

La Douce

Just beyond indulgence

Catering Menu

Breakfast

Continental

US\$8.00 per person

Minimum: 10 people

Cappuccino * Espresso * Macchiato * Latte

Decaf * Hot Chocolate * Teas * Milk * Freshly Squeezed Juice

Fruit Platter * Butter * Jam * Cream cheese * Artisanal Bagels

Choice of freshly baked:

Muffins: Banana Bran, Pumpkin Spice, Blueberry Streusel

Breakfast/Brunch

American

US\$12.00 per person

Minimum: 10 people

Cappuccino * Espresso * Macchiato * Latte

Decaf * Hot Chocolate * Teas * Juice

Fruit Platter * Butter * Jam * Syrup * Cream cheese * Cold Cereals

Choice of freshly baked pastry/bread:

Croissants * Brioche * Danish * Artisanal Bagels * Cinnamon Bun Babka

Choice of one:

Bacon & Spinach Eggs Benedict w/chive hollandaise

Huevos Rancheros

Southwestern Bacon & Artichoke Hash Browns w/over easy eggs

Berry pancakes w/Vanilla Cream Cheese & pineapple cappuccino syrup

Spinach, mushroom & sausage crêpes w/chipotle hollandaise

Banana Muffin French Toast w/Crème Anglaise, cranberries & roasted almonds

Belgian Waffles w/Candied Bacon, Apple compote & spiced nuts

Loaded Omelets

Spinach, cheese & mushrooms duxelle

Ham & cheese, chives & peppers

Prepared à la minute

Additional US\$5.00/person

Minimum 5 people

Snacks

US\$12.00 per person

Minimum: 10 people

Freshly Squeezed Juices * Bottled Water * Iced Tea * Iced Coffee

Choice of one category:

Taco Bowls:

baked or fried tortilla bowl filled with lettuce, beans &:

Blackened fish w/mango cabbage salsa & chipotle sour cream

Tamarind-glazed duck w/pickled onions & charbroiled pineapple salsa

Grilled Chicken w/Peanut Chili BBQ Sauce

Smoked Salmon w/Orange-Ginger-Habanero Sauce

Korean Beef Kimchi

Galettes:

Smoked chicken or Seafood

open-faced pastry baked w/cheeses, vegetables, herbs & spices

Quesadillas:

Mexican

bacalao, pico de gallo, "refried" black beans, pepper jack, smoked cheddar, avocado, Romaine, herbs

Caribbean

jerk chicken, passionfruit mayo, roasted pequillos, avocado, sundried tomatoes, brie & Romaine

Greek

grilled eggplant, grilled red onions, lentils, feta, goat cheese, herbs & spices & merguez (lamb sausage)

Chilaquiles

beef or chicken tortilla lasagna with Pepper Jack & tomatillo sauce

Hamburgers

Barbecue Angus Quarter Pounder

Fontina, Swiss, Romaine, roasted poblanos, grilled onions & tomatoes on grilled brioche roll

Vegetarian: Grilled Greek Portabello

spinach pattie, grilled onions & tomatoes, cucumbers, feta, tzatziki on grilled portabello

Salmon Cake

Fontina, Jack, dill, Romaine, orange aioli, pesto, grilled onions & tomatoes on grilled brioche

Fajita Station

US\$18.00 per person

Minimum: 10 people

chargrilled chicken, Mahi-mahi or flank steak, jalapeños, sautéed onions, guacamole, bell peppers, warm tortillas, sour cream, cheddar, black beans, pico de gallo, lettuce

Hearty Salads

US\$6.00/person

Minimum: 7 people

With Grilled/Barbecue Chicken, Fish or Vegetables

US\$10.00/person

Choice of one (1)

Greek Salad

tomatoes, cucumbers, feta, Kalamata & onions dressed in oregano Dijon on bed of crisp Romaine

Hail Caesar

crisp Romaine & garlic croutons dressed in tangy Parmesan vinaigrette

Cobb Salad

smoky bacon, buttery avocado, roasted bacon, delicate lettuces & boiled eggs make fast bedfellows in this addictive cocktail of blue cheese, roasted onions, sour cream, ...

Salade Niçoise

grilled potatoes, green beans, tomatoes, olives, capers & eggs drizzled in light wine vinaigrette over Bibb lettuce

US\$7.00

Tortellini Salad

*marinated mushrooms, tomatoes, artichokes & apple
on bed of baby spinach w/roasted pepper pesto*

Lunch & Dinner

US\$17.00/person

Minimum: 7 people

Choice of one (1) complete protein, 1 vegetable & 1 bean side

A salad is provided with every meal

Additional side: US\$3/person * Additional complete protein: US\$6/person

Poultry

Santa Fe Barbecue Chicken * Jerk Chicken * Chicken Satay * Kung Pao Chicken

Chicken Cordon Bleu * Asian BBQ Chicken w/Tamarind Lemongrass Sauce

Jack Daniels Pineapple Chicken * Chicken Marsala * Teriyaki Chicken

Rosemary Garlic Chicken * Chicken Francese * Chicken Cacciatore

Fish & Seafood

Vietnamese-style Snapper * Grilled Yellowfin Tuna w/red onion marmalade

Barbecue Jerk Fish w/pineapple salsa * Grilled Salmon Asian-style

Thai Green Curry Mahi-Mahi * Indian Fish Tikka

Blackened Mahi-mahi w/cornbread seafood stuffing & spicy hollandaise

Meat

Stuffed Pork Tenderloin w/apricot chipotle glaze

Malaysian Beef Rendang Curry

Sides

Twice baked, Stuffed Potatoes * Kimchi Bacon Fried Rice
Hasselback Potatoes * Dirty Rice * Coconut Rice * Mujadara
Mac & 4 Cheeses * Lasagna * Peanut Ginger Noodles * Pasta Putanesca
Bajan Corn Pudding * Chive & Mushroom Spoonbread * Jambalaya

Vegetables

Ratatouille * Orange Glazed Carrots * Eggplant Rollatini * Creamed Spinach
Smoked Chili Collard Greens * Cole Slaw * Roasted Vegetables

Beans

Refried Black Beans * Moroccan Lentils w/feta * Mixed Bean Salad
Black Eyed Pea stew * Cumin Smashed Garbanzos w/Gorgonzola Honey Glaze



Dessert

All desserts are freshly made locally
US\$5.00 per person
Minimum: 10 people for 1 choice, 20 for choice of 2

Bananas Foster w/pound cake & King Coconut ice cream

Bourbon butter pecan gelato

Chocolate brownie w/King Coconut ice cream

Cheesecakes

Strawberry * Guava * Turtle * Raspberry Almond * Tiramisú

Chocolate Peanut cake w/Caramel Cognac Sauce
*Marriage of decadently moist chocolate cake and peanut cheesecake,
slathered w/a deliriously heady blend of chocolate, caramel & Cognac*

Apple Tarte Tatin

French apple caramel tart w/puff pastry

Pecan Pie

Red Velvet Cake w/Coconut Frosting

Guava Almond Tart

*Tangy, sweet guava stew, layered w/delectable almond filling,
topped w/pears & apricot Cognac glaze in a crunchy shortbread crust*

*For banquet, party & personalized menus,
please call Irma at:*

(767) 225-9696

(767) 445-5395

(516) 439-4353