



CATERING & EVENT PLANNING

Steps to follow when planning a catered event:

- At the earliest possible date, Please submit a catering request on our website, or contact Wendy Schay or Jill McDonald at chefs@thecroissanterielr.com or call (501) 412-4244 or (501) 425-1207 to schedule caterings.
- Minimum Fee for Delivery is \$10.00, additional fees based on location & mileage
- To provide proper staffing and ensure that your menu items will be available, please allow a minimum of five (5) business days notice prior to your event. If time allows, more notice is preferred. Any orders over 50 guest, please allow 10 days notice and will require a non-refundable deposit of up to 15%. The deposit amount will be applied to the final cost of catering
- Please provide the estimated number of guests. A final guarantee is required seven (7) days prior to the function for parties of 50 or more, or the estimated number will be used for the number of guests.
- In the event of a cancellation:
 - We accept Cancellations with full refunds, 5 days prior to the event
 - Cancellations made within 1-4 days will receive credit for future catering or products
 - If Cancellations are within 24 hours, 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 Tuesday-Friday 7:30am-4:00pm and Saturday 7:30am-2:00pm.

Additional Fees can occur based on special request, ie dietary accomodations, special packaging, etc.



LITTLE ROCK

14710 Cantrell Road, Little Rock, AR 72223
501-412-4244 or 501-425-1207

Catering Menu

All Catering items are for a minimum of 10 guest

Sandwich Box Lunches

**Sandwich Box Lunches include Chips, a Homemade Cookie, and Condiments
\$13 per person
Add a side to a Box Lunch for \$3 per box.**

Sandwiches

**All topped with Lettuce & Tomato
Choice of Croissant, Housemade Sandwich Bread, Focaccia, or Ciabatta
Must order a minimum of 5 of one type of sandwich**

Smoked Turkey and Provolone
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 type of Sandwich**

Turkey Pesto--Turkey, Pesto, Provolone, Red Onion, Lettuce, Tomato, Balsamic Vinaigrette
Turkey Club--Turkey, Bacon, Provolone, Cheddar, Lettuce, Tomato.
Ham & Brie-- Ham, Brie, Dijon, Apple, 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 \$14.00

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

Strawberry & Chicken \$14.00

Salad Mix, Grilled Chicken, Sliced Strawberries, Red Onion, Toasted Almonds, Feta Cheese, Cucumbers, Balsamic Vinaigrette

Grilled Chicken \$14.00

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

Sides \$3 per person

Fruit Salad

Pasta Salad

Macaroni Salad

Traditional Potato Salad

Broccoli Salad

Marinated Tomato and Cucumbers

Southern Caviar (Black eye pea Salad)

Marinated Roast Vegetable Salad

Individually Boxed Hot Lunch

Minimum of 10 persons

Cheese Burger or Blackened Chicken Mac -- \$14 per person

Our 4 cheese Mac & Cheese, JiDona Farms Angus Beef or Blackened Chicken, Bacon, Red Onion, Diced Tomato, 3 Cheese Blend, Ranch Drizzle, served with side Salad & Croissant

Smoke Haus Box -- \$14 per person Brisket \$17 per person

Choice of Jidona Farms Berkshire Pork, Black Angus Brisket, Chicken or Turkey, with beans, slaw, potato salad, & Roll

Southern Lunch -- \$13 per person

Choice of Meatloaf, Chopped Steak, Smothered Chicken or Pork Chop, or Roast Turkey with Green Beans, Mashed Potatoes, Gravy & Roll

Cajun Lunch -- \$13 per person

Choice of Red Beans & Ralston Rice, Ralston Chicken & Sausage Jambalaya, Chicken Piquant, Cajun Chicken Pasta, Chicken & Sausage Gumbo, Arkansas Rice, Soaked Salad & Garlic Bread

Casserole Lunch -- \$13 per person

Choice of Chicken Spaghetti, Chicken & Wild Rice, Chicken Pot Pie, Pot Roast, Beef Stroganoff, Roasted Veggie Pesto Bake (V), Roasted Veggie & Wild Rice (V) with Garden Salad & Croissant

Pasta Lunch -- \$13 per person

Spaghetti & Meat Sauce, Spaghetti & Meatballs, Chicken Alfredo, Pasta Primavera (V), Chicken & Sausage Pesto Bake, Veggie Pesto Bake (V), with Garden Salad & Garlic Bread

Beverages

Bottled Water \$1.00 per person

16 oz Bottled Soft Drinks \$3.00 per person

1 Gallon Un Sweet Tea \$20.00

1 Gallon Sweet Tea \$20.00

1 Gallon Lemonade \$20.00

10# Ice Bag \$6.00

All Beverage will include Cups, Sweetners, Lemons, Stirrs, etc. as needed

All Box lunches include all necessary silverware, napkins, and condiments

The Box Lunch option can also be done as a buffet. All Sandwiches will be halved for service.

