



FRESH & DELICIOUS

**ENJOY YOUR EVENT OR YOUR BUSINESS MEETING AND LET YOUR
"LA PARISIENNE" CHEFS PREPARE YOUR APPETIZERS, PARTY TRAYS,
DESSERT - AND MORE !**

MADEMOISELLE PARIS
8527 COOPER CREEK BOULEVARD
UNIVERSITY PARK,

 **(941) 355- 2323**



MADemoisellePARIS.UTC@GMAIL.COM

MADemoiselle

PARIS

French restaurant & bakery



Let's start with the french touch...

AT MADemoiselle PARIS, WE BELIEVE IN THE CELEBRATION OF FOOD.

OUR FOCUS IS ON MAKING THE BEST TASTING FOODS AND PROVIDING THE HIGHEST QUALITY PRODUCTS.

MADemoiselle PARIS OFFERS A UNIQUE FOOD EXPERIENCE, INCLUDING:

- A BAKERY FEATURING BREADS AND PASTRIES MADE FROM FRENCH CHEF
- A COMPLETE IN-HOUSE DELI, CRAFTING A WIDE VARIETY OF SALADS, SOUPS, FRENCH SPECIALITIES AND OTHER DELICIOUS READY-TO-EAT ITEMS IN OUR KITCHENS
- A WIDE ASSORTMENT OF LOCAL AND ARTISAN CRAFTED PRODUCTS
- AND A FAST-CASUAL RESTAURANT SHOWCASING THE BOUNTY AND CHEF TALENT.

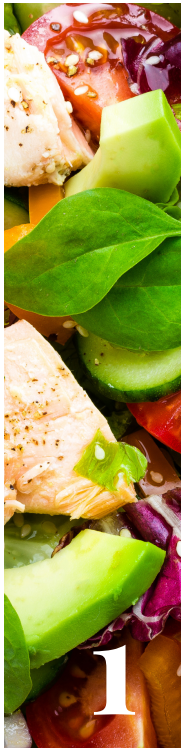
COME DISCOVER OUR FRESH AND PREPARED FOODS, AND THE MOST DELICIOUS PRODUCTS WE CAN MAKE OR FIND.



WHAT'S INSIDE

BUFFET

FINGER FOOD



1

SALADS



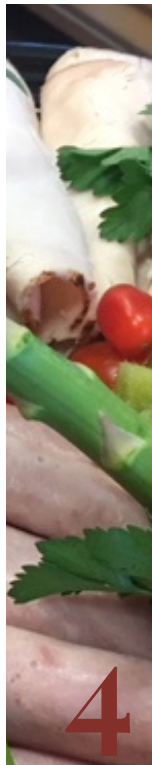
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SANDWICHES



3

ENTRÉES



4

PLATTERS



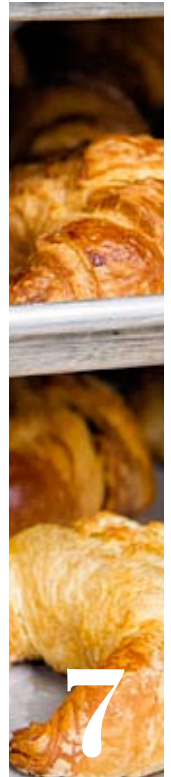
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SPECIALITIES



6

HORS D'OEUVRES



7

**BREAKFAST
| DESSERT**

PRICES SUBJECT TO CHANGE. 48 HOURS NOTICE REQUIRED. ITEMS MAY BE SUBJECT TO AVAILABILITY. DISPOSABLE PLATES, PLASTICWARE, AND NAPKINS ARE AVAILABLE FOR AN ADDITIONAL COST. GENERAL PICK-UPS STARTS AT 9AM. A MINIMUM OF 150\$ IS REQUIRED FOR DELIVERY. PAYMENT IS REQUIRED IN ADVANCE. FOOD IS COLD UNLESS OTHERWISE REQUESTED. CANCELLATION REQUIRED A MINIMUM OF 12 HOURS NOTICE OR A CANCELLATION CHARGE OF 50% OF YOUR TOTAL ORDER VALUE WILL BE ASSESSED.

