

## Platters & Crudites

### Provençal Vegetable Crudité

Caramelized Onion Dip or Edamame Hummus

Small \$35.00 (serves 4-6)

Large \$60.00 (serves 10-12)

### Jumbo Shrimp Cocktail

Cocktail Sauce

Small Platter \$55.00 (serves 8-9)

Large Platter \$100.00 (serves 15-18)

### Artisan Cheese and Fruit

Manchego, Maytag Blue, Camembert  
and St. Andre Dried Pears, Figs  
and Apricots with French Baguette

Small \$40.00 (serves 4-6)

Large \$75.00 (serves 12)

### Aux Délices Canapé Platter

Cucumber Hummus Cups, Goat Cheese and  
Olive Tapenade Stuffed Cherry Tomatoes, Smoked

Salmon Roulade on Black Bread,

Pate Campagne, Vegetarian Spring Rolls

\$55.00 (30 pieces-serves 10)

### 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,

and French Baguette

\$110 (serves 8-10)

### Sliced Seasonal Fruit Platter

Small \$25.00 (serves 4-5)

Large \$60.00 (serves 12-15)

### Aux Délices Silver Cookie Platter

A Selection of Cookies, Brownies,  
and Dessert Bars Garnished with Fruit

Small \$25.00 (30 pieces-serves 8-10)

Large \$48.00 (65 pieces-serves 15-20)

### Petit Four Silver Platter

Assorted Finger Desserts Including:

Mini Tartlettes, Chocolate Dipped Strawberries,

\*French Macarons, \*Pecan Squares

and Mini Chocolate Mousse Cups

Small \$45.00 (24 pieces) (serves 6-8)

Large \$75.00 (40 pieces) (serves 10-12)

\*All Items Available By The Dozen\*

### Specialty Cakes and Tarts

We Offer a Wide Range of Tarts, Birthday

and Special Occasion Cakes,

Wedding Cakes, and Mousses

\*Please Ask For Our Specialty Cake Book\*

## Entrées

Order 2 Days Before Event

(Priced Per Pound)

## Room Temperature Entrées

### Marinated Grilled Sliced Chicken Platter

with Mango Salsa

### Sliced Filet Mignon

with Horseradish Crème Fraîche

### Marinated Grilled Sliced Flank Steak

with Chimichurri Sauce

### Poached Salmon

with Cucumber Scales and Honey Mustard

Dill Sauce or Dill Crème Fraîche

### Platter of Pesto Grilled Shrimp

### Platter of Grilled Provençal Vegetables

with Basil Oil

## Entrées To Be Heated

### 5 Cheese Lasagna

Lasagna Bolognese

Turkey Tetrazini

Maine Crab Cakes

Turkey Chili

Baked Macaroni and Cheese

Roasted All Natural Chicken Breast

(see weekly preparation)

Beef Bourguignon (seasonal)

Eggplant Parmesan

Shrimp Paella

## Bar Snacks and Dips

Spiced Nuts \$13.95/bag

Guacamole \$6.95/half pint

Tomato Salsa \$3.95/half pint

Hummus Dip \$5.50/half pint

## Breakfast

### Quiche

(serves 8 -12)

Quiche Lorraine \$35.95

Asparagus & Mushroom \$35.95

Broccoli & Cheddar \$35.95

Black Forest Ham & Cheddar \$35.95

### Breakfast Basket

A Basket of Our Baked Breakfast Goods  
Selection May Include: Muffins, Scones, Danish,

Croissants, Bagels and Pain au Chocolate

Regular or Mini Sized Pastries

Your choice of:

3 mini size or 2 regular sized per person)

\$4.25 per person

(served with whipped butter and jam)

### Breakfast Extras

Yogurt, Granola & Berry Parfaits \$4.95

Tea Bread in Bamboo Basket (serves 6) \$7.95

Fresh Orange Juice (serves 2) \$3.00/pint

Aux Délices Bottled Water \$1.75

Regular or Decaf Coffee (serves 8-10) \$19.95

Tea Service (serves 8 - 10) \$17.50

\*may contain nuts

## CASUAL ENTERTAINING

### AUX DÉLICES

FOODS BY DEBRA PONZEK

Home Delivery

203.326.4540 x 117

Store Pickup

Riverside 203.698.1066

Greenwich: 203.622.6644

Darien: 203.662.1136

Westport: 203.557.9600



# Lunch

## Tea Sandwiches

(Priced Per Dozen)

