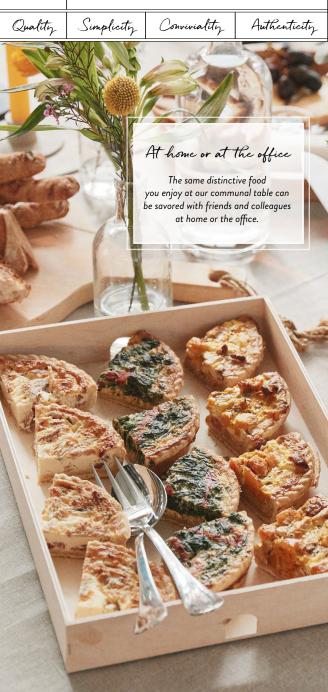


### CATERING

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## Breakfast Platters

Start the day with fresh and wholesome ingredients and enjoy the simple pleasures of life.

30.50 **ORGANIC MINI VIENNOISERIES** (20 pieces) 10 mini butter croissants - 10 mini chocolate croissants

**ORGANIC VIENNOISERIES** (10 pieces) 25.00 5 butter croissants - 5 chocolate croissants

**VEGAN VIENNOISERIES** V (10 pieces) 28.50

5 vegan hibiscus croissants - 5 vegan cinnamon rolls

MIXED ORGANIC VIENNOISERIES (10 pieces) 27.50

butter croissants - almond croissants - chocolate croissants - chocolate torsadés - vegan cinnamon rolls

### MINI SAVOURY CROISSANTS (20 pieces)

 Homemade egg salad 50.00 · Avocado mash 50.00 · Dutch ham and old farmers cheese 52.50 · Smoked Atlantic Kvarøy salmon with herb sauce 60.00

#### GRANOLA PARFAIT & FRUIT SALAD (10 pieces) 35.00

- 5 mini granola parfaits: organic granola, red fruit, seasonal fruit compote, choose from: organic plain yoghurt or organic soy yoghurt
- 5 mini fresh fruits salads V

SKYR MUESLI WITH FRESH FRUITS (10 pieces) 37.50 overnight oats made of muesli with organic skyr, served with banana, red fruit and fresh mint

> Breakfast, brunch, lunch or drinks, for groups large or small, we've got just what you need to make your next event memorable!

### Salads

Served with our organic bread and organic butter.

### SALAD TO SHARE (5 people)

• Caesar: Romaine lettuce, smoked chicken, bacon, organic egg, Parmesan crisps, homemade organic croutons and Caesar dressing

85.00

82.50

• Tuna: sustainably pole caught skipjack tuna 77.50 from Fish Tales, quinoa tabouleh, grilled vegetables, mesclun, sprouts and mustard vinaigrette

• Cobb: smoked chicken, grilled bacon, Fourme d'Ambert (blue cheese), mesclun, organic egg, spring onion, parsley and mustard vinaigrette

• Panzanella V: roasted vegetables, Romaine lettuce, 70.00 mesclun, homemade organic croutons, basil oil, grapes, spring onion, dill, parsley, lemon and vegan vinaigrette

**INDIVIDUALLY PACKAGED** (10 pieces) +10.00

## Sandwich Platters

TARTINES (5 people) 60.00 **BRIOCHES** (5 people) 60.00 **BAGUETTES** (5 people) 60.00 CIABATTA (5 people) 60.00

#### CHOOSE FROM THE FOLLOWING FLAVOURS (max. 5 flavours):

- Fromage Frais: organic fresh cheese, radish, chives and spring onion
- · Caesar: smoked chicken, organic egg, Parmesan, avocado, arugula and Caesar dressing
- · Salmon: smoked Atlantic Kvarøy salmon herb sauce, butter, dill and chives
- · Hummus & Grilled Vegetables V: grilled zucchini and bell pepper with basil oil
- Avocado Mash <sup>v</sup>: pumpkin and sunflower seeds and citrus-cumin salt
- Tuna: sustainably pole caught skipjack tuna from Fish Tales, hummus and chives
- · Italian: buffalo mozzarella, Parma ham, organic pesto rosso, cherry tomato and basil oil
- · Smoked Chicken & Buffalo Mozzarella: grilled zucchini, basil oil and aragula
- Homemade Egg Salad: sprouts and furikake (sesame seeds & nori)

### Combo's

Easy to share for small and big occasions, at home and at the office.

LE PAIN O	JOTIDIEN BRE	AKFAST (10	people)	145.