SALADS

ALL PRICES PER GUEST. MINIMUM 4 GUESTS



1. CAESAR SALAD

mixed greens, parmesan cheese and croutons

\$4.90

2. LE CLASSIQUE

ham, tomatoes, hard boiled eggs, swiss cheese and mixed greens

\$7.90

3. MADEMOISELLE SALAD

smoked salmon, onion, hard boiled eggs, avocado, cream cheese, tomatoes and mixed greens

\$9.00

4. LA SALADE LYONNAISE

poached eggs, parmesan cheese, diced fried potatoes,
grilled onion, bacon and mixed greens

\$8.50

5. LA BONNE SANTÉ

mushroom, artichoke heart, avocado, onion, tomatoes,
roasted bell peppers, and mixed greens

\$7.90

6. LA NICOISE

anchovies, tuna, boiled potatoes, onions, tomatoes, hard
boiled eggs, and mixed greens

\$8.5

7. LA FRAICHEUR

goat cheese, strawberries, olive, walnut and mixed greens

\$7.9

8. LA JAMBON DE PAYS

anchovies, tuna, boiled potatoes, onions, tomatoes, hard
boiled eggs, and mixed greens

\$7.9

9. L'EVASION

chicken curry, olives, tomatoes, artichoke heart, and mixed greens

\$7.9

10. LA CHALEUREUSE

boiled potatoes, prosciutto, brie on toasted bread, hard boiled eggs, tomatoes and mixed greens

\$7.9

11. L'AUVERGNATE

blue cheese, bacon, walnut, tomatoes, grilled onion , and mixed greens

\$7.9

ADD CHICKEN = \$2.50 PER PERSON /ADD PROSCIUTTO = \$4.50 / ADD SMOKED SALMON = \$5.50

SANDWICHES

HAVE A LARGER GROUP ? DOUBLE IT OR MIX IT UP !



GOURMET SANDWICH PLATTER\$35

12 MINI SANDWICHES SERVED ON OUR BAGUETTE BREAD OR CROISSANT .

ADD 1,50\$ PER FLAVOR IF YOU CHOOSE LE PROVINS OR L'ATLANTIQUE

BUILD YOUR OWN SANDWICH PLATTER CHOOSING THREE OF THE FOLLOWING :

