

www.cafepierrot.com

info@cafepierrot.com

973-729-0988

Easter 2017 Catering Menu

Leg of Lamb: Complete meal for 8-10 guests \$230

Leg of lamb, deboned, marinated with rosemary and garlic, tied and roasted served with a lamb rosemary au jus *choice of 2 vegetables*:

herb roasted potatoes, mashed potatoes, garden vegetables, or string beans includes: one dozen dinner rolls (plain or snowflake), and a Lemon Rosette cake.

Chicken Cordon Bleu: Complete meal for 8-10 guests \$180

breaded chicken breast stuffed with Swiss cheese & ham topped with a creamy cheese sauce *choice of 2 vegetables*:

herb roasted potatoes, mashed potatoes, garden vegetables, or string beans includes: one dozen dinner rolls (plain or snowflake), and a Lemon Rosette cake.

DINNER

All pan prices indicated are 1/2 pan portions. Each 1/2 pan serves approximately 8-10 guests

Leg of lamb, deboned, marinated with rosemary and garlic, tied and roasted served with a lamb rosemary au Served in 2 half pans Chicken Cordon Blue—breaded chicken breast stuffed with Swiss cheese & ham topped with a creamy cheese sauce Grilled Salmon in a lemon thyme butter sauce—8 fillets Cold Poached Salmon - a side of salmon with dill mayonnaise and cucumber scales Pork Loin (Boneless) with Demi Glace sauce; locally-sourced, farm-raised pork Beef Bourguignonne - Braised sirloin stew in a red wine sauce with mushrooms & pearl onions Cheese Lasagna (see pans and platters menu for more options) Eggplant Rollatini								\$120 \$65 \$95 \$120 platter \$70 \$75 \$45
Garden Vegetables	\$39	Mashed	Potatoes	\$3	9	Green Beans	\$39	4 23
Rice Pilaf	•		asted Potat	oes \$3	9			
Hors D'oeuvres: \$20 per dozen, minimum 2 dozen each								
Mini Crab Cakes Chicken Satay with peanut sauce								
Vegetarian or Veal Stuffed Mushrooms Seafood Raguot in a Puff Pastry Roasted Pear & Brie in a Puff Pastry								
Shrimp Cocktail - served with cocktail sauce. Approximately 20 shrimp per lb.								\$20 lb.
Dinner Rolls _ plain or snowflake								\$5 dozen
BRUNCH								
French pastries: Croissants — Scones — Danish								\$2.25
Individual Parfait Cup: Greek yogurt, homemade granola, and fruit preserves								\$3.95 each
Pound Cakes: Lemon — Banana Walnut — Plain — Cranberry Orange								\$2.25 per slice
								\$6.95 per loaf
Quiche 9-inch, serves 6: Lorraine (Bacon & Swiss), Primavera, Broccoli & Cheddar, Spinach & Feta								\$15 each
Homemade Soup								\$9.50 quart
Carrot Coconut Ginger (vegan and gluten free)								
Seafood Bisque								
Cream of Mushroom Waldorf or Lemon Dill Chicken Salad								\$9.95 lb.
Mediterranean Pasta Salad—3 lb. bowl, serves 10-12								\$18
Fruit Platters 12" serves 10-15 people \$40 16" serves 20-25 people \$55								Ψ10
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Last day to order: Thursday, April 13th

See Pans & Platters Menu and Easter Bakery Menu for more options We will be open Saturday, April 15th Sparta: 7am-9:30pm Andover: 7am-5pm Both locations closed Easter Sunday

212 Route 206 Andover, NJ 07821 • 973-786-6069

19 Sparta Avenue Sparta NJ 07871 • 973-729-0988