



LITTLE ROCK

CATERING & EVENT PLANNING

Steps to follow when planning a catered event:

Current catering menu can be found on our website

www.thecroissanterielr.com/catering

At the earliest possible date, Please submit a catering request by contacting Wendy Schay or Jill McDonald at catering@thecroissanterielr.com or call (501) 412-4244 to schedule.

- There is a minimum of one weeks notice to ensure staffing and menu availability.
- There is a minimum of \$300 for delivered orders
- Minimum Delivery fee is \$20.00, +additional fees based on location, mileage, day/time of event.
- Minimum **10 of an item.**
- Any order over 50 guest will require a non-refundable deposit. The deposit will be applied to the final cost.
- A final guest count is required seven (7) days prior to the event or the estimated number will be used.
- Catering fee added to the invoice to cover packaging, condiments, gratuity

In the event of a cancellation:

We accept Cancellations with full refunds if notified more than 5 days prior to the event.

Cancellations made within 1-4 days will receive a credit for future catering or products.

Cancellations made within 24 hours of the scheduled event, we have already started your order, you will be billed for any products produced.

- We reserve the right to cancel an event based on inclement weather or any other unforeseen reason (Health, etc). All customers will be notified and any monies paid will be refunded.
- Formal events utilizing limited china service, linen and skirting are available for events, additional charges will apply. Please call for quotes.
- Additional charges will apply for events after normal business hours of Tuesday-Friday 7:30am - 3:00pm and Saturday-Sunday 8:30am-2:00pm.
- Additional Fees can occur based on special request, ie dietary accommodations, special packaging, etc.
 - All Beverage will include Cups, Sweetners, Lemons, Stirs, etc. as needed
 - All Box lunches include all necessary silverware, napkins, and condiments
 - The Box Lunch option can also be done as a buffet for \$1 more per person.
 - Sandwich trays will be halved for service.

www.thecroissanterielr.com

501-412-4244

Catering Menu

All Catering items: minimum of 10 guests required
and minimum of 10 per item ordered

Breakfast Catering Menu

Minimum of 10 persons

Breakfast Packages

The Continental \$10 per person

Assorted Pastries, Fruit Salad

Executive Breakfast \$18 per person

Quiche or Frittata, Hashbrown Casserole, Fruit, & Assorted Pastries

Classic Breakfast \$17 per person

Scrambled Eggs, Bacon, Sausage, Biscuits or Assorted Pastries, Fruit Salad

Southern Breakfast \$18 per person

Scrambled Eggs, Bacon, Sausage, Fried Potatoes or Grits, Biscuits, Fruit Salad

Breakfast Snacker \$16 per person

Assorted Pastries, Sausage Balls, Egg Bites, & Fruit Salad

Breakfast Trays

Bakery Tray \$6 per person

Assorted Croissants, Pastries & Breads

Croissant Sandwiches \$10 per person

Croissants with Eggs, Choice of: Bacon, Sausage, Ham, OR Turkey Bacon, American Cheese

Breakfast Popper Tray \$12 per person

Breakfast snacks including Sausage Balls (3), Cinnamon sugar Cruffins (2), and Egg Bites (2)

A La Carte and On the Side

All priced Per Person

Grits \$3

Fruit Salad \$4

Sausage Balls (3) \$3

Egg Bites (2) \$5

Turkey Bacon or Sausage \$4

Bacon or Sausage \$4

Scrambled Eggs (2) \$5

Hashbrown Casserole \$4

Sausage Gravy \$3

Hashbrowns \$4

Beverages

Coffee \$5

Whole or Chocolate Milk Cartons \$3

Decaf Coffee \$5

Bottled Juices: Orange, Apple, or Cranberry \$3

Bottle Water \$1

Soft Drinks \$3

Ask us about custom options such as Chicken and Waffles, Chicken and Biscuits, Shrimp and Grits, Ham & Red Eye Gravy, plus many other things if you do not find something you desire.

Sandwich Trays

Sandwich only, includes Condiments, starts at \$11 per person

Sandwich Box Lunches

Sandwich Box Lunches include Chips, a Homemade Cookie, and Condiments \$16 per person

Add a side to a Box Lunch for \$4 per box.

Sandwiches

All topped with Lettuce & Tomato

Choice of Croissant or Housemade Sandwich Bread. Must order a minimum of 5 of one type of sandwich on one (1) kind of bread

Smoked Turkey and Cheddar

Smoked Ham and Cheddar

Housemade Tuna Salad

Housemade Chicken Salad

Veggie--Chef's Choice Vegetables

Upgrade your sandwich for \$1 per person

Must order a minimum of 5 of one (1) kind of Sandwich

BLT--Bacon (5), Lettuce, Tomato

Turkey Pesto--Turkey, Pesto, Brie, Red Onion, Lettuce, Tomato, Balsamic Vinaigrette

Turkey Club--Turkey, Bacon, Cheddar, Lettuce, Tomato.

