

BRASSERIE

by niche

CATERING MENU -
SPRING/SUMMER 2023

HORS D'OEUVRES

gougeres. gruyere cheese puffs

cervelle de canut. housemade fresh cheese & herbs, with chips

fromage. served with fresh bread & seasonal accompaniments

HALF PAN

serves 8-10

\$60

\$60

\$115

FULL PAN

serves 16-20

\$120

\$120

\$220

SALADES

bibb lettuce. fines herbes, lemon vinaigrette

mixed lettuces. goat cheese, hazelnuts, croutons, roasted shallot vinaigrette

\$75

\$80

\$140

\$150

PLATS

roasted chicken. roasted shiitake mushrooms, bread, jus

braised beef. glazed carrots, bacon lardons, potato purée

pan-roasted trout. seasonal accompaniments, inquire for details

seasonal vegetarian dish. inquire for details

\$190

\$150

\$150

\$150

\$350

\$290

\$290

\$290

SIDES

glazed carrots. with mint

potato purée. with olive oil, chives

macaroni & cheese. chives, breadcrumbs

\$50

\$50

\$70

\$90

\$90

\$130

BRASSERIE CATERING POLICIES

- Orders must be placed at least 3-days in advance of requested order date.
- All orders are subject to a 10% service charge.
- Bread & butter is available for an additional \$2/guest
- Delivery is available for an additional fee based on travel distance and availability.
- Wire racks & sternos, serving utensils, plates, napkins and utensils are available for an additional charge.