

## The Catering Solution, Au Pain Doré

We have a diverse and appetizing catering menu for lunches, dinners, evening gatherings or any other events.

Homemade salads, sandwiches, appetizers, canapes and desserts are all cooked and prepared on-site to be as fresh as possible.

Our bakery products follow a sixty-year-old tradition: Our breads are always made from simple ingredients and our buttery artisanal *viennoiseries* are truly French.

Download our order form to get your estimated budget instantly:  
[en.aupaindore.com/our-menus/caterer-menu](http://en.aupaindore.com/our-menus/caterer-menu)

Enjoy your meal!

To minimize our environmental impact, our products can be served on tableware.  
Do not hesitate to contact us for any particular request.

## Contact Us

The products offered may vary by location.

For more information, please contact us or visit our website:

**1415, rue Peel, Montréal**  
514 843-3151 [peel@aupaindore.com](mailto:peel@aupaindore.com)

**5214, Ch. Côte-des-Neiges, Montréal**  
514 342-8995 [cdn@aupaindore.com](mailto:cdn@aupaindore.com)

**Marché Jean-Talon, Montréal**  
514 276-1215 [jean-talon@aupaindore.com](mailto:jean-talon@aupaindore.com)

**115, rue Atwater, Montréal**  
514 989-8898 [atwater@aupaindore.com](mailto:atwater@aupaindore.com)

**3075, rue de Rouen, Montréal**  
514 528-8877 #7234 [rouen@aupaindore.com](mailto:rouen@aupaindore.com)

**1, Place Ville-Marie, Montréal**  
514 903-2919 [pvm@aupaindore.com](mailto:pvm@aupaindore.com)

**1145, rue Laurier Ouest, Outremont**  
514 276-0947 [laurier@aupaindore.com](mailto:laurier@aupaindore.com)

**1650, boul. de l'Avenir, Laval**  
450 682-6733 [laval@aupaindore.com](mailto:laval@aupaindore.com)

**2130, boul. des Laurentides, Laval**  
579 631-3130 [laurentides@aupaindore.com](mailto:laurentides@aupaindore.com)

Please place your order before 2 pm the day before the desired delivery date.

We will be happy to deliver your order.

Minimum order of \$50.

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## Catering Menu

**AU PAIN DORÉ**

*Bakers' Workshop*

[aupaindore.com](http://aupaindore.com)  



## Breakfast

### Breakfast special 5.50

Viennoiserie or muffin served with a granola yogurt or fruit salad

### Viennoiseries and muffins 2.50 / pers.

Selection of pure butter artisanal viennoiseries

### Mini viennoiseries and mini muffins 2.50 - 2 pieces / pers.

### Artisanal bread, butter and jam 2.25 / pers. - min. 6 people

### Tartines and regular breakfast sandwiches 5.00 - 2 pieces / pers.

Nut butter, banana or jam  
Chocolate, hazelnut and strawberries  
Ricotta, honey and berries  
Half a sesame bagel and cream cheese  
Mini ham or spinach omelette croissant  
Mini smoked salmon croissant + 1.00

### Fresh fruit tray 4.25 / pers.

### Mild cheddar, ricotta, dried fruit and nuts 4.00 / pers.

### Small Riviera yogurt cup 2.50

### Yogurt and granola, muesli or fruit salad 3.75

## Lunch

### Lunch Special 13.75

Artisanal sandwich,  
side salad and dessert

### Tartines and regular sandwiches on artisanal bread 7.75 / pers.

Ham, butter, brie and green apples  
Tuna salad, *crudités* and baby greens  
Prosciutto, bocconcini and tomato  
Roast turkey, Swiss cheese and tomato  
Grilled vegetables, goat cheese and basil pesto  
Norwegian smoked salmon, cream cheese,  
cucumber and dill  
Hummus, cucumber, radishes, cilantro and baby greens  
Chicken breast, blue cheese, arugula and tomato

### Shaker Salad 9.75

Quinoa, kale, edamame, almonds and cranberries  
Nicoise: tuna, green beans, egg, potatoes and cherry tomatoes  
Chicken breast, avocado, corn and blue cheese

### Side salads

1 portion - 3.75 | 8 servings - 27.50

Beets, arugula, goat's cheese  
Carrots, sunflower seeds, chives

Kale

Quinoa, edamame, corn

Tomatoes, bocconcini, basil

Green beans, French shallots and almonds

Peppers, tomatoes, onion, feta and olives

Pasta, black olives and dried tomatoes

Salad of the day

## Dessert plates

### Homemade desserts 3.50 / pers.

### Macarons 2.25 / pers.

## Trays à la carte

Minimum 6 people

### Crudités and dip 4.00 / pers.

Hummus or yogurt with herbs

### Fresh fruit tray 4.25 / pers.

### Gourmet cheeses, dried fruit and nuts 4.50 / pers.

Cheddar, Cantonnier, Swiss, brie and blue cheese

### Cold cuts, pickled vegetables and Dijon mustard 4.50 / pers.

### Smoked salmon, lemon and capers 6.50 / pers.

## Beverages

Thermos of medium or dark roast coffee (8-10 cups) - 19.95

Assorted Two leaves teas - 2.25

Juice - 1.80

Tropicana juice - 2.90

Soda - 1.80

Eska spring water - 1.60

Eska sparkling water - 2.50

San Pellegrino - 2.25

Rise Kombucha tea - 4.00

Our Coffees & Teas are organic  
and fair trade



# Cocktail bite menu

Melon cubes, goat's cheese and chives

Goat's cheese bonbon with dried cranberries, pistachios and parsley

Feta cube, oregano, tomato and olive *brochette*

Mild cheese and grape *brochette*

Cucumber, smoked salmon, radish and cream cheese bites

Prosciutto, cheddar stick and young sprout roulade

Tomato, basil and bocconcini *brochette*

Endive topped with blue cheese, green apples and walnuts

Crostini with hummus, zucchini salad, feta and oregano

2.00 / ea.

Mini grilled cheese sandwich with Cantonniere and green apples

Mini pulled pork, arugula and Dijon brioche

Mini smoked salmon, dill and cream cheese brioche

2.95 / ea.

## Sweet

Fresh fruit *brochette*

Assorted macarons

Mini coconut macarons

2.25 / ea.

Energy ball

Chocolate mousse in a glass

2.95 / ea.



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