

# Team Building Cooking Challenge

Cooking a meal as a group offers a great opportunity for team building within an organization. We offer both hands-on and demonstration classes and will tailor a team building event for your organization.

Our classes are taught at our Aux Délices kitchens in Stamford. We teach easy, interesting and seasonal food preparation, using a variety of cooking techniques.

Try our "Chopped" mystery basket competition or call us to tailor a team-building challenge for your organization.



## Entrées

unless arranged, all entrées are made to order and delivered at room temperature  
(6 person minimum)

### Marinated & Grilled Chicken

boneless chicken breast (6 oz. portion) served with your choice of sauce: mango salsa, basil pesto, tomato, or black olive & lemon compote.  
*(we recommend 1/3 pound per person)*  
**\$13.95 per pound**

### Marinated & Grilled Flank Steak

served with your choice of sauce: chimichurri sauce, horseradish crème fraîche, or mango salsa  
*(we recommend 1/3 pound per person)*  
**\$29.95 per pound**

### Poached or Grilled Salmon Fillets

6 oz. portion served with honey-mustard dill sauce, horseradish crème fraîche or roasted pepper remoulade sauce  
*(order by the portion)*  
**\$29.95 per pound**

### Grilled Vegetable Platter

seasonal grilled vegetables with basil oil  
*(we recommend 1/3 pound per person)*  
**\$12.95 per pound**

## Platters & Crudites

### Provençal Vegetable Crudite

Choice of dips: caramelized onion, watercress or hummus  
Small \$40.00 (serves 4-6)  
Large \$65.00 (serves 10-14)

### Hard Cheese Platter

white & yellow cheddar, provolone, swiss and dried fruits  
Small \$40.00 (serves 4-6)  
Large \$65.00 (serves 10-14)

### Artisanal Cheese & Fruit Platter

manchego, maytag blue, Camembert, St. Andre, dried pears, figs & apricots, baguette  
Small \$55.00 (serves 4-6)  
Large \$100.00 (serves 12-16)

### French Charcuterie Platter

french bistro ham, saucisson sec, prosciutto, organic Genoa salami, marinated mushrooms, cornichons, mixed olives, sliced baguette  
**\$115.00 (serves 8 - 10)**

## Desserts

### Cookie Tray\*

a platter of our selected miniature cookies, brownies & dessert bars.  
**\$4.00 per person (6 person minimum)**

### Petit Four Tray\*

assorted mini tartelette, chocolate dipped strawberries, french macarons, pecan squares, mini chocolate mousse cups & mini eclairs  
**\$50.00 small (24 pieces)**  
**\$85.00 large (40 pieces)**

### Brownies & Strawberries

a display of our signature brownies and fresh strawberries  
**\$4.50 per person (6 person minimum)**  
*\*2 brownies & 2 strawberries per person*

### Birthday & Celebration Cakes

Some of our most popular cakes:

Chocolate Homestyle  
Chocolate Mousse  
Lemon Coconut  
Strawberry Shortcake

White Chocolate Mousse & Raspberry

Call to speak with our cake specialist for many other delicious options:

*\*\* Please allow 48 hours for all cake orders \*\**

## Corporate Delivery Menu

**AUX DÉLICES**

FOODS BY DEBRA PONZEK

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# Breakfast

## Aux Délices Breakfast Basket

a variety of either our mini or regular-sized breakfast baked goods in a basket:

selections may include muffins, scones, danish, croissant, bagels and pain au chocolat

**\$5.50 per person (6 person minimum)**

*\*2 regular or 3 mini-sized pieces per person*

## Continental Breakfast

Aux Délices Breakfast Basket, bowl of fresh fruit salad and fresh orange juice.

**\$12.00 per person (6 person minimum)**

## Smoked Salmon Platter

smoked salmon garnished with chopped onion, chopped egg, capers and lemon. includes pumpernickel bread triangles.

