

Maison Alysee

CATERING MENU



WWW.MAISONALYZEE.COM - CATERING@MAISONALYZEE.COM



Maison Alyzee

CATERING MENU

BREAKFAST

ASSORTMENT OF VIENNOISERIES

70

Serves 12

Includes 3 croissants, 2 pains au chocolat, 2 almond croissants, 1 brioche, 1 kouign amann, 1 nest, 1 kougloff and 1 gianduja chocolat (assortment may vary)

VENDOME BREAKFAST

200

Serves 10

Assortment of croissants (20p) - pains au chocolat, gianduja chocolat, brioches or kouign amann

-Orange juice (96oz)

-Hot drink (96oz drip coffee or tea)

ASSORTMENT OF MINI VIENNOISERIES

36

Serves 12

Includes 4 mini croissants, 3 mini pains au chocolat 3 mini nests and 2 mini gianduja chocolat (assortment may vary)

MONTAIGNE BREAKFAST

245

Serves 10

Assortment of croissants (10p) - pains au chocolat, gianduja chocolat, brioches or kouign amann

-Power bowl (low-fat yogurt, organic fresh fruits, nuts)

-Orange juice (96oz)

-Hot drink (96oz drip coffee or tea)

ORGANIC FRESH FRUIT SALAD For 1/10
8.50 / 85
Pineapple, grapes, melon, red fruit
(selection may vary)

POWER BOWL 9.50 / 95
Low-fat yogurt, organic fresh fruits, nuts

CHIA PUDDING (12OZ) For 1/10
11 / 110
Mango or coconut pineapple, or
raspberry. Vegan & gluten-free.

MINI CHIA PUDDING (8OZ) 8.50 / 85
Mango or coconut pineapple, or
raspberry. Vegan & gluten free.

INDIVIDUAL VIENNOISERIES

REGULAR

Croissant	5.50
Pain au Chocolat	6.25
Bi Color Hazelnut	6.50
Almond Croissant	6.50
Choco Almond	6.75
Kouign Amann	5.75
Brioche	5.00
Raspberry Nest	5.95
Blackberry Nest	5.95
Financier	4.00
Cannele de Bordeaux	4.00
Madeleine	3.00

MINI

Mini Croissant	3.25
Mini Pain au Chocolat	3.75
Mini Bi Color Hazelnut	4.00
Mini Brioche	3.00
Mini Raspberry Nest	4.25
Mini Blackberry Nest	4.25
Mini Financier	2.85



Maison Alyzee

CATERING MENU

SANDWICHES & QUICHES

ASSORTMENT OF FRENCH BAGUETTE SANDWICHES For 12 or 20 160 / 260

Serves 12 (cut in half optional)

Le Petit Francais Baguette Sandwich (4)

Caesar Baguette Sandwich (4)

Le Transalpin Baguette Sandwich (4)



LE PETIT FRANCAIS BAGUETTE SANDWICH For 1/10 12 / 120

French Ham, swiss emmental, and butter on fresh-baked baguette bread (cut in half optional)

LE TRANSALPIN BAGUETTE SANDWICH 13 / 130

Mozzarella, tomato, arugula, basil, red bell pepper, and grilled zucchini on freshly baked baguette bread (cut in half optional)

CAESAR BAGUETTE SANDWICH For 1/10 14.50 / 145

Organic Chicken, lettuce, parmesan, and caesar sauce on freshly baked baguette bread (cut in half optional)

CLUB NORDIQUE SANDWICH For 1/10 16 / 160

Smoked salmon, avocado, cucumber, iceberg lettuce, chives, and yogurt on freshly baked pain de mie (cut in half optional)

CLUB PROVENCE SANDWICH 13 / 130

Mozzarella, organic tomatoes, low-fat yogurt, fresh basil on freshly baked pain de mie (cut in half optional)

CLUB PARISIEN SANDWICH For 1/10 14.50 / 145

Organic chicken, hard-boiled egg, iceberg lettuce, and tomato on freshly baked pain de mie (cut in half optional)

BRIOCHE NORDIQUE 110

Small round brioche sandwich with smoked salmon, chive, cucumber, and avocado yogurt spread (10 persons)

BRIOCHE FRANCAIS 90

Small round brioche sandwich with butter, French ham, and emmental (10 persons)

QUICHE LORRAINE Individual Slice / Whole 12 / 69

Eggs, cream, lardons

* Whole quiche serves 6 to 8

** Warmed up - as an option

MINI QUICHE Individual Slice / Whole 7.50 / 750

Serves 1

Choose from Lorraine or Veggie option

QUICHE VEGGIE 12 / 69

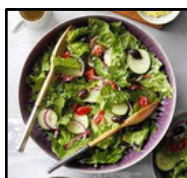
Eggs, cream, leeks and mushrooms

* Whole quiche serves 6 to 8

** Warmed up - as an option

CROQUE MONSIEUR 15 / 150

Emmental cheese, shredded cheese, morney sauce, French ham (Jambon de Paris)



ADD A SIDE SALAD 40

Serves 10

Complement your sandwich or quiche with mixed greens, cherry tomatoes, black olives and cucumbers



Maison Alyzee

CATERING MENU

SALADS & SIDES

NICOISE SALAD

18 / 180

Baby spring mix, seared tuna, hard-boiled eggs, cherry tomatoes, olives, red bell pepper, vinaigrette, anchovies

CAESAR SALAD

15 / 150

Baby spring mix, seared tuna, hard-boiled eggs, cherry tomatoes, olives, red bell pepper, vinaigrette, anchovies

VEGGIE SALAD

14 / 140

Baby spring mix, seared tuna, hard-boiled eggs, cherry tomatoes, olives, red bell pepper, vinaigrette, anchovies

DESSERTS

POPULAR ASSORTMENT OF DESSERTS

250

Popular Assortment of Desserts (for 25)

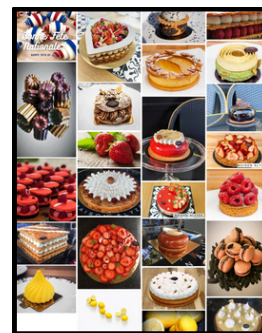
Signature Chocolate Tart (5)

Paris Brest (5)

Lemon Tart (5)

Raspberry Tart (5)

100% Pistachio (5) Gluten-free



For 1/10

For 1/10

SIGNATURE CHOCOLATE TART

10.25 / 102.50

Valrhona chocolate crèmeux, crunchy hazelnut praliné, soft cacao biscuit

HARMONY

10.50 / 105.00

Praline crust, dark chocolate brownie, chocolate and hazelnut praline mousse, Valrhona chocolate ganache

PARIS BREST

10.75 / 107.50

A classic French pastry! Hazelnut cream and crushed hazelnut between layers of choux pastry.

LEMON TART

9 / 90

Lemon custard and lemon confit topped with light Italian meringue.

CHOCOLATE OR COFFEE ECLAIR

8.25 / 82.50

Choux pastry with Valrhona dark chocolate cream and Valrhona dark chocolate chantilly.

Choux pastry with coffee-flavored cream and chantilly made from locally roasted beans.

SWEET MOM

10.75 / 107.50

Gluten-free. Coconut and Valrhona white chocolate mousse, organic strawberry coulis, and coconut cake.

100% PISTACHIO

12 / 120

Gluten-free. