

www.cafepierrot.com

info@cafepierrot.com



Gluten Free Catering & Bakery Menu

Special order only—minimum one week notice

Entrées

Entrees prepared in 1/2 pans, serves 8-10 guests Rice flour is used for coating in chicken dishes.

Chicken Picatta \$70 Chicken Marsala \$70 \$70 Chicken Française

Risotto with chicken, sundried tomatoes, and asparagus \$70

Risotto with Porcini Mushrooms \$70

Sides

Sides are prepared in 1/2 pans, serves 8-10 guests.

Rice pilaf \$35 Garden vegetables

Crilled Vegetable Platter

Asparagus, zucchini, Yellow Squash, Tomatoes, Onions, Roasted Red Peppers, Portobello Mushrooms.

12" 10-15 guests \$40 16" 20-25 guests \$60 18" 30-35 guests \$75

Appetizers Minimum Order 2 Dozen

\$30 per dozen Tapenade filled cherry tomatoes Cucumbers filled with salmon mousse \$20 per dozen Shrimp cocktail Jumbo Shrimp 20-25 per lb \$20 per pound Lemon dill chicken salad in endive \$20 per dozen Watermelon, Mint & Feta Skewers \$24 per dozen Vegetable crudité with hummus

12" 20-25 guests \$35 16" 45-50 guests \$50 Cheese Platter with gluten free crackers

12 inch 10-15 guests \$65 16 inch 15-20 guests \$85

See catering menu for salad platters. Our balsamic vinaigrette is gluten free.

Pies
Apple or pumpkin \$30

<u>Cupcakes</u>

Vanilla and chocolate cupcakes with buttercream icing \$3.50

Our cakes are 3 layers with two layers of filling Vanilla or Chocolate cake with chocolate mousse filling with vanilla buttercream icing

7" round serves 10 10 " round serves 15-20 \$60 1/4 sheet serves 20-25

Cake add-ons \$10

Cream cheese filling and icing Cannoli cream filling Buttercream filling

Available buttercream fillings: vanilla, chocolate, raspberry, mocha, strawberry, lemon

Mini Mousse Shootess Chocolate mousse with chocolate shavings \$12 dozen

Macatons \$1.50 each
Check store for current available flavors. Flavors are seasonal.

Raspberry (pink) Coconut (white) Salted Caramel (orange) Mint Chocolate (green) Chocolate (blue) Lemon (yellow)

