

PARTY PLATTERS

Charcuterie

salumi / prosciutto di parma / country paté mousse
truffée / olives / cornichons medium (8-10) large (16-18)

Cheese

Imported selections / triple crème / blue / sheep / goat
/ brie / fresh fruit
medium (8-10) large (16-18)

Smoked Salmon

Scottish cold smoked salmon / goat cheese capers / red
onion / lemon
large (16-18)

Mini Sandwiches

select from:

ham & cheese / tuna / caprese prosciutto & cheese /
smoked chicken

*minimum order 1/2 dozen per type

Quiche & Savory Tarts

ham and cheese / salmon, spinach & goat cheese fresh
mozzarella, tomato & basil. 4" / large 11" serve 8 to 10

Pissaladière

puff pastry / caramelized onion white marinated
anchovy / Niçoise olives
12" serve 10 to 12

DESSERT

Moka

coffee buttercream / toasted almond

Opera

chocolate ganache / espresso buttercream

Fraisier

chantilly / fresh strawberries

Passion Fruit cake

passion fruit cake / fresh berries / italian meringue

Black Forest

chocolate genoise / chantilly / cherries in brandy

Bavarois

layers of light flavored mousse vanilla / chocolate /
pistachio

After Eight

chocolate ganache / peppermint buttercream

Flourless Chocolate

Full Size Tarts

Tatin (pear or apple) / aux Fruits / au Citron
Berries / Bourdaloue / aux Apricots Pecan

French Mini Pastries

lemon tart / fresh fruit tart / chocolate mousse / truffles
/ macarons / assorted mousse in verrine
*minimum order one dozen per type



CATERING

&

TO-GO MENU

hors d'oeuvres / party platters
/salads / sandwiches /entrées
pastries / tarts / cakes

921 Meridian Ave. Unit B - South Pasadena 91030

TEL: 626.403.5751

FAX: 626.403.5016

catering@nicolesgourmetfoods.com

www.nicolesmarketcafe.com

HORS D'OEUVRES

prepared in only 10-15 minutes!

Crab Cakes

dungeness crab
(one dozen)

Beef Wellingtons

puff pastry / filet mignon / mushroom duxelle
(one dozen)

Italian Calzone

italian sausage / cheese / flaky crust
(one dozen)

Spanakopitas

feta / spinach / pine nuts
(one dozen)

Empanadas

chicken / spicy pepper
(one dozen)

Quiche

choice of:
ham & cheese / salmon, spinach & goat cheese fresh
mozzarella, tomato & basil
(one dozen)

Gougères

savory crème puff / gruyère cheese
(one dozen)

DELI SALADS

we suggest 4oz. per person

Toasted Goat Cheese Salad

mixed greens / aged goat cheese croustini / red onion /
pinenuts

Fresh Goat Cheese Salad

mixed greens / goat cheese / pinenuts / red onion

Green Salad - serves 8-10

Céleri Remoulade

shredded céleri root / cornichon / our light mayo

Beet

red beets / goat cheese / red onion

Lentil

French lentils 'du puy' / hazelnut vinaigrette shallots /
chopped parsley

Hearts of Palm

Hearts of Palms / tomato / artichoke / egg / Niçoise
olives / fleur de sel / parsley

Greek

cucumber / tomato / red onion / kalamata / feta
rosemary / fleur de sel

Farro

farro / tomato / basil / garlic / balsamic

Pasta

pasta / tomato / basil / garlic / parmesan

Curry Couscous

couscous / celery / red onion / tomato / curry

Carrot

carrot / coconut / raisin / toasted walnuts

Mixed Rice

Wild and white rice / tomato / basil / red onion /
vinaigrette

ENTREES

10 serving minimum per Entrees

Gratin Dauphinois

potato / crème fraiche / gruyere

Zucchini Gratin

zucchini / tomato / thyme / gruyère

Whole Poached Salmon Atlantic

salmon / lemon mayonnaise (4-4.5lb)

Spinach Risotto

arborio rice / spinach / parmesan

Wild Mushroom Risotto

arborio rice / wild mushroom / parmesan

Truffle Risotto

arborio rice / seasonal truffles / parmesan cheese
market price

Ratatouille Niçoise

traditional Provençale mixed vegetables

Cassoulet

Lingots beans / Duck confit / Sausages