

Hors D'oeuvres

Cold

Cucumber & Hummus Cups - \$20.95

Caesar Salad Spring Rolls with prosciutto and parmesan - \$23.95

Grilled Zucchini with chevre, roasted pepper and thyme - \$20.95

Smoked Salmon Roulade on cucumber slices with black bread \$23.95

Vegetable Summer Rolls with peanut sauce - \$20.95

Hot

Pigs in a Blanket - \$17.95

Spinach and Artichoke Phyllo Triangles - \$18.95

*Asian Chicken Saté with peanut sauce - \$20.95

Barbecued Duck Quesadillas - \$20.95

Coconut Shrimp with mango dip - \$23.95

Mini Crab Cakes with chipotle remoulade sauce \$26.95

Mini Falafels with citrus yogurt - \$21.95

To Place Your Order Please Call
203.326.4540 Press 2

* contain nuts

Platters & Crudites

(all platters are room temperature)

Provençal Vegetable Crudité

caramelized onion dip or edamame hummus
Small \$40 (serves 4-6)
Large \$65 (serves 10-12)

Jumbo Shrimp Cocktail

housemade cocktail sauce
Small Platter \$55 (serves 8-9)
Large Platter \$100 (serves 15-18)

Artisan Cheese and Fruit

manchego, maytag blue, camembert and st. andre, dried pears, figs and apricots with french baguette
Small \$60 (serves 4-6)
Large \$100 (serves 12)

Smoked Salmon Platter

smoked salmon garnished with chopped onion, chopped egg, capers and lemon
Large \$95 (serves 8-10)

French Charcuterie Platter

coppa, saucisson sec, prosciutto, organic genoa salami, marinated mushrooms, cornichons, mixed olives with french baguette
\$115 (serves 8-10)

Desserts

*Cookie Tray

A selection of biscotti, cookies, brownies, and dessert bars, garnished with fruit
Small \$30 (serves 6-8, Medium \$45 (serves 10-15)
Large \$55 (serves 16-20)

*Petit Four Platter

assorted finger desserts Including: mini tartlettes, chocolate dipped strawberries, french macarons, pecan squares and mini chocolate mousse cups
Small \$50 (serves 6-8), Large \$85 (serves 10-12)

Sliced Seasonal Fruit Platter

assortment of seasonal sliced fruits
Small \$25 (serves 4-5)
Large \$60 (serves 12-15)

Entree Platters

Small (serves 6-10), Large (serves 12-16)

Marinated Grilled Sliced Chicken Platter with mango salsa (\$55/\$85)

Sliced Filet Mignon

with horseradish crème fraîche (\$180/\$295)

Marinated Grilled Sliced Flank Steak

with chimichurri sauce (\$145/\$235)

Poached or Grilled Salmon

6oz. portions served with honey mustard dill sauce or crème fraîche (\$95/\$155)

Platter of Pesto Grilled Shrimp

(\$95/\$155)

Platter of Grilled Provençal Vegetables

with basil oil (\$45/\$70)

Also See Our Weekly Specials at auxdelicesfoods.com

Lemon Pound Cake & Strawberry Platter

moist, lemony pound cake with fresh strawberries
\$12.95 (serves 6-8)

*Brownies and Bars

our signature brownies and bars
Small \$25 (serves 6-8), Medium \$35 (serves 10-13)
Large \$45 (serves 15-18)

Birthday and Celebration Cakes

allow 48 hours for cake orders
Choose from our most popular: chocolate homestyle, chocolate mousse, lemon coconut, strawberry shortcake or white chocolate mousse & raspberry.
**Call for other delicious options

AUX DÉLICES

Take Home and Delivery
203.326.4540 Press 2



Breakfast

Breakfast Basket

A basket including a variety of either our mini or regular-sized baked breakfast goods. Selection may include: muffins, scones, danish, croissants and pain au chocolate served with butter and jam
\$5.50 per person (6 person minimum)

Continental Breakfast

Our "Breakfast Basket" (see above), fresh fruit salad and orange juice
\$12.00 per person (6 person minimum)

Quiche

Quiche Lorraine, Broccoli & Cheddar
Asparagus & Mushroom, Black Forest Ham & Cheddar - \$39.95 - serves 8 -12

