



## ***PATIS BAKERY DROP-OFF CATERING MENU***

### **BREAKFAST BASKET**

**Classic Croissants, Muffins, Chocolate Croissant,  
Almond Croissants, Blueberry Danish,  
Cheesecake Croissant, Strawberry Croissant**

**SERVES 10 GUESTS  
\$9.95 PER GUEST\*\***

### **ASSORTED BAGELS AND SPREADS**

**Featuring our Chef's House Made Jam,  
Whipped Cream Cheese, Cream Lemon Herb Cream Cheese**

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

### **MINI QUICHE PLATTER**

**Assorted Variety of Our Chef's Special Quiches  
Mushroom Quiche  
Roasted Mushrooms, Gruyere, Parmesan & a Hint of Truffle, Puff Pastry Crust**

**Roasted Cauliflower & Cheddar Quiche  
Cauliflower, Cheddar, Gruyere, Parmesan, Roasted Pepper, Puff Pastry Crust**

**Tomato Provençal  
(Requires Warming at Your Location)**

**SERVES 10 GUESTS  
\$12.95 PER GUEST\*\***



**SEASONAL FRESH FRUIT PLATTER**

**Assorted Seasonal Fruit, Grapes & Berries**

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

**ARTISANAL CHEESE PLATTER**

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

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



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**CRUDITÉS PLATTER**

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

**SERVES 10 GUESTS  
\$8.95 PER GUEST\*\***

**ASSORTED SANDWICHES**

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

**AVOCADO TOAST**

**Toasted Country White, Multigrain (or) Croissant, Feta, Radish, Pickled Onions,  
Pumpkin Seeds, Tomato, Pickled Red Onion,**

**SHIITAKE BLT**

**Country White Shiitake, Vegan Porcini Mayo, Avocado, Tomato, Arugula**

**PRESERVED LEMON & OLIVE FOUGASSE**

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

**TUNISIAN TUNA**

**Multigrain, Lemon Tuna, Roasted Peppers, Lemon Aioli**

**MAPLE TUNA**

**Croissant, Smoked Maple Tuna, Tomato, Sprouts**

**LOX CROISSANT**

**Croissant, Lox, Roasted Garlic Cream Cheese, Everything Spice,  
Capers, Tomato, Arugula,**

**(INDIVIDUAL PACKAGING OPTION)  
(MINIMUM OF 10 GUESTS FOR A PLATTER)  
\$18.95 EACH\*\***



## SALADS

### **IT'S ALL GREEK SALAD**

**Crispy Leaf Lettuce, Tomato, Cucumber, Feta Cheese, Kalamata Olives,  
Roasted Peppers, Chick Peas, Feta, Red Wine Vinaigrette**

**\$16.95 EACH\*\***

### **HEALTH SALAD**

**Quinoa, Golden Beets, Roasted Chickpeas, Baby Kale, Radishes,  
Toasted Sesame Dukkah, Tahini Dressing**

**\$16.96**

### **CAESAR**

**Crispy Leaf Lettuce, Baby Kale, Cherry Tomato, Parmesan, Watermelon Radish  
Creamy Caesar Dressing, Croissant Croutons**

**\$14.95 Each\*\***

**Add White Anchovies For \$2.50**

### **BEETS**

**Roasted Beets, Walnut, Goat Cheese, Arugula, Citrus & Dill Vinaigrette**

**\$16.95 Each\*\***

### **Protein Add Ons:**

**Scoop of Maple (or) Lemon Caper Tuna Salad**

**\$4.00\*\***

**Roasted Crispy Skinned Salmon**

**\$7.95\*\***

**Sliced Tuna**

**\$7.95\*\***



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**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\*\***



**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\*\***

**HERBED 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**

**Handmade Pasta Sheets, Brown Butter Ricotta, Roasted Tomato Sauce, Fresh Mozzarella**

**\$19.95 EACH GUEST\*\***

### **EGGPLANT GRATIN**

**Rich Marinara, Artichoke, Roasted Pepper, Olives, Ricotta, Parmesan & Handmade Mozzarella**

**\$19.95 EACH GUEST\*\***

### **MANICOTTI**

**Porcini Goat Cheese, Forest Mushrooms, Peas, Black Truffle Mornay Sauce**

**\$19.95 EACH GUEST\*\***

### **MAC & CHESSE FOT THE KIDS**

**Classic American Style**

**\$15.95 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\*\***

#### **SOUPE AU PISTOU**

**Provençal Minestrone with Pesto**

**\$7.95 PER GUEST\*\***

#### **VICHYSOISE**

**Our Take on the Classic, Potato Leek Soup Served Hot  
with Minced Chives, Roasted Leeks, Yukon Gold Potatoes**

**\$7.95 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**

**\$39.95 EACH\*\***

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

**\$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 (96 ounces)**

**SIGNATURE PATIS HOUSE BLEND**

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

**\$45.00\*\* PER BOX**

**PEACH LEMONADE**

**Hand Crafted Patis Brand**

**34 oz. Carafe (SERVES 3)**

**\$7.95 \*\* Each**

**MANGO MADNESS**

**Hand Crafted Patis Brand**

**34 oz. Carafe**

**\$7.95 \*\* EACH**

**HIBISCUS TEA**

**Hand Crafted Patis Brand**

**34 oz. Carafe**

**\$7.95 \*\* EACH**

**PASSION FRUIT Hand Crafted Patis Brand**

**34 oz. Carafe**

**\$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**

**UPON REQUEST  
UPGRADED UTENSILS, UPRGADED 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  
(RECOMMENDED ONE FOR EVERY 50 GUESTS)  
(MAXIMUM OF 5 HOURS)  
\$300.00 EACH\*\***

**FOR ON-SITE SERVICE OVER 100 GUESTS A CAPTAIN SUPERVISOR IS REQUIRED  
(MAXIMUM OF 5 HOURS)  
\$400.00 EACH\*\***

**(Gratuities are at the Client's Discretion)**

Thank you!

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

**PATIS BAKERY**

[www.patis.com](http://www.patis.com)

Any Questions?

Please Email: Barry Patis Catering Sales Director  
at: [barry@patis.com](mailto:barry@patis.com)

