



CATERING  
MENU

# SWEETS

## -COOKIE TRAY.

\$20

Assortment of cookies: Double chocolate, oatmeal, shortbread, palmier  
Tray serves 8/10 people

## -ASSORTMENT OF 12 DESSERTS.

\$ 60

4 Opera cakes  
4 Raspberry hazelnut cakes  
4 Vanilla mille-feuille cakes

## -ASSORTMENT OF 12 MACARONS.

\$ 24

2 raspberry,2 salted caramel,2 coffee  
2 chocolate,2 lemon,2 pistachios

## -MINI MUFFINS TRAY. \$ 16

4 double chocolate  
4 raspberry & banana  
4 hazelnut praline

## -12 TARTLETS TRAY.

\$55

4 lemon tartlets  
4 chocolate praline tartlets  
4 almond & pears tartlets

## -12 ECLAIRS TRAY.

\$62.5

4 chocolate eclairs  
4 chantilly eclairs  
4 raspberry and pistachios eclairs



# SANDWICHES

Small tray 12 sandwiches

Large tray 24 sandwiches

## -BREAKFAST SANDWICH TRAY

Including each of the selection below

Mini Ham & Cheese baguette  
Mini Mozzarella, tomatoes, basil pesto  
Mini Chicken, hard-boiled egg, bacon, lettuce, tomatoes, aioli ,  
Mini Egg salad, lettuce

**SMALL - \$ 36**

**LARGE - \$ 72**

## -BREAKFAST CROISSANT SANDWICH TRAY

Including each of the selection below

Mini Ham & Cheese  
Mini Turkey & Brie, lettuce  
Mini Tuna, tomatoes, aioli, lettuce

**SMALL - \$ 33**

**LARGE - \$ 66**



**-AFTERNOON TEA SANDWICHES TRAY**  
**Including each of the selection below**

Salmon, dill & cream cheese  
Ham, Brie & Apple  
Tomato-cheddar  
Egg salad  
Pesto chicken

**SMALL - \$ 42**  
**LARGE - \$ 84**

**-LUNCH SANDWICH TRAY**  
**Including each of the selection below**

-Petit HAM & CHEESE in a baguette  
-Petit prosciutto and butter  
-Petit Vegan – saut é broccoli, cauliflower,  
red pepper, arugula, black olive tapenade  
-Petit Italien – Mozzarella, tomatoes, basil pesto  
-Petit Roast beef, tomatoes, arugula, horseradish  
spread  
-Petit Viennois – salami, brie, cornichons, arugula

**SMALL - \$ 60**  
**LARGE - \$ 120**



## QUICHES

Small tray serves 6 people  
Large tray serves 12 people

**-VEGETARIAN QUICHE**

-Spinach, olives and tomatoes  
-Roasted pepper and goat cheese

**SMALL - \$ 30**  
**LARGE - \$ 60**

**-MIX QUICHE**

Mix of vegetarian & Lorraine ( creme  
fraiche, bacon & cheddar) quiche

**SMALL - \$ 30**  
**LARGE - \$ 60**



## SALADS

Small bowl serves 6 people  
Large bowl serves 12 people

**CALIFORNIAN SHELL PASTA**

Shell pasta, spinach, diced celery,  
avocados ranch dressing

**SMALL - \$ 15**  
**LARGE - \$ 30**

**TUNA NIÇOISE**

Lettuce, potatoes, green beans,  
black olives, hard boiled eggs

**SMALL - \$ 15**  
**LARGE - \$ 30**

**BEETS AND PEARS**

Walnuts, rice vinegar and basil dressing.

**SMALL - \$ 15**  
**LARGE - \$ 30**

**TOMATOES, CUCUMBERS AND MOZZARELLA**

**SMALL - \$ 15**  
**LARGE - \$ 30**

## PLATTERS

Small tray serves 6 people

Large tray serves 12 people

### SMOKED SALMON

Smoked salmon, lemon slices, dill dressing, onions, capers, served with sliced pumpernickel bread

**SMALL - \$ 40**

**LARGE - \$ 80**

### CHEESES

Assortment of 3 different cheeses: Brie, Emmental, Cheddar served with sliced baguettes

**SMALL - \$ 30**

**LARGE - \$ 60**

### CHARCUTERIE

Saucisson, ham, chorizo, cornichon, mustard, butter, served with sliced baguettes

**SMALL - \$ 35**

**LARGE - \$ 70**

### CRUDITÉS

Carrots, radishes, cucumbers, celery, red peppers, served with aioli, house-made hummus, spicy mayonnaise

**TRAY FOR 8/10 - \$35**



## VERRINES

### 16 VERRINES

**-SMOCKED SALMON, MANGO  
SALSA AND GUACAMOLE** \$ 65

**-VEGETABLE CREAM, CHEESE  
CHANTILLY & CRISPY BACON** \$ 40

## LUNCH BOXES

All lunch boxes include a salad & dessert

### Lunch box - \$13 / person

#### Choice of salad

- California shell pasta, creamy avocado dressing
- Ham, egg, Emmental, lettuce with house made basil dressing
- Mixed vegetables, olives, chickpeas & feta
- Tomatoes, mozzarella and pesto

#### Choice of sandwich

- Ham & Cheese on multi-grain baguette
- Tomato & bocconcini
- Egg salad with bacon
- Grilled vegetable : brocoli, cauliflower, red pepper with black olive tapenade spread

#### Choice of dessert

- Date square
- Palmier cookie
- Brownie
- Double chocolate cookie

### Lunch box - \$16 / person

#### Choice of salad

- Moroccan chickpeas
- Auvergnate: mixed green, green apple, walnuts, gorgonzola cheese, bacon with creamy cheese dressing
- Beets, pears & walnut
- Potato and bacon

#### Choice of sandwich

- Roast beef, brie and garlic aioli
- Open-faced smoked salmon, cream cheese & capers
- Chicken curry on viennese bread
- Tuna, cucumber, egg slices and arugula

#### Choice of dessert

- Creme brulee
- Pear & almond tartlet
- Brownie
- Chocolate eclair

# GOURMET MORNINGS

## Lunch box - \$18 / person

### Choice of salad

- Nioise salmon: mixed green, green beans, hard-boiled egg, tomatoes, black olives
- Soba noodle: buckwheat noodle, edamame, carrots, green beans, red cabbage, sesames
- Goat's cheese: provencale herbs, sun-dried tomatoes and mixed greens
- Quinoa chicken, grated carrot, cucumber & spinach.

### Choice of sandwich

- Lobster on viennese bun
- Portabello, pear and brie
- Chicken, bacon & pesto
- Roastbeef, Emmental cheese, onion & horseradish sauce

### Choice of dessert

- Chantilly eclair
- Cheesecake
- Opera
- Pear & almond tart



### A/ “ Le Bonjour” at \$7.5 per person

- Mini croissant
- Mini chocolate croissant
- Mini apple turnovers
- Butter & jam
- Fresh orange juice
- Thermos coffee & tea

### B/ “ Le Gourmet” at \$8.75 per person

- 4 pcs assorted breakfast pastries per person
- Mini croissant
- Mini chocolate croissant
- Mini apricot danish
- Mini raisin danish
- Butter & Jam
- Yogurt verrine, muesli & fruits
- Fresh orange juice
- Thermos coffee & tea





*Contact Us*

(647) 351-1818

 [lafayettemqueenwest](#)

 [westqueenwest@lesmoulinslafayette.com](mailto:westqueenwest@lesmoulinslafayette.com)

 715 Queen St W, Toronto, ON M6J 1E6

 [Les moulins Lafayette Queen West Toronto](#)