

PATIS BAKERY DROP-OFF CATERING MENU

BREAKFAST BASKET

Classic Croissants, Muffins, Chocolate Croissant,
Almond Croissants, Blueberry Danish,
Cheesecake Croissant, Strawberry Croissant
(OPTION FOR MINI PASTRIES)

SERVES A MINIMUM OF 10 GUESTS
\$9.95 PER GUEST**

ASSORTED BAGELS AND SPREADS

Featuring our House Made Jam,
Whipped Cream Cheese, Cream Lemon Herb Cream Cheese

SERVES A MINIMUM OF 10 GUESTS
(Individual Packaging Option)
\$9.95 PER GUEST**

SPREADS

Hummus with Roasted Peppers on Crostini & Crudites

SERVES A MINIMUM OF 10 GUESTS
\$12.95 PER GUEST**

Calamata Olive Tapenade on Crostini & Crudites

SERVES A MINIMUM OF 10 GUESTS
\$12.95 PER GUEST**

MINI QUICHE PLATTER

Assorted Variety of Our Chef's Special Quiches
Wild Mushroom & Swiss, Broccoli & Cheddar,
Tomato Provençal
(Requires Warming at Your Location)

SERVES A MINIMUM OF 10 GUESTS
\$11.95 PER GUEST**

STUFFED MUSHROOMS

**Ricotta, Feta Cheese, Roasted Red Peppers & Wild Mushrooms
(Requires Warming at Your Location)**

**SERVES A MINIMUM OF 10 GUESTS
\$12.95 PER GUEST****

SEASONAL FRESH FRUIT PLATTER

Assorted Seasonal Fruit, Grapes & Berries

**SERVES A MINIMUM OF 10 GUESTS
(INDIVIDUAL PACKAGING Option)
\$10.95 PER GUEST****

ARTISANAL CHEESE PLATTER

**A Variety of Hard & Soft Cheeses
Crostoni, Grapes & Fresh Berries**

**SERVES A MINIMUM OF 10 GUESTS
\$14.95 PER GUEST****

FISH PLATE & ACCOUTREMENT

**Pastrami Salmon, Herring, Sicilian Salmon Salad,
Whipped Cream Cheese, Pickled Onions, Sliced Tomatoes,
Banquettes, Cucumber and Capers**

**SERVES A MINIMUM OF 10 GUESTS
(Individual Packaging Option)
\$24.95 PER GUEST****

CRUDITÉS PLATTER

**A Variety of Fresh Raw Vegetables
Lemon Aioli**

**SERVES A MINIMUM OF 10 GUESTS
\$8.95 PER GUEST****

ROASTED VEGETABLE PLATTER

**Mushroom, Eggplant, Zucchini, Yellow Squash,
Red Onion, Basil Pesto**

**SERVES A MINIMUM OF 10 GUESTS
\$12.95 PER GUEST****

ASSORTED SANDWICHES

(MAY BE ORDERED SEPARATELY (OR) OFFERED ON A PLATTER)

AVOCADO TOAST

Pickled Red Onion, Tomato, Pumpkin Seeds & Feta Cheese

SMOKED SHIITAKE

Mushroom, Avocado, Tomato, Watercress, Vegan Mayo on Lentil Sourdough

FOUGASSE

**Herbed Goat Cheese, Roasted Peppers & Onions, Arugula, Smoked Paprika Oil
on Toasted Pecan Cranberry Sourdough Bread**

MOZZARELLA & TOMATO

with Basil Pesto on Ciabatta Bread

Yellowfin Tuna

**with Alfalfa Sprouts, Roasted Red Pepper on Multigrain Bread
with Lemon Aioli**

**(INDIVIDUAL PACKAGING OPTION)
(MINIMUM OF 10 GUESTS FOR A PLATTER)**

\$18.95 EACH**

SALADS

**GREEK QUINOA SALAD – Tomato, Cucumber, Feta Cheese, Kalamata Olives, Red Onion, Parsley, Mint
Lemon, Olive Oil, Sumac, Smoked Paprika Dressing**

