



FRESH & DELICIOUS

**ENJOY YOUR EVENT OR YOUR BUSINESS MEETING AND LET YOUR
"MADEMOISELLE PARIS" CHEFS PREPARE YOUR APPETIZERS, PARTY
TRAYS, DESSERT - AND MORE !**

MADEMOISELLE PARIS

3 LOCATIONS

✉ 8527 COOPER CREEK BLVD
UNIVERSITY PARK,
☎ (941) 355 2323

1605 MAIN STREET
SARASOTA
(941) 554 4021

9906 GULF DRIVE
ANNA MARIA
(941) 226 0708

MADemoiselle

PARIS

French restaurant & bakery



Let's start with the french touch...

AT MADemoiselle PARIS, WE BELIEVE IN THE CELEBRATION OF FOOD.

OUR FOCUS IS ON MAKING THE BEST TASTING FOODS AND PROVIDING THE HIGHEST QUALITY PRODUCTS.

MADemoiselle PARIS OFFERS A UNIQUE FOOD EXPERIENCE, INCLUDING:

- A BAKERY FEATURING BREADS AND PASTRIES MADE FROM FRENCH CHEF
- A COMPLETE IN-HOUSE DELI, CRAFTING A WIDE VARIETY OF SALADS, SOUPS, FRENCH SPECIALITIES AND OTHER DELICIOUS READY-TO-EAT ITEMS IN OUR KITCHENS
- A WIDE ASSORTMENT OF LOCAL AND ARTISAN CRAFTED PRODUCTS
- AND A FAST-CASUAL RESTAURANT SHOWCASING THE BOUNTY AND CHEF TALENT.

COME DISCOVER OUR FRESH AND PREPARED FOODS, AND THE MOST DELICIOUS PRODUCTS WE CAN MAKE OR FIND.

WHAT'S INSIDE

BUFFET

FINGER FOOD



1

SALADS



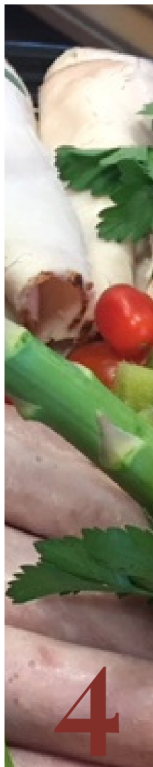
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SANDWICHES



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HORS D'OEUVRES



8

BREAKFAST
| DESSERT

PRICES SUBJECT TO CHANGE. 72 HOURS NOTICE REQUIRED. ITEMS MAY BE SUBJECT TO AVAILABILITY. DISPOSABLE PLATES, PLASTICWARE, AND NAPKINS ARE AVAILABLE FOR AN ADDITIONAL COST. GENERAL PICK-UPS STARTS AT 9AM. PAYMENT IS REQUIRED IN ADVANCE. FOOD IS COLD UNLESS OTHERWISE REQUESTED. CANCELLATION REQUIRED A MINIMUM OF 72 HOURS NOTICE OR A CANCELLATION CHARGE OF 50% OF YOUR TOTAL ORDER VALUE WILL BE ASSESSED.

SALADS

ALL PRICES PER GUEST. MINIMUM 4 GUESTS



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- | | |
|--|--------|
| 1. CAESAR SALAD
mixed greens, parmesan cheese and croutons | \$4.90 |
| 2. LE CLASSIQUE
ham, tomatoes, hard boiled eggs, swiss cheese and mixed greens | \$7.90 |
| 3. MADEMOISELLE SALAD
smoked salmon, onion, hard boiled eggs, avocado, cream cheese, tomatoes and mixed greens | \$9.00 |
| 4. LA SALADE LYONNAISE
poached eggs, parmesan cheese, diced fried potatoes, grilled onion, bacon and mixed greens | \$8.50 |
| 5. LA BONNE SANTÉ
mushroom, artichoke heart, avocado, onion, tomatoes, roasted bell peppers, and mixed greens | \$7.90 |
| 6. LA NIÇOISE
anchovies, tuna, boiled potatoes, onions, tomatoes, hard boiled eggs, and mixed greens | \$8.50 |
| 7. LA FRAICHEUR
goat cheese, strawberries, olive, walnut and mixed greens | \$7.90 |
| 8. LA JAMBON DE PAYS
anchovies, tuna, boiled potatoes, onions, tomatoes, hard boiled eggs, and mixed greens | \$7.90 |
| 9. L'EVASION
chicken curry, olives, tomatoes, artichoke heart, and mixed greens | \$7.90 |
| 10. LA CHALEUREUSE
boiled potatoes, prosciutto, brie on toasted bread, hard boiled eggs, tomatoes and mixed greens | \$7.90 |
| 11. L'Auvergnate
blue cheese, bacon, walnut, tomatoes, grilled onion , and mixed greens | \$7.90 |

ADD CHICKEN = \$2.50 PER PERSON /ADD PROSCIUTTO = \$4.50 / ADD SMOKED SALMON = \$5.50

SANDWICHES

HAVE A LARGER GROUP ? DOUBLE IT OR MIX IT UP !