Cucumber and Watercress \$17.95

Smoked Salmon \$20.95

Egg Salad \$17.95

Curried Chicken Salad \$20.95

Olive Tapenade and Goat Cheese \$17.95

Shrimp Salad \$23.95

Smoked Turkey and Pear Chutney \$20.95

## Tea Sandwich Platter

Large Platter:

One Dozen Each:

Smoked Salmon, Cucumber and Watercress, Curried Chicken Salad, Olive Tapenade and Goat Cheese, Smoked Turkey and Pear Chutney, on a decorative silver platter with garnishes

\$120.00

Small Platter:

One Dozen Each:

Smoked Salmon, Cucumber and Watercress, Curried Chicken Salad

\$60.00

## Sandwich Platter

A variety of our sandwiches and wraps on a silver platter

\$7.95 per sandwich

Some Selections Include:

Avocado and Cheddar, Sprouts, Cucumber, Tomato and Spicy Mayonnaise on Light Multi Grain Bread

Green Goddess Chicken Salad  
White Meat Chicken, Tomato, and Green Goddess Dressing on Multigrain Baguette

Egg Salad with Lettuce and Tomato on Poppy Seed Bread

Black Forest Ham and Brie with Honey Mustard and Lettuce on French Baguette

Roast Beef with Lettuce, Tomato and Russian Dressing on Pumpernickel

Tuna Salad with Lettuce and Tomato on Rye Bread

Roasted Turkey and Swiss and Tomato, and Lettuce on Light Multigrain Bread

Smoked Turkey with Pear Chutney, Cheddar, Lettuce on Light Multigrain Bread

Hummus and Avocado with Roasted Peppers, Arugula, Cucumbers, Cheddar on Pumpernickel

Tomato, Basil, and Mozzarella on French Baguette

Roasted Turkey and Avocado, Lettuce, Tomato, Mustard, Mayo on Poppy Seed Bread

Grilled Vegetables Wrap

Gloria's Chicken Wrap with Romaine Lettuce, Avocado, Tomato, Red Onion, Jalapeno



(Gloria's Chicken Wrap)

# Hors D'oeuvres

(All Items Are Priced Per Dozen)



## Cold

Cucumber and Hummus Cups  
\$20.95

Filet Mignon Crostini  
with Horseradish Butter and Crispy Shallots  
\$23.95

Jumbo Shrimp Cocktail  
with Cocktail Sauce  
\$24.95

Grilled Zucchini  
with chevre, roasted pepper and thyme  
\$20.95

Smoked Salmon Roulade  
on Black Bread  
\$23.95

\*Vegetable Summer Rolls  
with Peanut Sauce  
\$17.95

Caesar Salad Summer Rolls  
with Prosciutto  
\$20.95

Pate Campagne  
on crostini with cornichons and mustard  
\$20.95

Goat Cheese and Olive Tapenade  
Stuffed Cherry Tomatoes  
\$20.95

## Hot

\*Asian Chicken Saté  
with Peanut Sauce  
\$20.95

Andouille Sausage  
in Puff Pastry  
\$18.95

Barbecued Duck Quesadillas  
\$20.95

Coconut Shrimp  
with Mango Dip  
\$23.95

Mini Crab Cakes  
with Chipotle Remoulade Sauce  
\$26.95

Pesto Grilled Shrimp  
\$23.95

Spinach and Shallot Stuffed Mushrooms  
\$20.95

Moroccan Spiced Salmon Skewers  
\$23.95

Artichoke and Spinach  
Phyllo Triangles  
\$18.95

Pigs in a Blanket  
\$17.95

Roquefort and Pear Phyllo Stars  
\$18.95

Baked Brie  
with Pear Cranberry Filling  
Wrapped in Pastry  
(8" Brie Wheel)  
\$28.95

\* contain nuts