatoes, feta, sliced black olives, garbanzo beans, cilantro, honey balsamic dressing

Caesar

Romaine, shaved & grated parmesan, croutons, Caesar dressing

Quinoa & Feta

Organic quinoa, organic arugula, tomatoes, cilantro, avocado, feta, seasonal fruit, vinaigrette dressing

Poached chicken - (no chicken add. required)

chicken marinated in sweet chili sauce, lime, crispy noodles, organic carrots, napa cabbage, romaine, mango, mint, cilantro, edamame

add Side wild salmon 7\$ per pers

Bowls - 15\$ per pers

Wild salmon

Wild salmon, baby spinach, mini heirloom tomatoes, soy sauce glaze, avocado mango salsa (contains red onions, cilantro and chili sauce), organic grain rice

Chicken

Chicken breast, mini heirloom tomatoes, cucumber, sweet ginger soy sauce glaze, avocado mango salsa (contains red onions, cilantro and chili sauce), organic grain rice

Cheese platter - serves 10 pers. 80\$

Cheese selection, preserves, nuts, fruits and bread assortment

DRINKS

Organic coffee service (serves 10p) - 24\$

(with almond milk organic Mylk brand add 10\$)

Fresh squeezed OJ - 5\$ per pers