**\$95.00 (serves 8 -10)**

## Quiche

Quiche Lorraine	\$35.95
Asparagus & mushroom	\$35.95
Broccoli & cheddar	\$35.95
Black Forest ham & cheddar	\$35.95
(serves 8 -12)	

Yogurt, granola & berry parfaits	\$4.95
Fruit salad w/ mint & lavender	\$9.95/pound
Fruit skewers	\$2.25
Sliced seasonal fruit platter	\$5.00/person
Breakfast burritos*	\$4.95
Breakfast stratas (ind. crustless quiche)*	\$4.25
Coffee cake in bamboo basket (serves 6)	\$8.95
Aux Délices bottled water	\$2.25
Regular or decaf coffee (serves 8-10)	\$19.95
Tea service (serves 8 - 10)	\$17.50

*\*minimum of 6 of the same variety*

## Sandwich Buffet

a variety of sandwiches & wraps, presented on a platter with your choice of one or two salads and our Classic Cookie Tray (see Desserts)

One Salad - \$17.00 per person

Two Salads - \$21.00 per person  
(6 person minimum)

## Sandwich Platter

a variety of sandwiches & wraps cut in half  
**\$9.95 per person (6 person minimum)**

### Avocado & Cheddar

sprouts, cucumber, tomato, spicy mayo, light multigrain bread

### Green Goddess Chicken Salad

green goddess dressing, tomato, mesclun greens, multigrain baguette

### Egg Salad

lettuce, tomato, poppy seed bread

### French Bistro Ham & Brie

honey mustard, lettuce, baguette

### Roast Beef & Swiss Cheese

grilled radicchio, horseradish, mustard aioli, brioche roll

### Tuna Salad

lettuce, tomato, rye bread

### Roast Turkey & Swiss

lettuce, cranberry aioli, multigrain bread

### Grilled Vegetable Wrap

fresh mozzarella, arugula, white wrap

### Grilled Chicken Breast

grilled radicchio, gorgonzola, white wrap

### Tomato, Basil & Mozarella

basil oil, baguette

### Hummus & Avocado

roasted peppers, arugula, cucumber, cheddar, pumpernickel bread

### Gloria's Chicken Wrap

avocado, tomato, red onion, jalapeno, whole wheat wrap

### Chicken & Kale Wrap

lemon vinaigrette, whole wheat wrap

# Lunch

## Petit Sandwiches

a selection of petit sandwiches on mini brioche rolls, mini croissant and small wraps

**\$4.25 per sandwich (10 sandwich minimum)**

### Roast Beef

grilled radicchio, horseradish aioli, swiss cheese, on mini brioche

### Smoked Turkey & Cheddar

pear chutney, cheddar cheese, on mini croissant

### Ham & Brie

honey mustard on mini baguette

### Ham & Cheddar

butter on mini baguette

### Tomato, Basil & Mozarella

basil oil on mini baguette

### Egg Salad

on mini brioche

### Tuna Salad

on mini brioche or mini croissant

### Green Goddess Chicken Salad

on mini brioche, mini croissant or mini baguette

## Soups

call for our weekly selection of homemade soups

**\$5.95 per person**

# Beverages & Chips

Individual cans of soda	\$1.75
Aux Délices bottled water	\$2.25
San Pellegrino	\$1.66 / \$4.50
Honest iced tea	\$2.75
Housemade iced tea	\$8.95

Freshly ground coffee \$19.95/pot  
Regular or decaf (serves 8-10)

Cape Cod potato chips	\$1.65
Terra chips	\$1.75

*\*may contain nuts*

## Salads

### Caesar

romaine, shaved parmesan, crunchy croutons, classic caesar dressing

**\$4.50 per person (w/ grilled chicken \$5.00)**

### Baby Arugula

dried cranberries, honey almonds, manchego cheese, red wine vinaigrette

**\$4.50 per person**

### Garden

romaine, cherry tomatoes, sliced cucumbers, carrots, mushrooms, balsamic vinaigrette

**\$4.50 per person**

### Greek

romaine, tomatoes, cucumber, black olives, feta cheese, lemon vinaigrette

**\$4.50 per person**

### Vegetable Pasta Salad

ask about our weekly special

**\$10.95 per pound**

### \*Orzo Salad

dried apricots, pistachios, scallions, ginger oil

**\$11.25 per pound**

*(we recommend 1 / 3 pound per person)*

# Bread & Rolls

We have a selection of rolls & breads including homemade biscuits and cornbread

*please allow 48 hours for homemade items*