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GOURMET SANDWICH PLATTER\$35

12 MINI SANDWICHES SERVED ON OUR BAGUETTE BREAD OR CROISSANT .

ADD 1,50\$ PER FLAVOR IF YOU CHOOSE LE PROVINS OR MADEMOISELLE

BUILD YOUR OWN SANDWICH PLATTER CHOOSING THREE OF THE FOLLOWING :

1. LE PARISIEN

ham, swiss cheese, and butter

2. LE SARTHOIS

duck pate, pickles and mixed greens

3. LE LYONNAIS

rosette de lyon, butter and pickles

4. MADEMOISELLE

smoked salmon, cream cheese, basil and olive oil

5. LE DIEPPOIS

tuna salad, tomato, onion and mixed greens

6. ALOUETTE

prosciutto, mozzarella, olive oil and tomatoes

7. LE BRIARD

prosciutto, brie, tomatoes and lettuce

8. L'ÉTRANGER

homemade chicken salad, tomatoes, mixed greens

9. L'ARDENNAIS

turkey, mayonnaise, mixed greens and tomatoes

10. NIÇOIS

tomatoes, mozzarella and basil

.....

QUICHES

WHOLE QUICHE FOR 8 PEOPLE\$45

The quiche is an open pastry case, filled with a mixture of eggs, cream and other savoury (bacon, ham, ...) foods, that is baked and eaten cold or hot.

Flavors included :

Quiche lorraine - bacon and swiss cheese

Quiche Mademoiselle - spinach and smoked salmon, dried tomatoes

Quiche La Provence - tomatoes, mozzarella and pesto

Quiche Vegetérienne -mushroom, bell peppers, spinach and onion

ENTREES



Enjoy traditional french meals made by our french chefs for your party !

\$22 -\$35 per person

EXAMPLES OF FRENCH MEALS WE CAN OFFER YOU :

- **BEEF BURGUNDY (TRADITIONAL BEEF STEW WITH WINE SAUCE, CARROTS AND ONION)**
- **CREAMY RISOTTO SERVED WITH SCALLOPS AND SHRIMPS**
- **COQ AU VIN (CHICKEN BRAISED WITH WINE, LARDONS, MUSHROOMS)**
- **DUCK BREAST WITH ORANGE SAUCE**
- **COUSCOUS**
- **GRILLED SALMON OR GROUPER FILLET OR SEA BASS**
- **FETTUCCHINE A LA PARISIENNE (MUSHROOMS, PARMESAN CHEESE, AND CREAM WHITE SAUCE)**
- **FETTUCCHINE A LA BASQUAISE (BELL PEPPERS, ONION, TOMATOES AND SWISS CHEESE)**
- **CROISSANT FRENCH TOASTS WITH SCALLOPS SERVED WITH CARAMELIZED APPLES AND SALAD**
- **CHOICE OF SIDES (TRUFFLE MASHED POTATOES, POTATOES IN GARLIC AND BUTTER, GRATIN DAUPHINOIS, FRESH ASPARAGUS, SEASONAL VEGETABLES)**

AND MUCH MORE

PLATTERS

SERVED WITH BREAD BASKET. ALL PRICES FOR 8-10 GUESTS.



PLATEAU DE FROMAGE.....\$78

Four varieties of seasonal cheese (brie, blue cheese, goat cheese and swiss cheese) served with daily baked bread and walnut, raisins and apple.

PLATEAU DE CHARCUTERIE.....\$78

prosciutto, ham, sopressata, turkey served with french cornichons.



PLATEAU GOURMAND.....\$78

half cheese (brie, goat cheese, blue cheese and swiss cheese) and half charcuterie (sopressata, prosciutto, ham, turkey)

ASSIETTE DE SAUMON.....\$78

SMOKED SALMON PLATTER.



STATION | BUFFET

We can provide your guests with the following attractive options, as well as others:

BREAKFAST BUFFET

We offer numerous breakfast buffet options so that you can find the perfect menu for any event. We can meet your needs, whether you're looking for a formal brunch, a professional business affair, or a casual way to feed numerous people for a family reunion. We offer healthy food, hearty breakfast options, ensuring everyone is satisfied with the foods available. In addition, our servers are familiar with a wide variety of serving styles, ranging from formal occasions to casual affairs. We'll help make sure that everyone attending your event gets enough to eat while making sure that you make an amazing impression on each and every guest.

CREPES STATION

Crepes are an amazingly elegant dish, for being surprisingly simple. Dress up your available options when you add on a crepes station, allowing guests to enjoy the best that this French dish has to offer. Choose from a wide selection of fillings, and enjoy service by our professional team of French speakers. Transport your guests to Paris, enjoying some of the best breakfast options available.

