

Salads

RING LEADER

\$35

SEEDED GREEK BREAD FILLED WITH GOURMET MEATS, CHEESES, LETTUCE, AND TOMATO WITH DIJON VINAIGRETTE

HAUTEUR SANDWICHES

3 FEET \$54

6 FEET \$108

TURKEY, SALAMI, BLACK FOREST HAM, CHEESE, LETTUCE, TOMATO, AND ONION ON OUR AWARD WINNING SOURDOUGH BAGUETTE

Don't forget about dessert

Dessert Platters

\$ 2 PER PERSON

COOKIE PLATTER

ASSORTMENT OF COSTEAUX SIGNATURE COOKIES

BROWNIE & BISCOTTI PLATTER

DOUBLE CHOCOLATE BROWNIES AND HAZELNUT BISCOTTI

of Note

ALL PRICES INCLUDE HEAVY DUTY DISPOSABLE UTENSILS, PLATES, AND NAPKINS. CATERING ITEMS PREPARED ON DISPOSABLE CATERING PLATTERS & BOWLS.

ADVANCE NOTICE APPRECIATED
DELIVERY SERVICE AVAILABLE
APPLICABLE DELIVERY FEES APPLY



Catering Menu



Costeaux French Bakery

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Salads

SALADS ARE \$9 PER POUND WITH A THREE (3) POUND MINIMUM ORDER. WE RECOMMEND APPROXIMATELY ¼ POUND PORTION PER PERSON.

COUNTRY MUSTARD POTATO SALAD

RED POTATOES, RED ONIONS, CAPERS, SWEET RELISH AND PARSLEY WITH A WHOLE GRAIN MUSTARD VINAIGRETTE DRESSING

PISTACHIO PASTA SALAD

FRESH SPINACH, TOMATOES AND PISTACHIO NUTS, PARMESAN WITH AN OREGANO DRESSING

GREEK PASTA SALAD

CUCUMBER, BELL PEPPERS, RED ONION, CELERY, KALAMATA OLIVES AND FETA CHEESE WITH AN OREGANO AND TARRAGON VINAIGRETTE

LEMON COLESLAW

CABBAGE, BELL PEPPER, RED ONION, AND CARROT WITH A PARSLEY-LEMON DIJON DRESSING

BACON BROCCOLI SALAD

BROCCOLI, RAISINS, APPLE WOOD SMOKED BACON, GREEN ONION WITH A MAYONNAISE VINAIGRETTE

SEASONAL FRESH FRUIT MEDLEY

A SELECTION OF SEASONAL FRESH FRUITS

COSTEAUX SALAD

MIXED GREENS, GRAPES, ROQUEFORT, AND WALNUTS WITH A DIJON VINAIGRETTE

Appetizers

ANTIPASTO PLATTER

\$6 PER PERSON

BOUNTIFUL DISPLAY OF SEASONAL GRILLED, STEAMED AND RAW VEGETABLES WITH DIPPING SAUCES, LOCAL ARTISAN AND IMPORTED CHEESES, OLIVES, PEPPERONCINI, MARINATED ARTICHOKE HEARTS, AND CURED MEATS AND SALAMIS ACCOMPANIED BY COSTEAUX WORLD CLASS BREADS

CHEESE PLATTER

\$5 PER PERSON

ASSORTMENT OF LOCAL ARTISAN, DOMESTIC AND IMPORTED CHEESES WITH PANFORTE, CANDIED NUTS, DRIED FRUITS, AND GRAPES

SEASONAL FRESH FRUIT PLATTER

\$4 PER PERSON

ASSORTMENT OF FRESH SEASONAL FRUITS

MEAT & CHEESE PLATTER

\$4 PER PERSON

ROAST BEEF, TURKEY, BLACK FOREST HAM, SALAMI, JACK, JARLSBERG, AND CHEDDAR CHEESES

CONDIMENT PLATTER

\$2 PER PERSON

MAYONNAISE, MUSTARD, ONION, PICKLE, LETTUCE, PEPPERONCINI, AND TOMATO

PETIT GOURMET SANDWICHES

\$4 EACH

ASSORTMENT OF ARTISAN ROLLS AND CROISSANTS FILLED WITH CHEESE, LETTUCE, TOMATO, ROAST BEEF, SALAMI, ROASTED TURKEY, AND BLACK FOREST HAM WITH A DIJON VINAIGRETTE DRESSING

BAKED BRIE EN CROUTE

\$55

BRIE WHEEL FILLED WITH GRANNY SMITH APPLES, WALNUTS, AND HERBS ENROBED IN PUFF PASTRY

FOCACCIA (YIELDS APPROXIMATELY 100 TWO INCH SQUARE PIECES)

- OLIVE OIL AND KOSHER SALT \$30
- OLIVE OIL, KOSHER SALT, GARLIC AND ROSEMARY \$35
- MARINARA OR PESTO SAUCE \$45
WITH THREE TOPPINGS - MUSHROOM, RED ONION, OLIVES, CHEESE, SAUSAGE, BACON, OR SALAMI

Hors d'oeuvres

(minimum order per item of 3 dozen hors d'oeuvres)

- AIDELLS SAUSAGE EN CROUTE WITH A FRENCH WHOLE GRAIN MUSTARD DIP
- MARINATED SKEWER OF CHICKEN WITH THAI PEANUT SAUCE
- SKEWER OF BEEF TENDERLOIN WITH A GORGONZOLA DEMI-GLAZE
- MINIATURE CRAB CAKES WITH TARRAGON REMOULADE

\$ 2 PER PIECE

- SEAFOOD STUFFED BUTTON MUSHROOM
- GOAT CHEESE AND CARAMELIZED ONION TART
- STUFFED MUSHROOM WITH SPINACH, WALNUTS AND GORGONZOLA CHEESE
- DEVILED EGG
- FRESH SEASONAL MELON WITH PROSCIUTTO DI PARMA

\$1.50 PER PIECE

TAPENADE

COUNTRY OLIVES AND ROASTED GARLIC TAPENADE \$8 PINT
COSTEAUX CHEDDAR CHEESE AND OLIVE SPREAD \$7 PINT

STUFFED BRIE

\$45

BRIE WITH PESTO, SUN DRIED TOMATOES OR OLIVES AND HERBS AND SLICED COSTEAUX BAGUETTES

COSTEAUX QUICHE

\$45

DEEP-DISH QUICHE WITH SQUASH, YELLOW ONION, HAM, BACON, MUSHROOM, SPINACH, CHEDDAR, AND JARLSBERG CHEESE

COSTEAUX CHEESE BOULE

\$20

SOUDOUGH BOULE FILLED WITH COSTEAUX CHEDDAR CHEESE OLIVE SPREAD