Fruit Salad w/ Mint & Lavendar Syrup	
Small (serves 6 -8)	\$35.00
Medium (serves 10 -12)	\$53.00
Large (serves 14 -16)	\$69.00
Fruit Skewer	\$2.25
Yogurt, Granola & Berry Parfaits	\$4.95
Coffee Cake in a Bamboo Basket	\$8.95
Breakfast Burritos	\$4.95
Breakfast Stratas (ind. crustless quiche)	\$4.50

**call for daily variety

Our Ingredients

- are all wholesome & natural with no preservatives
- we make all our own sauces, stocks and mayonnaises.
- all of our chicken is all natural
- our tuna is low mercury and pole caught
- our breads are all freshly made daily and

Sandwich Platter & Meeting Packages

A platter of sandwiches & wraps. Choose our "Meeting Package" and add one or two salads (see "Salads") and our "Classic Cookie Tray"

sandwiches only - \$9.95/person
with 1 salad, \$17.00/person
with 2 salads - \$21.00/person
(6 person minimum)

Sandwiches & Wraps

#1 Avocado and Cheddar sprouts, cucumber, tomato and spicy mayo, light multigrain bread

#3 Green Goddess Chicken Salad white meat chicken, tomato, and green goddess dressing on multigrain baguette

#4 Egg Salad with lettuce and tomato on country white bread

#5 Black Forest Ham and Brie with honey mustard and lettuce on french baguette

#6 Roast Beef with lettuce, tomato and russian dressing on pumpernickel bread

#7 Low Mercury, Pole-Caught Tuna Salad with lettuce and tomato on light multigrain bread

#8 Roasted Turkey and Swiss with tomato, and lettuce on light multigrain bread

#14 Hummus and Avocado roasted peppers, arugula, cucumbers, cheddar on pumpernickel

#17 Roasted Turkey and Avocado lettuce, tomato, mustard, mayo on country white bread

#19 Gloria's Chicken Wrap, romaine, avocado, tomato, red onion, jalapeno, white tortilla

Lunch

#21 Tomato, Basil, and Mozzarella Baguette with basil oil

#31 Chicken & Kale Wrap with red onion, lemon vinaigrette, in a white tortilla

#32 Grilled Chicken and Avocado with muenster, tomato, lettuce, mayo on light multigrain bread

#34 Curried Chicken Salad Wrap with currants, housemade mayo, baby arugula in a white tortilla

#35 Grilled Vegetable Wrap with eggplant, zucchini, squash, cucumbers, carrots, cilantro, baby arugula, and hummus in white tortilla

Salads

Small \$35 (serve 6 - 8), Medium \$53 (serves 10-12), Large \$69 (serves 14-16)
(grilled chicken add \$5.00 per person)

Caesar with romaine, shaved parmesan cheese, croutons, classic caesar dressing

*Baby Arugula with dried cranberries, honey almonds, manchego cheese, red wine vinaigrette

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

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

Vegetable Pasta Salad roasted vegetables and basil oil

*Orzo Salad with dried apricots, pistachios, scallions and ginger oil

Tea Sandwich Platter

Large Platter - \$120.00

One Dozen Each: Smoked Salmon, Cucumber & Watercress, Curried Chicken Salad, Olive Tapenade and Goat Cheese, Roast Turkey & Swiss, Egg Salad

Small Platter - \$60.00

One Dozen Each: Cucumber & Watercress, Smoked Salmon, Curried Chicken Salad

can also be ordered by the dozen

Petit Sandwiches

sandwiches can be made on mini croissant, mini baguette or mini brioche
\$4.50 each (10 piece minimum)

Roast Beef with russian dressing

Roasted Turkey & Swiss

Ham & Brie with honey mustard

Ham & Cheddar with butter

Tomato, Basil & Mozzarella with basil oil

Egg Salad with housemade mayonnaise

Low Mercury, Pole-Caught Tuna Salad

Beverages

Fresh Orange Juice (1/2 gallon)	\$11.95
Coffee Service (serves 8-10)	\$19.95
Tea Service (serves 8-10)	\$17.50
Hot Ginger Tea (serves 8-10)	\$23.95
Individual Drinks	
Aux Delices Bottled Water	\$2.25
San Pellegrino Sparkling Water	\$2.25
Soft Drinks	\$1.75
Honest Iced Tea	\$2.77