

PLATTERS & CRUDITÉS



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

With French Baguette
Small 25.00 (serves 6-8)
Large 50.00 (serves 12-16)

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, Proscuitto, Organic
Genoa Salami, Marinated Mushrooms, Cornichons, Mixed
Olives, Fresh Mozzarella and a French Baguette
85.00 (serves 8-10)

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)

Sliced Seasonal Fruit Platter

Small \$25.00 (serves 4-5)
Large \$60.00 (serves 12-15)

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

Specialty Desserts

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



PARTY PLATTERS

(priced per pound) Require advanced order

Marinated Grilled Sliced Chicken Platter with Mango Salsa
Sliced Filet Mignon, Horseradish Crème Fraiche
Marinated Grilled Sliced Flank Steak with Chimichurri
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Continued from Party Platters

Side of Poached Salmon with Cucumber Scales and
Honey Mustard Dill Sauce
or Dill Crème Fraiche

Platter of Pesto Grilled Shrimp

Platter of Grilled Provençal Vegetables with Basil Oil

Vegetable Pasta Salad

(Entrees to be heated)

Baked 5 Cheese, Meat or Vegetable Lasagna

Chicken Marsala

Curried Chicken Stew

Crab Cakes

Baked Ziti

Baked Macaroni and Cheese

Fried Chicken

Barbequed Chicken Breast

Roasted All Natural Chicken Breast

Chicken Pot Pie

Turkey Tetrazini

Beef Bourguignon *(seasonal)*

**Orders require 2 days advanced notice
before day of pick up**

To order call:

Aux Délices Greenwich
3 West Elm St.
Greenwich, Ct 06830
203-622-6644

Aux Délices Riverside
1075 East Putnam Ave.
Riverside, Ct 06878
203-698-1066

Aux Délices Darien
25 Old Kings Hwy No.
Darien, Ct 006820
203-662-1136

For Delivery call 203-326-4540 x115

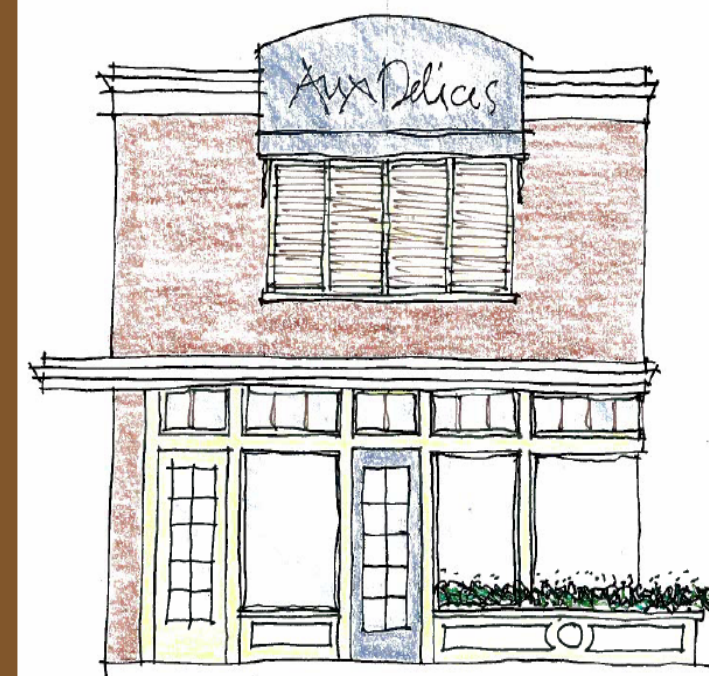
For Weddings and Special Events
Call Aux Délices Events
203-326-4540, Ext.101.

Pâtisserie - Traiteur - Boulangerie

AUX DÉLICES

FOODS BY DEBRA PONZEK

Carry Out Menu



**Riverside - Greenwich
Darien**

www.AuxDelicesFoods.com

BREAKFAST



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

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)

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

Wood Basket Tea Breads \$7.95 ea
Vanilla Yogurt, Granola & Berry Parfait Cups 4.95ea

BREAKFAST BEVERAGES

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

Our Finest Gourmet Coffee 17.50
Imported Hot Chocolate 20.00 (in disposable box)
Specialty Teas & Hot Water 15.00
Fresh Orange or Grapefruit Juice 3.00

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 Délices Tea Sandwich Platter

Large Platter

One Dozen Each: Smoked Salmon, Cucumber & Watercress, Curried Chicken Salad, Olive Tapenade & Goat Cheese, Smoked Turkey & Pear Chutney on a Decorative Silver Platter with Garnishes. 120.00

Small Platter

One Dozen Each: Smoked Salmon, Cucumber & Watercress, Curried Chicken Salad. 65.00

Aux Délices Petit Sandwich Platter

A Selection of our Small Sandwiches on Mini Brioche, Mini Croissants, Mini Baguettes and Mini Wraps.

2.95 per sandwich (1 dozen minimum)

Aux Délices Sandwich Platter

A variety of our sandwiches and wraps, presented on a platter. \$ 7.25 per person**

Some selections include:

Avocado, Cheddar, Sprouts, Cucumber Tomato and Spicy Mayonnaise on Light Multi Grain Bread
Chicken Salad Green Goddess Dressing Tomato, And 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 Tomatoes, Swiss Cheese, and Lettuce on Dark Multigrain Bread.
Smoked Turkey with Pear Chutney, Cheddar, Lettuce on Dark Multigrain Bread.
Grilled Vegetables Wrap.
Hummus & Avocado with Roast Peppers, Arugula, Cucumbers, Cheddar on Pumpnickel Bread.
Roast Beef & Avocado with Russian Dressing On Brioche Bun.
Roasted Turkey & Avocado, Lettuce, Tomato, Mustard, Mayo on Light Multigrain Bread.
Gloria's Chicken Wrap with Avocado, Tomato, Red Onion & Jalapeno.
Tomato, Basil & Mozzarella on French Baguette

6 person minimum**

BAR SNACKS & DIPS

Spiced Nuts 18.00 lb
Coconut Curry Macadamias 18.00 lb
Gingered Pecans 18.00 lb
Guacamole 5.95 ½ pint
Tomato Salsa 3.75 ½ pint
Black Bean Dip 5.95 ½ pint
Hummus Dip 5.50 ½ pint
Caramelized Onion Dip 5.95 ½ pint
Watercress Dip 5.95 ½ pint
Black Olive Tapenade 5.50 ½ pint
Green Olive Tapenade 5.50 ½ pint
Green or Black Olives 4.95 ½ pint

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 Summer Rolls 21.00
Smoked Salmon Roulade on Black Bread 24.00
Vegetable Summer Rolls, Thai Peanut Sauce 18.00
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) wrapped in pastry 25.00

(Comes frozen in ready to bake containers.)