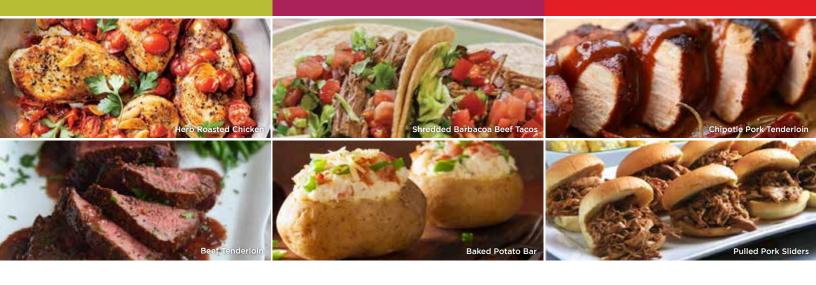


LUNCH & DINNER CATERING MENU

2019

www.PourLaFrance.com



HOT BUFFETS

Includes buffet set-up, serving equipment and disposable plates, utensils & napkins. All pricing is per person. 10 person minimum per buffet. Prices subject to change.

BUILD YOUR OWN HOT BUFFET

PETITE BUFFET

One entrée served with your choice of two sides. Price listed next to entree.

CLASSIC BUFFET

One entrée served with your choice of two sides, garden salad with dressing, fresh dinner rolls with butter and dessert du jour. Price listed next to entree +\$4

Choose Your Entree:

- Beef Tenderloin \$14.75 @
- Chicken Breast \$12.75 @
- Pork Tenderloin \$13.75 @
- Salmon Fillet \$16.75 @

Choose Your Style:

- Ancho Lime 💋 🛭 🐵
- Balsamic Glaze 🗷 🛚 🐵
- Chimichurri 💋 🛭 🙃
- Chipotle Chutney 🍠 🛭 😁 • Citrus Glaze 💋 🔟 🐠
- Pesto 🌶 🛮 🞯

Choose Your Sides:

- Broccoli 💋 🛭 🎯
- Corn 🍠 🥯
- Garden Salad 🔊 🛭 🐵
- Garlic Herb Lentils 🏿 🗷 🙃
- Green Beans 🔊 🤅
- Hearty Grains 🗖 🛚 🙃
- Heirloom Rainbow Potatoes 🍠 🛭 🐵
- Macaroni & Cheese 🌶
- Mashed Potatoes ø @
- Roasted Vegetables 🌶 🛭 🐵 • Savory Sweet Potatoes 🗷 🎯
- Wild Rice Pilaf 🕖 🛭 😁

TACO BAR

Build your own tacos with your choice of two meats, accompanied by soft flour and corn tortillas, shredded cheddar-jack cheese, shredded lettuce, diced tomatoes, salsa, and sour cream. Served with calabacitas, refried beans and Spanish rice. \$12.75

- Chipotle Shrimp +\$2 @
- Pulled Fajita Jackfruit 🍠 🛮 🙃
- Shredded Barbacoa Beef @
- · Shredded Barbacoa Pork
- Shredded Chicken Tinga 💩
- Seasoned Ground Beef 🐵

• Beyond Burger™ Taco "Meat" +\$3 🖊 🛮 🙃 Add Chins & Queso \$4 /

Add Chips & Guacamole \$4 💋 🛮

Add Chips & Salsa \$3 🧖 🛮

BAKED POTATO BAR

Baked Idaho potatoes, queso, shredded cheddar-jack cheese, crumbled bacon bits, scallions, butter and sour cream, Served with a fresh garden salad, \$9.75

Add Broccoli Cheddar Soup (2 oz.) \$2 🍠 Add Colorado Chili (2 oz.) \$2 @

Add Green Chile (2 oz.) \$2 @

Add Shredded Barbacoa Beef (3 oz.) \$3 @ Add Shredded Barbacoa Pork (3 oz.) \$3

Add Sautéed Mushroom \$2 💋 🛭 🙃

Add Steamed Broccoli \$2 💋 🛭 🎯

Add Vegetarian Chili (2 oz.) \$2 🍠 🛭 🥺

YANKEE POT ROAST

Slices of tender beef pot roast with beef gravy on the side. Served with Mashed potatoes, green beans and garden salad. \$13.75

