



LITTLE ROCK

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 to schedule caterings.

- 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. 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

Sausage Balls (3) \$3

Turkey Bacon or Sausage \$4

Scrambled Eggs (2) \$4

Sausage Gravy \$3

Fruit Salad \$3

Egg Bites (2) \$4

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 \$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 \$3 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 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 \$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 \$3 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 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)

Casserole Buffet \$15 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.

Southern Lunch Buffet \$16 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 \$16 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

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!

Sides \$3 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 Cookie Tray \$24 per dozen

Mixed Cookie and Bars \$30 per dozen

Brownie Tray \$36 per dozen Dessert

Bars \$40 per dozen

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

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www.thecroissanterielr.com

501-412-4244