

Team Building Cooking Challenge

Cooking a meal as a group offers a great opportunity for team building within an organization. We offer both hands-on and demonstration classes and will tailor a team building event for your organization.

Our classes are taught at our Aux Délices kitchens in Stamford. We teach easy, interesting and seasonal food preparation, using a variety of cooking techniques.

Try our "Chopped" mystery basket competition or call us to tailor a team-building challenge for your organization.



Entrées

unless arranged, all entrées are made to order and delivered at room temperature
(6 person minimum)

Marinated & Grilled Chicken

boneless chicken breast (6 oz. portion) served with your choice of sauce: mango salsa, basil pesto, tomato, or black olive & lemon compote.
(we recommend 1/3 pound per person)

\$13.95 per pound

Marinated & Grilled Flank Steak

served with your choice of sauce: chimichurri sauce, horseradish crème fraîche, or mango salsa
(we recommend 1/3 pound per person)

\$29.95 per pound

Poached or Grilled Salmon Fillets

6 oz. portion served with honey-mustard dill sauce, horseradish crème fraîche or roasted pepper remoulade sauce
(order by the portion)

\$29.95 per pound

Grilled Vegetable Platter

seasonal grilled vegetables with basil oil
(we recommend 1/3 pound per person)

\$12.95 per pound

Desserts

Cookie Tray*

a platter of our selected miniature cookies, brownies & dessert bars.
\$4.00 per person (6 person minimum)

Petit Four Tray*

assorted mini tartelette, chocolate dipped strawberries, french macarons, pecan squares, mini chocolate mousse cups & mini eclairs
\$50.00 small (24 pieces)
\$85.00 large (40 pieces)

Brownies & Strawberries

a display of our signature brownies and fresh strawberries
\$4.50 per person (6 person minimum)
**2 brownies & 2 strawberries per person*

Birthday & Celebration Cakes

Some of our most popular cakes:

Chocolate Homestyle
Chocolate Mousse
Lemon Coconut
Strawberry Shortcake

White Chocolate Mousse & Raspberry
Call to speak with our cake specialist for many other delicious options:

*** Please allow 48 hours for all cake orders ***

Platters & Crudites

Provençal Vegetable Crudite

Choice of dips: caramelized onion, watercress or hummus
Small **\$40.00 (serves 4-6)**
Large **\$65.00 (serves 10-14)**

Hard Cheese Platter

white & yellow cheddar, provolone, swiss and dried fruits
Small **\$40.00 (serves 4-6)**
Large **\$65.00 (serves 10-14)**

Artisanal Cheese & Fruit Platter

manchego, maytag blue, Camembert, St. Andre, dried pears, figs & apricots, baguette
Small **\$55.00 (serves 4-6)**
Large **\$100.00 (serves 12-16)**

French Charcuterie Platter

french bistro ham, saucisson sec, prosciutto, organic Genoa salami, marinated mushrooms, cornichons, mixed olives, sliced baguette
\$115.00 (serves 8 - 10)

Corporate Delivery Menu

AUX DÉLICES

FOODS BY DEBRA PONZEK

(203) 326-4540 x117

Fax: (203) 975-2805

delivery@auxdelicesfoods.com

auxdelicesfoods.com



Breakfast

Aux Délices Breakfast Basket

a variety of either our mini or regular-sized breakfast baked goods in a basket:

selections may include muffins, scones, danish, croissant, bagels and pain au chocolat

\$5.50 per person (6 person minimum)

**2 regular or 3 mini-sized pieces per person*

Continental Breakfast

Aux Délices Breakfast Basket, bowl of fresh fruit salad and fresh orange juice.

\$12.00 per person (6 person minimum)

Smoked Salmon Platter

smoked salmon garnished with chopped onion, chopped egg, capers and lemon. includes pumpernickel bread triangles.