\$14.95 EACH**

KALE CAESAR SALAD

**Tuscan Kale, Radish, Tomato, Parmesan, Caesar Dressing, Crostini
\$14.95 Each****

TOMATO MOZZARELLA SALAD

Fresh Mozzarella, Cherry Tomatoes, Basil, Olive Oil, Pesto Dressing

\$14.95 EACH**

CRISPY LEAF LETTUCE SALAD

With Cherry Tomatoes, Cucumber, Red Onion, Lemon Shallot Dressing

\$8.95 Each**

ENTREES

**(ALL ENTREES REQUIRE HEATING AT CLIENT LOCATION)
(Disposable Full (or) Half Pan Sized Rack with Sterno)
\$7.50 Each****

Chef's Eggplant Gratin

Layers of Eggplant, Ricotta Cheese, Aged Parmesan, Chef's Famous Tomato Sauce

\$14.95 EACH**

SEARED SALMON

Seared Atlantic Salmon, Fresh Lemon & Parsley

\$19.95 EACH**

ROASTED SALMON PICATTA

Seared Atlantic Salmon, Fresh Lemon Parsley, Capers

\$19.95 EACH**

ROASTED SALMON BUERRE BLANC

Atlantic Salmon, Citrus Butter Sauce

\$19.95 EACH**

SEARED SALMON MANGO SALSA

Atlantic Salmon, Fresh Mango Salsa

\$19.95 EACH**

TURBOT FRANCAISE

Lemon Butter Sauce

\$17.95 EACH**

TURBO MARSALA

Roasted Wild Mushrooms, Rich Marsala Sauce

\$19.95 EACH**

TURBO PICATTA

Lemon Butter Sauce Parsley

\$17.95 EACH**

GRILLED BRONZINO

Seared Bronzino Spicy Lemon Vinaigrette

\$19.95 EACH**

GRILLED BRONZINO CHIMICHURRI

Seared Bronzino, Traditional Chimichurri Sauce

\$19.95 EACH**

GRILLED BRONZINO SIGNATURE DRY RUB

Seasoned With Our Signature Dry Rub

\$17.95 EACH**

SIDES

(Disposable Full (or) Half Pan Sized Rack with Sterno)

\$7.50 Each**

ROASTED POTATO

Herb Roasted Yukon Gold Potato

\$7.95 EACH**

ROASTED SWEET POTATO

WITH MAPLE GLAZE

\$7.95 EACH**

SAUTEED GREEN BEANS

Farm Fresh Green Beans, Garlic, Olive Oil

\$7.95 EACH**

SEASONAL VEGETABLE MEDLEY

Sauteed With Garlic And Olive Oil

\$8.95 EACH**

HERB GOAT CHEESE

(SERVES 6)

\$7.95 EACH GUEST**

**WHIPPED BUTTER
(SERVES 6)**

\$4.95 EACH**

**PICKLED ONIONS
(SERVES 3)**

\$4.50 EACH**

PASTAS

**(ALL PASTAS REQUIRE HEATING AT CLIENT LOCATION)
(Disposable Full (or) Half Pan Sized Rack with Sterno)
\$7.50 Each****

LASAGNA BIANCA

Lucious Roasted Baby Kale, Garlic Confit, Local Ricotta, Aged Parmesan

\$14.95 EACH GUEST**

PENNE ALA VODKA

**Chef's Signature Twist On An Italian American Classic
Local Cream And Patis Classic Tomato Sauce**

\$14.95 EACH GUEST**

PASTA PESTO

Fresh Basil, Aged Parmesan, Extra Virgin Olive Oil Sauteed With Vine Ripe Cherry Tomatoes

\$14.95 EACH GUEST**

PASTA PROVENCAL

**Roasted Cherry Tomato, Local Butter, Aged Parmesan, Fresh Thyme, Roasted Garlic
\$14.95 EACH GUEST****

HANDCRAFTED SOUPS

(Minimum 10 Guests)

(REQUIRES HEATING AT CLIENT LOCATION)

(Disposable Full (or) Half Pan Sized Rack with Sterno & Disposable Ladle)

\$7.50 Each**

POTATO LEEK SOUP

Velvety Smooth Texture of Farm Fresh Vegetables, Signature Baguette

\$8.95 PER GUEST**

WILD MUSHROOM BISQUE

A Perfect Balance Of Roasted Mushrooms, Fresh Herbs & Local Cream, Signature Baguette

