

Sandwich Platter \$4.50 per person

Platters are arranged with a variety of our gourmet sandwiches served on Croissants & French baguette. Plates, napkins & utensils included.

Salad Bowls Serves 12-15 \$24.50

The perfect accompaniment for your sandwich platter. Choose from Orchard harvest, Roasted fruit couscous, Quinoa Carrot or Bistro Chloé

From cookies to elegant petit fours we offer the perfect sweet ending for any event!

Cookie Break \$1.75 per person

A combination of cookies... Double chocolate, Sugar, Oatmeal butterscotch and Peanut butter cereal bars

Petit Fours \$16.95 per dozen

*Assortment of our mini French pastries including: ganache tarts, fresh fruit tarts, lemon curd tarts, éclairs & more. May be arranged on a platter for an additional charge of \$3.50
Minimum order of 3 dozen required*

To ensure product availability a 24 hour advance notice is recommended when placing your order.

Delivery is available in the Santa Rosa area, a \$15.00 delivery charge applies.

We require a 24 hour advance notice to schedule for a delivery.

Phone 707.528.3095 • Fax 707.528.8611
*3883 Airway Drive, Suite 145 • Santa Rosa, CA 95403
Landmark Executive Center*

Chloé's French Café



CASUAL CATERING MENU

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HOURS

*Monday-Thursday 8:00am-5:00pm
Friday 8:00am-7:00pm
Saturday/Sunday Closed*

Breakfast

Allow us to make your a.m. meeting memorable and hassle-free. Our delectable breakfast pastries are handmade using all natural ingredients. A fantastic way to say Good Morning!

Mini Breakfast Tray **\$3.25 per person**

Includes a variety of our mini breakfast pastries...croissants, chocolate croissants, muffins & more. Per person charge includes: 2 pastries per person, butter, jam, napkins, plates and utensils 12 person minimum order

Mini Savory Croissant Tray **\$5.25 per person**

The perfect savory touch to any breakfast meeting. Varieties include: Ham & Gruyere, Peppered bacon & Carmody cheese, or Spinach feta...12 person minimum order. Includes: 2 savory croissants per person, napkins, plates and utensils

Whole Quiche Serves 8-10 **\$29.50**

Choices include: Traditional Lorraine, Yukon gold potato with rosemary & gruyere, Baby spinach, pepper & sun-dried tomato or Ham & roasted mushroom

Fresh Fruit Tray **\$4.25 per person**

Assortment of seasonal fresh fruit accompanied by yogurt dipping sauce with honey & lemon zest

Java Service serves 12 **\$20.00**

Fresh roasted coffee from our sister roasting company. Your choice of French roast, Bonjour blend or decaf Bonjour blend. Includes: creamers, sugars, sweeteners, stirrers, cups and napkins

Tea Service serves 12 **\$20.00**

Assortment of breakfast & herbal teas. Includes: milk, sugars, sweeteners, lemon slices, stirrers, cups & utensils

Juice **\$2.25 per person**

Choose from orange, apple or cranberry

Lunch

Box Lunches **\$13.75 each**

All the bases are covered with our gourmet box lunches. Includes your choice of sandwich, side salad, dessert & beverage. Napkins and utensils included.

Sandwich Choices

Roast Beef

With brown sugar caramelized onions, Pt. Reyes Blue cheese and garlic aioli

Curry Chicken Salad

Tender chunks of chicken breast and creamy curry dressing with dried fruits and honey

Mediterranean

House made humus with fresh garlic and lemon zest, sun-dried tomatoes, marinated artichokes and oil cured olives with feta cheese

Tuna Nicoise

Flaked tuna dressed with our house vinaigrette, sliced sweet onions, chopped oil cured olives & sun-dried tomatoes

Club Chloé

Baked ham, turkey breast, bacon, tomato, lettuce & basil mayo

Salad Choices

Bistro Chloé

Variety of Spring greens with seasonal market vegetables & Mato's St. George cheese

Orchard Harvest

Apples, raisins and goat cheese with toasted pecans, thinly sliced onions and seasonal veggies on a bed of baby greens

Quinoa & Roasted Carrot

Composed salad of nutty quinoa, dried cranberries and lemon dressing with walnuts

Garden Nicoise Salad

Balsamic marinated tuna with white beans, olives, citrus zest, eggs and vegetables with spring greens

Dessert Choices

Oatmeal butterscotch cookie, Double chocolate cookie, Sugar cookie, Peanut butter cereal bar

Replace the cookie with a dessert tart for an additional \$1.50

Apricot almond, lemon curd, or pear raspberry almond

Drink Choices

Pepsi, Diet Pepsi, 7-Up, Calistoga water,, Aquafina or juice