\$95.00 (serves 8 - 10)

Quiche

Quiche Lorraine	\$39.95
Asparagus & mushroom	\$39.95
Broccoli & cheddar	\$39.95
Black Forest ham & cheddar	\$39.95
(serves 8 - 12)	
Yogurt, granola & berry parfaits	\$4.95
Fruit salad w/ mint & lavender	\$9.95/pound
Fruit skewers	\$2.25
Sliced seasonal fruit platter	\$5.00/person
Breakfast burritos*	\$4.95
Breakfast stratas (ind. crustless quiche)*	\$4.25
Coffee cake in bamboo basket (serves 6)	\$8.95
Aux Délices bottled water	\$2.25
Regular or decaf coffee (serves 8-10)	\$19.95
Tea service (serves 8 - 10)	\$17.50

**minimum of 6 of the same variety*

Sandwich Buffet

a variety of sandwiches & wraps, presented on a platter with your choice of one or two salads and our Classic Cookie Tray (see Desserts)

One Salad - \$17.00 per person

Two Salads - \$21.00 per person
(6 person minimum)

Sandwich Platter

a variety of sandwiches & wraps cut in half
\$9.95 per person (6 person minimum)

Avocado & Cheddar

sprouts, cucumber, tomato, spicy mayo, light multigrain bread

Green Goddess Chicken Salad

green goddess dressing, tomato, mesclun greens, multigrain baguette

Egg Salad

lettuce, tomato, poppy seed bread

French Bistro Ham & Brie

honey mustard, lettuce, baguette

Roast Beef & Swiss Cheese

grilled radicchio, horseradish, mustard aioli, brioche roll

Tuna Salad

lettuce, tomato, rye bread

Roast Turkey & Swiss

lettuce, cranberry aioli, multigrain bread

Grilled Vegetable Wrap

fresh mozzarella, arugula, white wrap

Grilled Chicken Breast

grilled radicchio, gorgonzola, white wrap

Tomato, Basil & Mozzarella

basil oil, baguette

Hummus & Avocado

roasted peppers, arugula, cucumber, cheddar, pumpernickel bread

Gloria's Chicken Wrap

avocado, tomato, red onion, jalapeno, whole wheat wrap

Chicken & Kale Wrap

lemon vinaigrette, whole wheat wrap

Lunch

Petit Sandwiches

a selection of petit sandwiches on mini brioche rolls, mini croissant and small wraps

\$4.25 per sandwich (10 sandwich minimum)

Roast Beef

grilled radicchio, horseradish aioli, swiss cheese, on mini brioche

Smoked Turkey & Cheddar

pear chutney, cheddar cheese, on mini croissant

Ham & Brie

honey mustard on mini baguette

Ham & Cheddar

butter on mini baguette

Tomato, Basil & Mozzarella

basil oil on mini baguette

Egg Salad

on mini brioche

Tuna Salad

on mini brioche or mini croissant

Green Goddess Chicken Salad

on mini brioche, mini croissant or mini baguette

∨ Soups

call for our weekly selection of homemade soups

\$5.95 per person

Beverages & Chips

Individual cans of soda	\$1.75
Aux Délices bottled water	\$2.25
San Pellegrino	\$1.66 / \$4.50
Honest iced tea	\$2.75
Housemade iced tea	\$8.95
Freshly ground coffee	\$19.95/pot
Regular or decaf (serves 8-10)	
Cape Cod potato chips	\$1.65
Terra chips	\$1.75

**may contain nuts*

Salads

Caesar

romaine, shaved parmesan, crunchy croutons, classic caesar dressing

\$4.50 per person (w/ grilled chicken \$5.00)

Baby Arugula

dried cranberries, honey almonds, manchego cheese, red wine vinaigrette

\$4.50 per person

Garden

romaine, cherry tomatoes, sliced cucumbers, carrots, mushrooms, balsamic vinaigrette

\$4.50 per person

Greek

romaine, tomatoes, cucumber, black olives, feta cheese, lemon vinaigrette

\$4.50 per person

Vegetable Pasta Salad

ask about our weekly special

\$10.95 per pound

*Orzo Salad

dried apricots, pistachios, scallions, ginger oil

\$11.25 per pound

(we recommend 1 / 3 pound per person)

Bread & Rolls

We have a selection of rolls & breads including homemade biscuits and cornbread

please allow 48 hours for homemade items