

≡DESSERTS≡

Classic Cookie Tray

A platter of our selected miniature cookies,
brownies & dessert bars.

\$4.00 per person (5-person minimum)

Petit Four Tray

Assorted Mini Tartlettes, Chocolate Dipped Strawberries,
French Macarons, Pecan Squares
& Mini Chocolate Mousse Cups

Small 45.00 Large 75.00

Garnished with fresh flowers.

Brownies and Strawberries

A display of our signature Brownies and
Fresh Strawberries

\$3.00 per person. (4 person minimum)

Birthday and Celebration Cakes

Some of the most popular selections include:

**Chocolate Homestyle
Chocolate Mousse Cake**

Lemon Coconut

Strawberry Shortcake

**White Chocolate Mousse & Raspberry
Carrot Cake**

Orders must be placed 48 hours before date of pick-up

***Please ask our sales consultants for more
information on our cakes***

Beverages and Chips

Individual Bottles of Soda: \$1.50

Aux Délices Bottled Water \$1.65/\$1.95

Pellegrino \$1.60Sm - \$3.00Lg

G.U.S. Sodas (Crimson Grape, Myer Lemon, Ruby
Grapefruit or Cranberry-Lime) \$2.25

Honest Iced Tea \$2.50

Fresh Squeezed Lemonade \$8.50 per ½ Gal.

Freshly Ground Premium coffee Pots

Regular or Decaf \$17.50 each (8-10 cups)

Cape Cod Chips \$1.25

Terra Chips \$1.50

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.

CORPORATE CATERING ORDERING INFORMATION

*Orders must be placed no later than
2:00 p.m. the day before the required delivery.*

Tel.: (203) 326-4540 Ext. 115

Fax.: (203) 975-2805

ORDERING INFORMATION

Aux Délices will deliver to your place of business
or home throughout Fairfield and
Westchester Counties.

Delivery charges vary depending on your location.

Payment may be made by Cash, Visa,

Master Card or American Express.

***In order to guarantee delivery is available,
please call our Corporate Catering office no later than
2:00 PM the day prior to your requested
delivery date.***

CORPORATE CATERING & DELIVERY ORDERS

23 Acosta Street
Stamford, CT 06902
Tel. 203-326-4540 Ext. 115
Fax 203-975-2805

RETAIL SHOPS

Greenwich

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

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

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

AUX DÉLICES
FOODS BY DEBRA PONZEK

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Corporate Catering and Delivery Menu

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Fax: (203) 975 2805

≡BREAKFAST≡

Aux Délices Breakfast Basket

A variety of our breakfast baked goods in a basket. Selection may include: muffins, scones, danish, croissants, bagels and pain au chocolats.

Choose regular or miniature size pastries.

Served with Whipped Butter & Jam.

\$4.25 per person**

(3 mini-size or 2 regular-size pieces per person)

Aux Délices Continental Breakfast

Aux Délices bakery basket with bowl of fruit salad and fresh orange juice.

\$10.50 per person**

Smoked Salmon Platter

Smoked Salmon Garnished with Chopped Onion, Chopped Egg, Capers and Lemon.

Serves 8 –10

\$85.00

Quiche

Serves 8 –12

Quiche Lorraine **\$36.00**

Asparagus and Mushroom **\$30.00**

Broccoli and Wisconsin Cheddar **\$30.00**

Black Forest Ham and Cheddar **\$36.00**

Norwegian Smoked Salmon, Tomato & Chive **\$40.00**

Breakfast Extras

Vanilla Yogurt, Granola & Berry Parfait Cups **\$4.95** each

Fresh Fruit Salad with Mint & Lavender **\$3.50** per person

Fruit Skewers **\$1.75** each

Sliced Seasonal Fruit Platter **\$5.00** per person

Breakfast Burrito **\$4.95** each

▲ Tea Breads **\$14.75** (serves 10-12)

Beverages

Freshly Squeezed Orange or Grapefruit Juice

\$3.00 per pint (serves 2)

Aux Délices Bottled Water **\$1.65** or **\$1.95** each

Regular or Decaf Coffee **\$17.50**, serves 8-10

Tea Service, **\$15.00** 8-10 cups

≡LUNCH≡

Aux Délices Sandwich Buffet

A variety of our sandwiches and wraps from the list below, presented on a platter with your choice of one side salad and our Classic Cookie Tray.

\$14.95 per person**

Sandwich Buffet with two salads, \$18.50 per person

Aux Délices Sandwich Platter

A variety of our sandwiches and wraps, presented on a platter.

\$7.25 per person**

Petite Sandwich Platter

A selection of our small sandwiches on mini brioche rolls, mini croissants and small wraps.

\$3.25 per sandwich

Aux Délices Sandwiches

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 Baguette

Roast Beef with Swiss, Grilled Radicchio and Horseradish Mustard Aioli on Brioche Roll.

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 Baguette

Mediterranean Combo French Ham, Prosciutto, Organic Salami, Provolone Cheese, Roasted Peppers, with Basil oil

Call for our Weekly Sandwich Specials
6 person minimum**

≡SALADS≡

Our salads change weekly but always include several pasta salads. If you have chosen our Sandwich Buffet one of the salads below may be included in your selection

Caesar Salad

Romaine with Shaved Parmesan and Crunchy Croutons, Classic Caesar Dressing

\$3.75 per person

Add Grilled Chicken \$4.75

Add Grilled Shrimp \$8.00

▲ Baby Arugula Salad

with Shaved Fennel, Parmesan and Lemon Vinaigrette or with Dried Cranberries, Honey Almonds, Manchego, Red Wine Vinaigrette

\$4.25 per person

Romaine Garden Salad

with Cherry Tomatoes, Sliced Cucumbers, Carrots, Mushrooms, Balsamic Vinaigrette

\$4.00 per person

Greek Salad

Romaine with Tomato, Cucumber, Black Olives, Feta Cheese, Lemon Vinaigrette

\$4.25 per person

▲ Aux Delices Orzo Salad

With Apricots and Pistachios

(1/3 pound)

\$3.50 per person

Vegetable Pasta Salad

(1/3 pound)

\$3.50 per person

≡ENTREE SALADS≡

(Minimum 1 pound)

Flank Steak Salad, Chipotle Vinaigrette
\$18.00 per pound

Roasted Salmon salad with Vegetables, and Lemon Vinaigrette
\$18.00 per pound

≡ENTRÉES≡

All of our freshly prepared entrées are made to order and are delivered at room temperature unless otherwise arranged.
(6 person minimum)

Marinated & Grilled Boneless Chicken Breast

(6 oz. portion)

Served with Mango Salsa or Basil Pesto Sauce

\$7.50 per person

Marinated & Grilled Flank Steak

(6 oz. portion)

Served with Chimichurri Sauce or Horseradish Crème Fraiche

\$8.00 per person

Sliced Filet Mignon

(6 oz. portion)

(Cooked medium-rare unless otherwise specified)

Served with Horseradish Crème Fraiche
\$15.75 per person

Poached or Grilled Salmon Filets

(6 oz. portion)

Served with Cucumber-Dill Crème Fraiche
\$13.50 per person

Platter of Grilled or Roasted Vegetables with Basil Oil

\$12.95 per pound

≡SIGNATURE SALADS≡

(6 oz. portion)

Cobb Salad \$8.75 **Tuna Salad \$6.75**

Chef's Salad \$8.75 **BLT Salad \$6.95**

▲ **Asian Chicken Salad \$6.50**

▲ **Mesclun Salad with Goat Cheese \$7.95**

Dried Cranberries & Almonds

▲ **CONTAINS NUTS**