5 organic butter croissants - 5 organic chocolate croissants - 1/4 loaf of sliced organic wheat bread - 10 fresh fruit salads - 10 small bottles of fresh orange juice or organic apple juice - 1 organic chocolate spread - 1 organic jam - organic butter

### INDIVIDUAL BREAKFAST (minimum 5 people)

15.40 р.р.

organic butter croissant or organic chocolate croissant organic wheat bread and organic baguette fresh fruit salad - fresh orange juice or organic apple juice organic chocolate spread - organic jam - organic butter

### LUNCH FOR 10 (4 platters)

220.00

platter of mini salads - platter of tartines - platter of baguettes - platter of mini tarts

### INDIVIDUAL LUNCH (minimum 5 people)

23.50 р.р.

tartine to choose from our assortment - mini salad - organic brownie

## Small Bites Platters

### **VEGETABLES AND DIPS** (10 people)

35.00

carrot - cucumber - cauliflower - radish - cherry tomatoes - hummus - red beetroot hummus

### **QUICHES** (12 pieces)

60.00

Kies uit: Lorraine - feta & spinach - asparagus & brie - salmon & leek

### CHEESE ASSORTMENT (10 people)

70.00

Dutch old farmers cheese - soft goat cheese - brie - blue cheese - grapes - walnuts - organic fig jam - organic baguette - organic hazelnut & raisin flûte - organic Swedish rye bread - organic butter

### **SMOKED ATLANTIC SALMON** (10 people)

70.00

organic Swedish rye bread - fromage frais - lemon - organic butter

### MEZZE (10 people)

35.00

### 4 kinds of mezze served with organic crostini

hummus - avocado mash - smoked salmon & avocado rilette - red beetroot hummus

#### V · VEGAN

### Sweets Platters

No matter the occasion, it's always better with desserts!

DESSERTS (8 pieces) organic brownie - lemon tart - appel & cinnamon tart - caramel tart	40.00
MINI TARTS (15 pieces) lemon - raspberry - chocolate - caramel	42.50
SLICED CAKE (30 slices) chocolate - plain - lemon	42.50
<b>COOKIES AND MUFFINS</b> (20 pieces) different flavours available	57.50
COFFEE BREAK (50 pieces) lemon cake - organic mini brownies - financiers - fresh strav	<b>45.00</b> wberries
<b>BELGIAN WAFFELS</b> (10 people) Liege waffles - fresh strawberries - chocolate sauce	42.50
SLICED FRUIT V (15 people)	36.50

# Cold Beverages

pineapple - melon - berries

•	33CL	1L
FRESH ORANGE JUICE	5.70	12.75
ORGANIC APPLE OR PEAR JUICE	4.45	10.00
COLD PRESSED JUICES 25cl	5.75	
· organic pear, spinach and mint detox juice		
· organic carrot, ginger and turmeric booster		
· apple, lime and active charcoal detox juice		
RASPBERRY LEMONADE	4.25	9.60
HOMEMADE LEMONADE	3.65	8.25
SEASONAL SMOOTHIE	5.75	12.95
STILL OR SPARKLING WATER 50cl	2.95	

# Organic Wines

SPARKLING: Frizzante, Vega Caliza	25.75
ROSÉ: Côte de Provence, La Madrague	26.00
WHITE: Sauvignon Blanc, Bodegas Latúe	18.50
WHITE: Pinot Grigio, Treeborn	23.75
RED: Tempranillo, Tierra Alegre	18.50

## Classic Pies

CHEESECAKE (4-6 people) cheesecake with red fruit and a speculoos crust	25.00
<b>CHOCOLATE PIE</b> (4-8 people, gluten free) for the chocolate lovers!	29.50
APPLE & CHERRY CRUMBLE PIE (4-6 people) this vegan pie is filled with bits of cherries and apple and topped with a deliciously crunchy crumble	24.00

As artisanal bakers, using organic, seasonal ingredients sourced locally and sustainably has always been a priority for us.

With our 'Small Steps' campaign, we have been carefully and gradually making considered changes towards more sustainability.

We're continually striving towards an offering that is good for both our planet and our customers. We're proud to reveal a menu with an emphasis on seasonal and plant-based dishes. We encourage our customers towards plant-based options and proving that this choice doesn't come at the expense of quality and taste.

Discover more about our catering services trough this QR code



lepainquotidien.com/catering

We deliver from an order amount of € 250,- the costs are € 25,- (inside the ring road). Prices and assortment are subject to changes.