



## CATERING & EVENT PLANNING

Steps to follow when planning a catered event:

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

- There is a minimum of one weeks notice to ensure staffing and menu availability.
- Minimum Fee for Delivery is \$20.00, additional fees based on location, mileage, day of event.
- Catering order Minimum is 10 quests per item.
- Any orders over 50 guest will require a non-refundable deposit of up to 15%. The deposit amount will be applied to the final cost
- A final guest count is required seven (7) days prior to the function or the estimated number will be used.

### **In the event of a cancellation:**

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

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

Cancellations made within 24 hours of scheduled event, we have already started your order and 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 Wednesday-Friday 7:30am-4:00pm and Saturday 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.All Sandwiches will be halved for service.

# Catering Menu

**All Catering items: minimum 10 guest required**

## Breakfast Catering Menu

Minimum of 10 persons

### **Breakfast Packages**

**The Continental \$8 per person**

Assorted Pastries, Fruit Salad

**Executive Breakfast \$15 per person**

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

**Classic Breakfast \$15 per person**

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

**Southern Breakfast \$16 per person**

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

**Breakfast Snacker \$15 per person**

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

### **Breakfast Trays**

**Bakery Tray \$5.00 per person**

Assorted Croissants, Pastries & Breads

**Croissant Sandwiches \$8.00 per person**

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

**Breakfast Popper Tray \$10 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 \$2

Fruit Salad \$3

Sausage Balls (3) \$3

Egg Bites (2) \$4

Turkey Bacon or Sausage \$4

Bacon or Sausage \$3

Scrambled Eggs (2) \$4

Hashbrown Casserole \$3

Sausage Gravy \$3

Fried Potatoes \$3

### **Beverages**

Coffee \$5

Whole or 2% Milk Cartons \$3

Decaf Coffee \$5

Bottled Juices: Orange, Apple, Cranberry \$3

Bottle Water \$1

Soft Drinks \$2

**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 Box Lunches**

**Sandwich Box Lunches include Chips, a Homemade Cookie, and  
Condiments \$15 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

BLT

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**

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 \$10.00**

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

**Chef \$15.00**

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

**Croissanterie Salad \$14.00**

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

**Grilled Chicken \$14.00**

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 \$15 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 Charro or 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)

## **Casserole Buffet \$15 per person**

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

Choose from Chicken Spaghetti, Chicken & Wild Rice, Cajun Chicken Pasta, Chicken Pot Pie, Pot Roast, Chicken Broccoli & Rice, Beef Stroganoff, Creamy Sausage & Spinach Pesto Bake, Roasted Veggie Pesto Bake, Roasted Veggie and Wild Rice.

## **Southern Lunch Buffet \$16 per person**

Served with Mashed Potatoes, Green Beans, Garden Salad, and Rolls (Add Side \$4 per person)  
Choose from: Meatloaf, Oven Fried Chicken, Smothered Chicken, Loaded Chicken, Chopped Steak, 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 (Add Side \$4 per person)  
Choose from: Chicken and Sausage Jambalaya, Chicken Piquant, Chicken Fricassee, Chicken and Sausage Gumbo, Creole Vegetable Stew, Etouffee (Add \$2 per person), Shrimp Creole (Add \$2 per person), Shrimp and Grits (Add \$2 per person)

## **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*

Chef's Choice entrée 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!

## **Sides \$4 per person**

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

## **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 \$24 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



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