

BREAKFAST

*Our baked goods are made in-house daily.
Please call for today's flavors.*

Muffins
Low Fat Muffins
Scones
Croissants
Bagels
Pains au Chocolats
Raisin or Cheese Danish
Tea Breads
Vanilla Yogurt, Granola & Berry Parfait Cups
Fresh Fruit Salad
Quiche
Individual Omelette
Savory Egg Stratas
Breakfast Quesadillas

Miniature baked goods also available.

Please inquire about other breakfast options.



BREAKFAST BEVERAGES

Our airpots hold 8-10 cups and keep your beverages warm for up to six hours.

Our Finest Gourmet Coffee
Imported Hot Chocolate
Specialty Teas & Hot Water
Fresh Orange or Grapefruit Juice
pint or half gallon



LUNCH

TEA SANDWICHES

Price per dozen

Cucumber & Watercress 18.00
Smoked Salmon 21.00
Egg Salad 18.00
Curried Chicken Salad 21.00
Olive Tapenade & Goat Cheese 18.00
Shrimp Salad 24.00
Pear Chutney & Smoked Turkey 21.00

AUX DELICES SAND

Avocado, Cheddar, Sprouts, Cucumber Tomato and Spicy Mayonnaise on Multi Grain Bread
Chicken Salad Green Goddess Dressing Tomato, Mesclun Greens on Whole Wheat Baguette
Egg Salad with Lettuce and Tomato
Ham & Brie with Honey Mustard and Lettuce On French Baguette
Roast Beef with Lettuce, tomato & Russian Dressing
Tuna Salad with Lettuce and Tomato on Rye Bread
Roasted Turkey with Swiss, Lettuce, Cranberry-Aioli on Multi Grain Bread
Smoked Turkey Caesar Wrap
Grilled Vegetables Wrap with Fresh Mozzarella and Arugula
Grilled Chicken Breast with Grilled Radicchio, Gorgonzola on a Roll
Tomato, Basil & Mozzarella on French Baguette

About Aux Délices

Aux Délices is the brainchild of husband and wife team Greg Addonizio and Debra Ponzek. Debra Ponzek is an internationally-acclaimed chef who, prior to opening Aux Délices, was Executive Chef at New York City's Montrachet Restaurant and credited with a seven-year run of three-star status. Debra's numerous awards include the prestigious Food & Wine magazine's "Ten Best New Chefs," the James Beard Foundation's "Rising Star Chef of the Year," and the Chefs of America "Chef of the Year."

The couple opened Aux Délices in Riverside, Connecticut in 1995; a second location in Greenwich, was opened in 2000, and in 2004, Darien. All three shops offer Chef Ponzek's culinary creations, company-branded prepared food products and a unique collection of specialty food products. In addition, Aux Délices Events specializes in large-scale event planning and catering for weddings, special events and home entertaining.

We are committed to providing our customers with the very finest cuisine, meticulously prepared to enjoy in our café, in your home, at your corporate event or for your entertaining pleasure. We are proud that we prepare each item in our shop, and we welcome your comments, suggestions and requests.

Greenwich Shop

3 West Elm Street
Greenwich, CT 06830
(203) 622-6644
Monday-Friday 7:00-6:30
Saturday 8:00-6:30 Sunday 9:00-4:00

Riverside Shop

1075 East Putnam Avenue
Riverside, CT 06878
(203) 698-1066
Monday-Friday 7:30-6:30
Saturday 7:30-6:30 Sunday 7:30-5:00

Darien Shop

Goodwives Shopping Center
25 Old Kings Hwy. North
Darien, CT 06820
(203) 662-1136
Monday-Friday 7:30-6:30
Saturday 8:00-6:30 Sunday 9:00-4:00

Thank you for shopping at Aux Délices.

AUX DÉLICES

FOODS BY DEBRA PONZEK



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**Carry Out
Menu**

PLATTERS & CRUDITÉS

Displayed on decorative silver platters

Provençal Vegetable Crudité

Caramelized Onion Dip
Small 35.00 (serves 4-6)
Large 60.00 (serves 10-12)

Jumbo Shrimp Cocktail

Cocktail Sauce & Lime Chili Aioli
Small 45.00 (serves 8-9)
Large 85.00 (serves 15-18)

Artisan Cheeses & Fruit

Manchego, Maytag Blue, Camembert & St. Andre
Dried Pears, Figs & Apricots with French Baguette.
Small 40.00 (serves 4-6)
Large 75.00 (serves 12)