PASTA BAR

Penne pasta, alfredo sauce, marinara sauce, gluten free all beef meatballs and grilled chicken. Served with garlic cheese bread and caesar salad. \$12.75

Add Gluten Free Noodles \$3 9 @

BBQ SLIDER BAR

Your choice of two meats accompanied by slider rolls, cole slaw, pickles and BBQ sauce. Served with macaroni & cheese and kettle chips. Two sliders per person. \$13.75

- Hamburger Slider Patty
- Pulled BBQ Jackfruit 🍠 🛮 🞯
- Pulled BBQ Pork
- Shredded BBQ Beef @
- Shredded BBQ Chicken @
- Sliced BBQ Brisket +\$2
- Beyond Burger™ Slider +\$2 💆 🛚 😁

Add Garden Side Salad \$3 💋 🛮 🚱

These can be added a la carte to any buffet.

QUINOA STUFFED RED PEPPER

Red pepper stuffed with quinoa, roasted sweet potato, black beans, green onions, cilantro, lime and spices. \$12.75 / 🗷 🗷 🎯

SOUTHWEST STUFFED TOMATO

Roasted beefsteak tomato stuffed with Beyond Burger™, black beans, wild rice, corn and spices. \$13.75 🥖 🛛 🙃

SEASONAL STUFFED SQUASH

Seasonal squash stuffed with lentils, herbs and spices. \$13.75 / 🗷 🗷 🕝

VEGAN JAMBALAYA

Jackfruit and smoked mushrooms cooked with rice and creole seasonings. \$12.75 🍠 🛮 🎯



COLD BUFFETS

Includes buffet set-up, serving equipment and disposable plates, utensils & napkins. All pricing is per person. 10 person minimum per buffet. Prices subject to change.

BUILD YOUR OWN COLD BUFFET

LITE LUNCH

Choose four items. \$13.75

HEARTY LUNCH

Choose five items. \$16.75

SMÖRGÅSBORD LUNCH

Choose six items. \$19.75

Choose Your Items:

- Asian Super Slaw 🥖 🛭
- Cheese Tray 🥖
- Crudités Tray #
- Fruit Display 🍠 🛚 😔
- Fruit Salad 🍠 🛭 🥹
- Heirloom Potato Salad 🍃 🌚
- Petite Sandwiches
- Petite Wraps
- Quinoa Salad 💆 🛛 🚳
- Root Veg Kettle Chips 💋 🛭 🐵
- Side Soup
- Side Salad
- Tortellini Salad 🌶

SOUP & SALAD BUFFET

Your choice of one soup and one salad. Served with crackers and artisan rolls with butter. \$11.75

Soups

- Broccoli Cheddar Soup 🍠 🞯
- Chicken Chili
- Colorado Chili 🙃
- Loaded Baked Potato
- Tomato Basil Bisque 🥖 🐵
- Vegetarian Chili 🍠 🛭 🐵

Salads

- Caesar Salad 🥖
- Cranberry Pecan 🥖 🐵
- Fiesta Salad 🥖 🙃
- Garden Salad 🥖 🛭 😁
- Strawberry Fields Salad 🥖 😁

SALAD BAR

Fresh mixed greens, spinach, shredded cheddar-jack cheese, crumbled bacon, cherry tomatoes, sliced cucumbers, diced hard boiled eggs, black olives, radish, shaved carrots, garbanzo beans, croutons and sunflower seeds. Served with balsamic vinaigrette, ranch dressing and artisan rolls with butter. \$10.75

Add Fire Roasted Chicken (3 oz.) \$3 @ Add Grilled Steak (3 oz.) \$4 @ Add Honey Smoked Salmon (3 oz.) \$5 🙃 Add Soup (12 oz.) \$6 Add Side Soup (6 oz.) \$4