Ham & Brie--Ham, Brie, Dijon, Lettuce, Tomato

Chicken Gorgonzola--Grilled Chicken, Bacon Jam, Pesto, Gorgonzola Cheese, Lettuce, Tomato

Delta Chicken--Sliced Grilled Chicken, Pimento Cheese, Bacon, Lettuce & Tomato

Salad Box Lunches

Salad Box Lunches include Croissant, a Homemade Cookie, and Dressing

Must order a minimum of 5 of one type of Salad

Garden Salad \$13.00

Salad Mix with Assorted Fresh Seasonal Vegetables, Parmesan, Croutons and Ranch

Chef \$15.00

Salad Mix, Turkey, Ham, Tomato, Cucumber, Red Onions, Bacon, 3 cheese mix,
Croutons & Ranch

Croissanterie Salad \$15.00

Salad Mix, Grilled Chicken, Strawberries, Blueberries, Blackberries, Red Onion, Toasted Pecans,
Gorgonzola, Cucumber, Balsamic Vinaigrette. Add grilled chicken \$3/person

Grilled Chicken \$15.00

Salad Mix, Grilled Chicken, Bacon, Tomato, Cucumber, Red Onion, 3 Cheese Mix, Croutons, & Ranch

Sides \$4 per person

Fruit Salad

Broccoli Salad

Pasta Salad

Marinated Tomato and Cucumbers

Macaroni Salad Traditional

Southern Caviar (Black eye pea Salad)

Potato Salad

Marinated Roast Vegetable Salad

Hot Catering Buffet Options

Can be served buffet style or individually hot boxed in reheatable containers

Soup, Salad, and Baked Potato Bar \$16 per person

Served with Homemade Chef's Choice Soup and Homemade Chili and a Garden Salad, Broccoli, 3 Cheese Mix, Chives, Sour Cream, Butter, Bacon, Ham, Salsa, Oyster crackers, & Fritos

Pasta Bar \$14 per person

Chef's Choice Pasta, Fresh Roasted Vegetables, Garlic Bread and Garden Salad.

Homemade Sauces: (Choose 1 for every 15 servings)

Marinara, Meat Sauce, Alfredo, Creamy Pesto, Pink Sauce.

Add a Meat (\$ is per person): Chicken \$4, Meatballs \$3, Sausage \$3, Shrimp \$5

Build Your Own Mac & Cheese Bar \$15 per person

Our Creamy Mac & Cheese served with Bacon, Ham, and Grilled Chicken, Broccoli, Onions & Peppers, Mushrooms, Tomatoes, 3 Cheese Blend, Chives, Garden Salad, and Garlic Bread.

Taco Bar \$15 per person

Served with Black Beans, Spanish Rice, Flour Tortillas, Cheese,

Shredded Lettuce, Sour Cream, Guacamole, Chips and Salsa.

Choose from: Seasoned Ground Beef, Grilled Chicken, Spicy Chicken, Braised Pork, Roasted Veggies, Steak (Add \$4 per person), Shrimp (Add \$5 per person)

Southern Lunch Buffet \$16 per person

Served with Mashed Potatoes, Green Beans, Garden Salad, and Rolls (Additional Side \$4 per person)

Choose from: Meatloaf, Fried Chicken, Smothered Chicken, Chicken Spaghetti,

Chicken & Wild Rice Casserole, Loaded Chicken, Chopped Steak, Pot Roast, Smothered Pork Chops, Glazed Ham, Roast Turkey

Cajun Lunch Buffet \$16 per person

Served with Red Beans, Rice, Corn Maque Choux, Garden Salad, and Garlic Bread (Additional Side \$4 per person) Choose from: Chicken and Sausage Jambalaya, Chicken Piquant, Cajun Chicken

Pasta, Chicken Fricassee, Chicken and Sausage Gumbo, Creole Vegetable Stew,

Shrimp Etouffee (Add \$2 per person), Shrimp Creole (Add \$2 per person),

Shrimp and Grits (Add \$3 per person)

Sides \$4 per person

Wild Rice	Southern Green Beans
Roasted Vegetables	Green Bean Casserole
Macaroni & Cheese	Corn Maque Choux
Spiced Glazed Carrots	Mashed Potatoes
Roasted Asparagus	Scalloped Potatoes
Roasted Brussel Sprouts	Roasted Potatoes
Squash Casserole	

Chef's Choice Buffet

Not sure what you would like? Let us help you.

(Minimum of 10 persons) Priced Per Person Based on Market Values, starts @ \$20/pp

Chef's Choice Buffet includes a Main of your choice, a Starch, 2 vegetables, Salad, and Bread.

You Choose: Pasta (no Starch), Chicken, Pork, Lamb, Beef, Seafood, Fish, Vegetarian or Vegan. We pair the rest!

Desserts

Our Chefs are happy to provide any dessert you would like. We can do anything from cookies & Brownies to layered cakes or plated desserts. Just present your idea and we can price it for you.

Assorted Cookies \$36 per dozen

Mixed Cookie and Bars \$30 per dozen

Brownies \$24 per dozen Dessert

Beverages

Bottled Water \$1 per person

Soft Drinks, can \$3 per person

1 Gallon Un Sweet Tea \$20

1 Gallon Sweet Tea \$20

1 Gallon Lemonade \$20

10# Ice Bag \$6

The
Croissanterie 

LITTLE ROCK

14502 Cantrell Rd

Little Rock, AR 72223

www.thecroissanterielr.com

catering@thecroissanterielr.com

501-412-4244