1. LE PARISIEN

ham, swiss cheese, and butter

2. LE SARTHOIS

duck pate, pickles and mixed greens

3. LE LYONNAIS

rosette de lyon, butter and pickles

4. MADEMOISELLE

smoked salmon, cream cheese, basil and olive oil

5. LE DIEPPOIS

tuna salad, tomato, onion and mixed greens

6. ALOUETTE

prosciutto, mozzarella, olive oil and tomatoes

7. FROMAGERE

brie, swiss cheese, blue cheese and walnut

8. L'ÉTRANGER

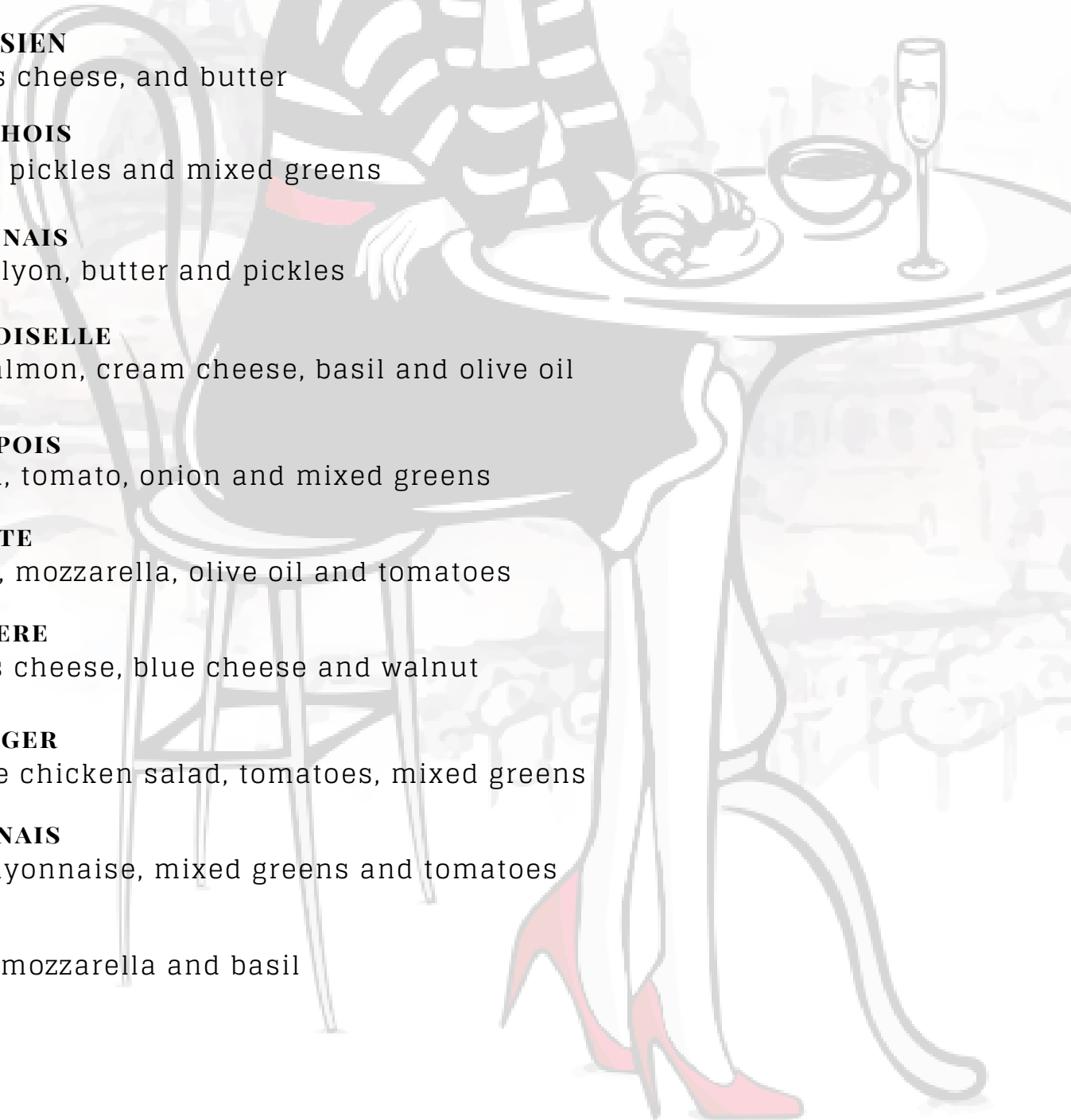
homemade chicken salad, tomatoes, mixed greens

9. L'ARDENNAIS

turkey, mayonnaise, mixed greens and tomatoes

10. NIÇOIS

tomatoes, mozzarella and basil



ENTREES



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CROISSANT GARNI\$6,50 - 7,50 PER PERSON

MINIMUM 6 GUESTS

Perfect for luncheons, tea times, reception and parties.

Flavors included :

ham and cheese | smoked salmon and basil | brie and prosciutto

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WHOLE QUICHE FOR 6 PEOPLE\$4,80 PER PERSON

MINIMUM 6.

The quiche is an open pastry case, filled with a mixture of eggs, cream and other savoury (bacon, ham, ...) foods, that is baked and eaten cold or hot.

Flavors included :

Quiche lorraine - bacon and swiss cheese

Quiche Mademoiselle - spinach and smoked salmon

Quiche La Provençale - tuna, pesto, tomatoes and mozzarella

Quiche Vgetérienne -mushroom, bell peppers, spinach and onion

OR You can create your own quiche !

PLATTERS

SERVED WITH BREAD BASKET. ALL PRICES FOR 8-10 GUESTS.



PLATEAU DE FROMAGE.....\$68

Four varieties of seasonal cheese (brie, blue cheese, goat cheese and swiss cheese) served with daily baked bread and walnut, raisins and apple.