Caramelized Brie with Roasted Pecans

Small 20.00
Large 45.00

Aux Délices Canapé Platter

Black Olive Tapenade Tartines, Vegetable Summer Rolls,
Fava Bean Tartines with Shaved Pecorino, Smoked Salmon
Roulade on Black Bread, Filet Mignon Crostini.
55.00 (serves 10)
30 pieces

Smoked Salmon Platter

Smoked Salmon Garnished with Chopped Onion,
Chopped Egg, Capers and Lemon.
Small 45.00 (serves 4-6)
Large 85.00 (serves 8-10)

French Charcuterie Platter

French Bistro Ham, Saucisson Sec, Prosciutto, Organic
Genoa Salami, Marinated Mushrooms, Cornichons, Mixed
Olives, Fresh Mozzarella and a French Baguette
85.00 (serves 8-10)

BAR SNACKS & DIPS

Priced per pound or by the 1/2 pint

Spiced Nuts
Coconut Curry Macadamias
Gingered Pecans
Guacamole & Salsa
Caramelized Onion Dip
Hummus
Assorted Olives
Olive Tapenade

HORS D'OEUVRES

All items priced per dozen

COLD

Black Olive Tapenade Tartines with Fresh Thyme	15.00
Fava Bean Tartines with Shaved Pecorino	23.40
Filet Mignon Crostini with Port Fig Jam and Roquefort	24.00
Smoked Salmon on Black Bread with Dill Mustard Sauce	21.00
Jumbo Shrimp with House Made Cocktail Sauce	21.00
Shrimp and Chive Spring Rolls	21.00
Smoked Salmon Roulade on Black Bread	24.00
Vegetable Summer Rolls, Thai Peanut Sauce	15.00
Caesar Salad Summer Rolls with Prosciutto	21.00



* Wild Mushroom Bruschetta	18.00
* Shrimp, Lime & Ginger Salad in Phyllo Cups	27.50
* Tomato and Basil Bruschetta (seasonal)	18.00

* (Assembly required.)

HORS D'OEUVRES

All items priced per dozen

HOT

Chicken Yakitori with Shiitake Mushrooms & Bell Peppers	22.20
Asian Chicken Saté, Apricot Ginger Sauce	21.00
Andouille Sausage in Puff Pastry	18.00
Barbecued Duck Quesadillas	21.00
Coconut Shrimp, Mango Dip	24.00
Crispy Vegetable Spring Rolls, Plum Dip	18.00
Goat Cheese & Mascarpone Tartlettes with Sweet Pepper Confit	21.00
Mini Crab Cakes, Tarragon Remoulade Sauce	24.00
Moroccan Chicken B'steeyas (2 doz. min)	21.00
Pesto Grilled Shrimp	24.00
Spinach and Shallot Stuffed Mushrooms	21.00
Wild Mushroom and Leek Tartlettes	18.00



* Artichoke and Spinach Phyllo Triangles	18.00
* Fig and Goat Cheese Stars	18.00
* Pigs in a Blanket	18.00
* Roquefort and Cranberry Cheese Straws	18.00
* Roquefort and Pear Phyllo Stars	18.00
* Baked Brie with Pear Cranberry Filling (1 whole brie)	25.00

* (Comes frozen in ready to bake containers.)

DESSERTS

Aux Délices Silver Cookie Platter

A selection of cookies, brownies and dessert bars.
Garnished with fruit.
Small 25.00 (serves 8-10)
Large 48.00 (serves 15-20)

Petit Four Silver Platter

Assorted Finger Desserts from the following:
Mini Tartlettes, Chocolate Dipped Strawberries, French Macarons,
Pecan Squares & Mini Chocolate Mousse Cups.
Small 45.00 (serves 6-8)
Large 75.00 (serves 10-12)

Petit Four Selection

All items priced per dozen

Mini Tartlettes 21.00
Mini Eclairs 21.00
Traditional Petit Fours 33.00
Mini Cream Puffs 21.00
Chocolate Dipped Strawberries 33.00
Classic French Macarons 15.00
Pecan Squares 15.00
Mini Chocolate Mousse Cups 18.00
Lemon Squares 15.00

Sliced Seasonal Fruit Platter

5.00 per person

Specialty Desserts

We offer a wide range of Tarts, Birthday and Specialty Cakes,
Wedding Cakes, Mousses and other Desserts.

FULL SERVICE CATERING

Need more help with your party planning? Call our Event
Planning and Catering staff, 203-326-4540, Ext.101.



Please ask for our Weekly Menu, which features
our Seasonal Soups, Entrées, Vegetables, Side Dishes and Salads.