Breakfast Catering Menu

Minimum of 10 persons

Breakfast Packages

The Continental \$10 per person

Assorted Pastries, Fruit Salad, 2 Beverage Choices

Executive Breakfast \$13 per person

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

Classic Breakfast \$13 per person

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

Southern Breakfast \$15 per person

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

Breakfast Snacker \$12 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, Bacon, Sausage, Ham, American Cheese & Jelly

Breakfast Popper Tray \$10 per person

Breakfast snacks including Sausage Balls, Cinnamon sugar Cruffins, and Egg Bites

A La Carte and On the Side

All priced Per Person

Grits \$2
Sausage Balls \$3
Turkey Bacon or Sausage \$4
Scrambled Eggs \$3
Sausage Gravy \$3

Fruit Salad \$3
Egg Bites \$3
Bacon &/or Sausage \$3
Hashbrown Casserole \$3
Fried Potatoes \$3

Beverages

Coffee \$5
Decaf Coffee \$5
Bottle Water \$1

Whole or 2% Milk Cartons \$3
Bottled Juices: Orange, Apple, Cranberry \$3
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.

Hot Catering Buffet Options

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 \$13 per person

Chef's Choice Pasta with Fresh Roasted Vegetables, Garlic Bread and Garden Salad.
Homemade Sauces: Marinara, Meat Sauce, Alfredo, Creamy Pesto, Pink Sauce. Add a Meat (\$ is per person):
Chicken \$3, Meatballs \$2, Sausage \$2, Shrimp \$4

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, Steak (Add \$2 per person), Roasted Veggies, Shrimp (Add \$3 per person)

Burger Bar \$14 per person

JiDona Farms Black Angus Ground Beef and/or Freshly Grilled Chicken, Served with Chips, Baked Beans, potato salad and all accompaniments

Add Hot Dogs \$5 Per Person Make it all Dogs \$10

Smokehouse Buffet

Includes Baked Beans, Coleslaw, Potato Salad, Homemade BBQ Sauce, and Rolls

Pulled Pork, Smoked Sausage, Chicken or Turkey \$14 per person. Brisket \$17 per person

Buns served upon request for an additional \$1 per person

Southern Lunch Buffet \$15 per person

Served with Mashed Potatoes, Green Beans, Garden Salad, and Rolls (Add Side \$3 per person)

Choose from Meatloaf, Oven Fried Chicken, Smothered Chicken, Loaded Chicken, Chopped Steak, Smothered Pork Chops, Glazed Ham, Roast Turkey

Cajun Lunch Buffet \$15 per person

Served with Red Beans, Rice, Corn Maque Choux, Garden Salad, and Garlic Bread (Add Side \$3 per person)

Choose from Chicken and Sausage Jambalaya, Chicken Piquant, Chicken Fricassee, Shrimp Etouffee (Add \$2 per person), Shrimp Creole (Add \$2 per person), Chicken and Sausage Gumbo, Shrimp and Grits (Add \$2 per person), Creole Vegetable Stew

Casserole Buffet \$14 per person

Served with Green Beans, Garden Salad, and Rolls (Add Side \$3 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.

Sides \$3 per person

Southern Green Beans	Ralston Farms Rice Pilaf
Sweet & Sour Green Beans	Rice Au Gratin
Green Bean Casserole	Roasted Vegetables
Corn Maque Choux	Dijon Broccoli & Cauliflower
Mashed Potatoes	Macaroni & Cheese
Scalloped Potatoes	Spiced Glazed Carrots
Candied Sweet Potatoes	Asparagus
Roasted Potatoes	Roasted Brussel Sprouts
Baked Beans	Squash Casserole

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 Cookie Tray \$24 per dozen

Mixed Cookie and Bars \$30 per dozen

Brownie Tray \$36 per dozen

Dessert Bars \$40 per dozen

Chef's Choice Buffet

(Minimum of 10 persons) Priced Per Person Based on Market Values

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

Chef's Choice entrée includes Starch, 2 vegetables, Salad, and Bread.

You Choose Pasta (no Starch), Chicken, Pork, Lamb, Beef, Seafood, Fish, Vegetarian or Vegan

We pair the rest!