PLATEAU DE CHARCUTERIE.....\$68

prosciutto, ham, sopressata, turkey served with french cornichons.



PLATEAU GOURMAND.....\$68

half cheese (brie, goat cheese, blue cheese and swiss cheese) and half charcuterie (sopressata, prosciutto, ham, turkey)



ASSIETTE DE SAUMON.....\$70

SMOKED SALMON PLATTER.



SPECIALITIES

LIKE TO GIVE THEM A SURPRISE ? CHOOSE FRENCH SPECIALITIES.



VERRINES\$35

12 VERRINES

Perfect for luncheons, tea times, reception and parties.

Nice assortment of different flavors : chicken salad, ham, prosciutto, tomato, mozzarella, smoked salmon, brie, duck paté....

MINI QUICHES PLATTER.....\$32

24 MINI QUICHES.

The quiche is an open pastry case, filled with a mixture of eggs, cream and other savoury (bacon, ham, ...) foods, that is baked and eaten cold or hot.

Flavors included :

Quiche lorraine - bacon and swiss cheese

Quiche montagnarde - goat cheese and tomatoes cherry

Quiche La Parisienne - spinach and smoked salmon

Quiche Le Valentin -onion and prosciutto

Quiche Vegetarienne - swiss cheese and mixed vegetables



MINI-CROQUE MONSIEUR PLATTER.....\$49

24 MINI CROQUE-MONSIEUR

The croque-monsieur is a toasted bread with ham and covered in melted swiss cheese.

HORS D'OEUVRES



NICE ASSORTMENT OF DIFFERENT FLAVORS : HAM, PROSCIUTTO, TOMATO, MOZZARELLA, SMOKED SALMON, BRIE, DIFFERENTS VEGETABLES....

GOURMET CANAPÉ PLATTER\$25

12 MINI CANAPES SERVED ON OUR HOMEMADE ARTISAN BREAD.

GOURMET TARTINES PLATTER\$25

12 MINI TARTINES SERVED ON OUR HOMEMADE TOASTED BREAD.

GOURMET BROCHETTE PLATTER.....\$49 2

4 BROCHETTES.

NICE ASSORTMENT OF DIFFERENT FLAVORS : HAM, PROSCIUTTO, TOMATO, MOZZARELLA, SMOKED SALMON, BRIE,



BREAKFAST | DESSERT

BEVERAGES

SERVED 10-12 PERSONS

| | |
|---|------|
| ORANGE JUICE | \$45 |
| FRESHLY BREW COFFEE (REGULAR OR DECAF)..... | \$26 |
| HOT TEA | \$26 |
| FRESHLY BREW ICED TEA | \$25 |

VIENNOISERIES PLATTER32\$
12 VIENNOISERIES or 24 MINI VIENNOISERIES.
A FRESHLY BAKED ASSORTMENT OF
CROISSANTS, PAIN AU CHOCOLAT, RAISIN
ROLL, CHOCOLATE TWIST , APRICOT TWIST,
ETC...



SEASONAL FRUIT PLATTER35\$

SERVED 8 PERSONS

BRIGHT, FRESH PRESENTATION OF CHEF'S SEASONAL CUT FRUIT

BREAKFAST | DESSERT

.....
GOURMET PETITS FOURS PLATTER\$18
12 PETITS FOURS (MINI PASTRIES)



.....
BOX OF 5 MACARONS (GLUTEN FREE).....\$10





WWW.MADEMOISELLEPARISUTC.COM/CATERING

NEED TO CATER LUNCH AT THE OFFICE ?

PLANNING A PARTY ?

HAVING FAMILY OR FRIENDS FOR THE HOLIDAYS ?

Mademoiselle Paris catering team is here to ensure you and your guests enjoy the delicious food we have to offer, and we'll make the process easy and hassle-free for you.

We'll help you plan the ideal menu and recommend the perfect amount of food for your hungry guests.

From holidays soirées to lunch at the office, our regular and holiday catering menus provide a diverse and delicious selection of food created by our culinary experts. All of our items are prepared by our chefs in the kitchens at Mademoiselle Paris daily.