



Catering Menu



AU PAIN DORÉ

Bakers' Workshop

aupaindore.com  

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

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

5214, Ch. Côte-des-Neiges, Montréal

514 342-8995

cdn@aupaindore.com

Marché Jean-Talon, Montréal

514 276-1215

jean-talon@aupaindore.com

115, rue Atwater, Montréal

514 989-8898

atwater@aupaindore.com

3075, rue de Rouen, Montréal

514 528-8877 #7234

rouen@aupaindore.com

1, Place Ville-Marie, Montréal

514 903-2919

pvm@aupaindore.com

1145, rue Laurier Ouest, Outremont

514 276-0947

laurier@aupaindore.com

1650, boul. de l'Avenir, Laval

450 682-6733

laval@aupaindore.com

1250, boul. René-Lévesque Ouest, Montréal (mezzanine)

438 386-1696

1250@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.



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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