OMELET STATION

If you'd prefer a heartier option, add an omelet station to your catering service. Your guests can pick toppings from our vast selection of available ingredients. In addition, our chefs can also cook a variety of egg dishes to order, including scrambled, fried, sunny-side up, and more. The omelets are cooked individually in front of each guest, with them selecting individual ingredients to create the perfect dish.

STATION | BUFFET

WAFFLE STATIONS

Waffle stations let your guests add either a sweet or savory option to their meal, depending on their preference. For a truly hearty American breakfast, consider adding fried chicken to the menu for a Chicken and Waffles combo. Guests can select from a variety of toppings and items to add to their waffles. When you contract with Mademoiselle Paris for catering for your next event, you can provide guests with a variety of unique taste options and a meal that they're sure to be talking about for years to come. If you're looking to satisfy their appetites and their creativity, we can certainly assist.

Contact us today to learn more about the variety of catering options we offer. We'll help you make arrangements for your next event so that everyone is satisfied with the unique breakfast selections available. We bring a touch of France to your event in a way that no one else can.



SPECIALITIES

LIKE TO GIVE THEM A SURPRISE ? CHOOSE FRENCH SPECIALITIES.



VERRINES\$35

12 VERRINES

Perfect for luncheons, tea times, reception and parties.

Nice assortment of different flavors : chicken salad, ham, prosciutto, tomato, mozzarella, smoked salmon, brie, duck paté....

MINI QUICHES PLATTER.....\$42

24 MINI QUICHES.

The quiche is an open pastry case, filled with a mixture of eggs, cream and other savoury (bacon, ham, ...) foods, that is baked and eaten cold or hot.

Flavors included :

Quiche lorraine - bacon and swiss cheese

Quiche Mademoiselle - spinach and smoked salmon, dried tomatoes

Quiche La Madrague - crab, asparagus and bell peppers

Quiche Vegetérienne -mushroom, bell peppers, spinach and onion



MINI-CROQUE MONSIEUR PLATTER.....\$56

24 MINI CROQUE-MONSIEUR

The croque-monsieur is a toasted bread with ham and covered in melted swiss cheese.

MINI-CROQUE MADAME PLATTER.....\$56

24 MINI CROQUE-MADAME

The croque-madame is a toasted bread with smoked salmon and covered in melted swiss cheese.



HORS D'OEUVRES



NICE ASSORTMENT OF DIFFERENT FLAVORS : HAM, PROSCIUTTO, TOMATO, MOZZARELLA, SMOKED SALMON, BRIE, DIFFERENTS VEGETABLES....

GOURMET CANAPÉ PLATTER\$28

12 MINI CANAPES SERVED ON OUR DELICIOUS BREAD.

GOURMET TARTINES PLATTER\$28

12 MINI TARTINES SERVED ON OUR DELICIOUS BREAD.

GOURMET BROCHETTE PLATTER.....\$56

24 BROCHETTES.

NICE ASSORTMENT OF DIFFERENT FLAVORS :
HAM, PROSCIUTTO, TOMATO, MOZZARELLA,
SMOKED SALMON, BRIE,



BREAKFAST | DESSERT

BEVERAGES

SERVED 10-12 PERSONS

ORANGE JUICE	\$45
FRESHLY BREW COFFEE (REGULAR OR DECAF).....	\$26
HOT TEA	\$26
FRESHLY BREW ICED TEA	\$25

VIENNOISERIES PLATTER36\$

24 MINI VIENNOISERIES.

A FRESHLY BAKED ASSORTMENT OF
CROISSANTS, PAIN AU CHOCOLAT, RAISIN
ROLL, CHOCOLATE TWIST , APRICOT TWIST,
ETC...



SEASONAL FRUIT PLATTER38\$

SERVED 8 PERSONS

BRIGHT, FRESH PRESENTATION OF CHEF'S SEASONAL CUT FRUIT

GOURMET PETITS FOURS PLATTER\$26

12 PETITS FOURS (MINI PASTRIES)



BOX OF 5 MACARONS (GLUTEN FREE).....\$11.75





WWW.MADEMOISELLEPARIS.COM/CATERING



NEED TO CATER LUNCH AT THE OFFICE ?

PLANNING A PARTY ?

HAVING FAMILY OR FRIENDS FOR THE HOLIDAYS ?

Mademoiselle Paris catering team is here to ensure you and your guests enjoy the delicious food we have to offer, and we'll make the process easy and hassle-free for you.

We'll help you plan the ideal menu and recommend the perfect amount of food for your hungry guests.

From holidays soirées to lunch at the office, our regular and holiday catering menus provide a diverse and delicious selection of food created by our culinary experts. All of our items are prepared by our chefs in the kitchens at Mademoiselle Paris daily.