

Red Box Lunch

\$12.49

Customize each lunch with your choice of entrée, dessert and a drink; personalize each Red Box with a name. Delivered with napkin, cutlery roll and towelette.

Brown Box Lunch

\$9.99

Includes an entrée, a dessert and a drink. All entrées are boxed together, individually wrapped and labeled. All desserts are boxed together. Drinks come in a bag.

When ordering multiple lunches, select either Red or Brown box for all lunches in the order

Choose one each:

- Entrée - Sandwich, Salad or Quiche
- Dessert - Pastry, Croissant or Other
- Drink

Add-Ons:

Tim's Chips (Original, Jalapeno, Maui Onion, BBQ) **\$1.00**
Fruit Cup **\$2.00**

Drinks

Coke	\$1.50	Perrier	\$1.75
Sprite		Apple Juice	\$2.00
Diet Coke		Orange Juice	
Bottled Water			
Lemonade			

Sandwiches

\$6.95

Turkey & Swiss - lettuce, tomato mayo, Dijon mustard

Ham & Swiss - lettuce, tomato mayo, Dijon mustard

Tuna Salad - with basil and tarragon lettuce, tomato, mayo

Camembert Cheese - lettuce tomato, Dijon mustard **(Vegetarian)**

Pate Forestier - pork and mushroom pate, lettuce, cornichon pickles Dijon mustard

Sliced Egg - lettuce, tomato, mayo Dijon mustard **(Vegetarian)**

Ham & Swiss & Butter

Salmon Salad - with onion and dill lettuce, tomato, chipotle mayo

Roasted Vegetable - bell peppers zucchini, Portobello mushrooms, light mayo, tomato, lettuce, Swiss cheese **(Vegetarian)**

Chicken Salad - with bell peppers Swiss cheese, lettuce, tomato, mayo

Roast Beef & Cheddar - lettuce tomato, mayo, Dijon mustard

****Extra Charge for extra meat, cheese, & egg on sandwiches****

Soup du Jour

\$5.75

Quiche

\$5.75 Individual 5"
6 for \$10.50 Miniature
\$17.00 Full Size 9"

Broccoli & Cheddar Cheese

Quiche Poireau - Leek & Swiss Cheese

Quiche Lorraine - Ham & Swiss & Onion

Salad

\$6.95 Individual
\$33.00/\$36.00 Bowl (serves 5-6 entrees)

Tarragon Salad - mixed greens, pears, bleu cheese crumbles, candied pecans tarragon vinaigrette

Salad Julienne - mixed Greens, turkey, ham, Swiss cheese, bleu cheese crumbles tarragon vinaigrette

Mixed Greens - topped with tomato cucumber & tarragon vinaigrette

Tuna & Egg Salad - mixed greens, tuna salad with basil & tarragon, sliced hard-boiled egg, tomato, tarragon vinaigrette with a side of baguette slices

Caesar Salad - romaine lettuce, tomato, Parmesan cheese, croutons, Caesar dressing
Individual size comes with Shrimp

Add Chicken Salad +\$1.50 Individual
+\$5.00 Large Bowl

Add Shrimp +\$2.00 Individual
+\$6.00 Large Bowl

Le Fournil Catering

Sandwich Platter \$75.00

10 assorted sandwiches

Fruit Salad (serves 12) \$47.25

Mini Quiche Platters

18 mini quiche **\$34.00**

36 mini quiche **\$69.00**

Croissant Platters

5 assorted croissants **\$19.00**

12 assorted croissants **\$40.00**

10 assorted mini croissants **\$21.00**

20 assorted mini croissants **\$40.00**

5 cinnamon rolls **\$18.00**

12 cinnamon rolls **\$39.00**

Dessert Platters

5 assorted pastries **\$19.25**

12 assorted pastries **\$43.00**

18 mini pastries **\$34.00**

36 mini pastries **\$69.00**

7 chocolate mousse cups **\$26.00**

18 chocolate mousse cups **\$62.00**

18 assorted cookies **\$20.50**

36 assorted cookies **\$40.00**

Cakes

Size	Serves	Size	Serves
6" Round	4-6	12" Round	14-20
8" Round	6-10	Half Sheet	30-40
10" Round	10-14	Full Sheet	60-80

Mille Feuille

a mixture of vanilla butter cream and pastry cream between layers of puff pastry, topped with icing

6" \$20	8" \$25	10" \$35	12" \$45
Half Sheet \$65	Full Sheet \$130		

Chocolate Ganache

layers of chocolate sponge cake and a whipped chocolate mousse, covered in a smooth layer of rich chocolate ganache

Fraisier

layers of vanilla sponge cake, vanilla mousseline, and fresh strawberries with a thin layer of colored glaze

Opera

layers of coffee butter cream and chocolate mousseline, separated by thin layers of almond sponge cake, topped with a dark chocolate glaze

6" \$24	8" \$31	10" \$38	12" \$51
Half Sheet \$100	Full Sheet \$200		

Cookies

\$0.95 to \$1.65

Shortbread Raisin	Madeleine
Chocolate Espresso	Macaron

Dessert Choices

\$3.15 Individual **6 for \$10.50** **\$22.00 Miniature** **\$28.00 8" Round** **10" Round**

Pastries

Mixed Fruit Tart	Chocolate Tart
Cheese Tart	Apple Tart
Lemon Tart	Blueberry Tart
Strawberry Tart	Chou a la Crème
Coffee Éclair	Chocolate Éclair
Seasonal Tart(s)	Mille Feuille slice

Gluten Free Desserts

Chocolate Mousse Fruit Cup

Croissant Flavors

\$1.99 to \$2.99

Butter	Chocolate
Almond	Apple Turnover
Apple	Raisin
Raspberry	Peach
Cinnamon Roll	Almond Brioche
Ham & Swiss	Spinach & Feta
Turkey & Cheddar	

Order at

www.le-fournil.com

Bakery phone 206-328-6532