\$9.95 PER GUEST**

CLASSIC TUSCAN TOMATO SOUP

Signature Baquette

\$8.95 PER GUEST**

DESSERTS

ASSORTED HOUSE BAKED PATIS COOKIES

(Minimum 10 Guests)

(Individual Packaging Option)

\$6.95 PER GUEST**

CHEESECAKE FLIGHT

**One of Each Of Our Three Signature Mini Cheesecakes
Plain, Caramel, Chocolate**

\$12.95 PER GUEST**

LARGE CHOCOLATE TART

**One Decadent Chocolate Tart
SERVES 10 GUESTS**

(OPTION FOR INDIVIDUAL PORTIONS IS AVAILABLE AT \$5.00 PER GUEST)**

\$39.95 EACH**

LARGE LEMON STRAWBERRY

**Delightful Balance Of Sweet And Tart
With Our Handcrafted Strawberry & Lemon Fillings
SERVES 10 GUESTS**

(OPTION FOR INDIVIDUAL PORTIONS IS AVAILABLE AT \$5.00 PER GUEST)**

\$39.95 EACH**

PATIS SIGNATURE DRINKS

**(ALL ICED DRINKS INCLUDE STANDARD PLASTIC CUPS, LIDS & STRAWS)
(ALL HOT DRINKS INCLUDED STANDARD BRANDED PAPER CUPS)**

Iced Coffee 34 oz. Carafe (SERVES 3)

Signature House Blend

**Milk, Skim Milk, and Oat (or) Almond Milk, Sugar Packets & Equal
(Individual Packaging Option)**

\$14.95 EACH**

HOT COFFEE

BOX OF JOE

SIGNATURE PATIS HOUSE BLEND

**Milk, Skim Milk, And Oat (or) Almond Milk, Sugar Packets & Equal
(Individual Packaging Option)**

(Minimum 10 Guests)

\$4.95 PER GUEST**

PEACH LEMONADE

**Hand Crafted Patis Brand
34 oz. Carafe (SERVES 3)
(Individual Packaging Option)**

\$7.95 ** Each

MANGO MADNESS

Hand Crafted Patis Brand
34 oz. Carafe
(Individual Packaging Option Minimum Of 4)

\$7.95 ** EACH

HIBISCUS TEA

Hand Crafted Patis Brand
34 oz. Carafe
(Individual Packaging Option Minimum Of 4)

\$7.95 ** EACH

PASSION FRUIT Hand Crafted Patis Brand
34 oz. Carafe
(Individual Packaging Option Minimum Of 4)

\$7.95 ** EACH

***** PLUS SALES TAX,
DELIVERY FEE (VARIES BY LOCATION)
DISCLAIMER: ALL FOOD ITEMS AND PRICING ARE SUBJECT TO CHANGE
BASED ON AVAILABILTY & MARKET PRICING***

***** PLUS
UPON REQUEST
UPGRADED UTENSILS, UPGRADED PRESENTATION, STAFFING & RENTALS***

MISCELLANEOUS

**DISPOSABLE UTENSILS ECO-FRIENDLY
(Napkins, Forks, Knives, Soup Spoons are Included)**

UPGRADED DISPOSABLE UTENSILS \$3.00 PER GUEST**

UPGRADED BUFFET PRESENTATION DISPLAYS \$5.00 PER GUEST**

EQUIPMENT RENTALS – PRICING VARIES BASED ON ITEMS REQUESTED

STAFF LABOR ON-SITE

**WAIT STAFF FOR SET-UP REPLENISHMENT & CLEAN UP
(ONE FOR EVERY 50 GUESTS)
(MAXIMUM OF 5 HOURS)
\$250.00 EACH****

**FOR ON-SITE SERVICE OVER 100 GUESTS A CAPTAIN SUPERVISOR IS REQUIRED
(MAXIMUM OF 5 HOURS)
\$500.00 EACH****

(Gratuities are at the Client's Discretion)

PLEASE LET US KNOW OF ANY ALLERGIES (OR) SPECIAL DIETARY NEEDS UPON ORDERING

THANK YOU!

**PATIS BAKERY
www.patis.com**

**Any Questions?
Please Email: Barry Patis Catering Sales Director
AT:
barry@patis.com**

