



FRENCH PRESS
Bakery & Cafe

CATERING MENU

- *PLATTERS* -

All platters include plates, napkins, and
cutlery. Platters serve 8-10 people

Bialy Platter

Assortment of fresh-baked bialys; Bacon,
Egg & Cheddar, Poppy Seed & Onion, and
Tomato, Basil leaf & Mozzarella

49.95

Scones Platter

Selection of mini Mixed Berry scones and
Lemon Poppy Seed scones, served with
butter and jam

42.95

Croissant Platter

Mini European Butter Croissants and French
Chocolate Croissants

59.95

Viennoiserie Platter

Mini assorted pastries; Cheese Danish,
Raspberry Danish, European Butter
Croissants, and French Chocolate Croissant

64.95

Fresh Fruit Platter

Seasonal fresh fruit and berries

37.95

Sticky Bun Platter

Mini sweet dough, cinnamon sugar filling

39.95

All orders require a 72 hours notice,
email info@frenchpressbakery.com to place or inquire

- *BREAKFAST* - à la carte

Overnight Oats

Peanut Butter & Chocolate Chip or
Peaches & Cream

5.25

Raspberry Greek Yogurt Parfaits

5.45

Muffins

Coffee Cake, Vegan Blackberry

3.65

Deep Dish French Quiche

Provençal or Lorraine

39.95

Natalie's Freshly-Squeezed Orange Juice

2.45

Natalie's Holistic Clean Juices

4.85

Essentia Ionized Alkaline Water

2.85

Box of Joe

96oz House Blend Coffee with cups, sugar,
milk, stirrers

26

- *BRUNCH BOX* - minimum quantity, 8

14/guest, includes the following

Provençal or Lorraine Quiche

Herbed Roasted Potatoes

Sliced Seasonal Fruit

Mini Greek Yogurt Parfait



- LUNCH BOX -

13.95/guest (minimum 20 guests),
assorted selection with house salad and
Madeleine cookie

Champs-Élysées Baguette
roasted turkey, brie, fuji apple

Le Voyage Croissant
roasted chicken, curry, apricot, currant,
celery, red onion, mayo

Jardin Baguette
grilled portabello, caramelized onion,
roasted red bell pepper, Roquefort

Salade Verte
baby spinach, grilled chicken, roasted
pear, Roquefort, red onion, pecan

Ancienne Bowl
eggplant falafel, bulgur, bell peppers,
scallions, parsley, spices, tomato

- ENTRÉES -

Price/guest. Available hot or cold,
individually packaged

Island Rice
Spanish rice, sofrito, grilled shrimp,
shredded chicken, andouille sausage
13.95

Rigatoni, Sausage & Fennel Cream
sweet italian pork sausage, rigatoni, fennel
cream, freshly cracked black pepper
14.95

Ratatouille
stewed zucchini, squash, eggplant, tomato,
red bell pepper, parmesan cheese
10.00

Beef Bourguignon
braised boneless beef short ribs, red wine
reduction, haricots verts, mashed potato
18.95

- SANDWICH PLATTER -

9.95/guest (minimum 8 guests), assorted mini
ciabatta sandwiches with house salad

Chicken Salad
roasted chicken, lemon, tarragon, and
mayonnaise

Roast Beef
slow-roasted beef, cheddar cheese, roasted
peppers, caramelized onions, and spicy aioli

Ham & Swiss
applewood smoked nitrate-free ham, swiss,
and dijon mustard

TBM
fresh mozzarella, tomato, and basil oil

- PÂTISSERIE -

Traditional Cookie Platter (3 dozen)
mini assortment of classics; chocolate chip,
oatmeal cranberry, peanut butter
39.95

European Cookie Platter (3 dozen)
chocolate hazelnut meringue, orange almond
raspberry financier, chocolate madeleine,
cranberry pistachio biscotti
54.95

Dessert Platter (3 dozen)
assorted mini desserts; citron tart, chocolate
mousse cup, almond berry frangipane,
opera torte
69.95

House Cake (1/2 Sheet - 45 servings)
half vanilla and half chocolate cake,
vanilla buttercream
125

*Customized menu and items (gluten-free, vegan, etc.)
available upon request*