BUILD YOUR OWN SANDWICH BAR

A variety of deli meats, cheeses and breads. Served with tomato slices, lettuce, onions, pickles, mayonnaise and dijon mustard. Served with root veg kettle chips and garden salad. \$13.75

Add Soup (12 oz.) \$6 Add Side Soup (6 oz.) \$4

GOURMET SANDWICH BUFFET

A variety of gourmet sandwiches. Served with two sides. Served with root veg kettle chips and garden salad. \$14.75

Add Soup (12 oz.) \$6 Add Side Soup (6 oz.) \$4

GOURMET WRAP BUFFET

A variety of gourmet wraps. Served with root veg kettle chips and garden salad. \$15 75

Add Soup (12 oz.) \$6 Add Side Soup (6 oz.) \$4











Includes serving equipment and disposable plates, utensils & napkins
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DESSERT DU JOUR

Variety of our most popular desserts. \$2 🍠

COOKIE

A variety of fresh baked cookies. \$2 🍠

CHOCOLATE CHUNK BROWNIE

A buttery, chocolate, chewy brownie studded with Hershey's milk chocolate kisses and chunks of bittersweet and semi sweet chocolate \$2.2

GLUTEN FREE BROWNIE

Gluten free chocolate brownie. \$3 🍎 🐵

MINI FRUIT SKEWER

Pineapple, melon and strawberry on a skewer. \$2 ≠ © ⊛

ASSORTED MINIS

A variety of mini cookies, mini brownies and mini marshmallow crispy treats. 2 bite size pieces per person. \$1 \(\mathcal{P} \)

LEMON BAR

Lemon curd on a buttery shortbread with a touch of powdered sugar on top. \$2 >

PETITE CUPCAKE

Red velvet, blackout, and vanilla bean mini frosted cupcakes. \$2 /

MELTAWAY BAR

Dark chocolate, milk chocolate, walnuts, butterscotch, toasted coconut, and walnuts on a graham cracker crust. \$2.7

MARSHMALLOW CRISPY TREAT

Crispy gluten-free rice cereal folded into rich marshmallow gooeyness. \$2 ₱ ⊛

DESSERT NACHO BAR

A build-your-own station with cinnamon sugar crisps, chocolate sauce, caramel sauce, mixed berry salsa, toffee bits, chocolate chips and whipped cream. \$3 /

BEVERAGES

Includes serving equipment, disposable cups, & napkins. Prices subject to change.

HOT COFFEE SERVICE

Hot regular and/or decaf coffee served with creamers and sweeteners.

Accompanied by hot water and individual tea bags and cocoa packets. \$19/gallon \(\bigsigma \) \(\overline{0} \)

JUICE

ICED TEA

- Unsweetened \$13/gallon ┛ 図 ⊚
- Sweet Tea \$15/gallon 💋 🛛 🙃

LEMONADE

• Lemonade \$13/gallon 💋 🛭 🚱

ARNOLD PALMER

Half tea, half lemonade. \$13/gallon 🥖 🛭 🎯

SODA

12 oz. cans. Variety of Coke, Diet Coke, Coke Zero, Sprite and Diet Dr. Pepper. \$2 ≠ ☑ ⊛

WATER

- Ice Water \$5/gallon 💆 🛮 🐽
- Bottled Water \$1/bottle 💆 🛚 😶
- San Pellegrino Sleek Can Variety

 An assortment of: original, lemon zest and dark cherry pomegranate sparkling water. \$2/11.15 oz. sleek can ■ ●
- San Pellegrino Mineral Water \$2/16.90z. bottle 💋 🖫 🐵

SPA WATER

- Cucumber-Melon \$8/gallon ≠ 🛛 🚱
- Strawberry-Basil \$8/gallon 🍠 🛚 🐵
- Lemon-Berry \$8/gallon 🍠 🛚 😁
- Orange-Mint \$8/gallon 💋 🛮 🙃
- Mixed-Berry \$8/gallon 💆 🛚 😉

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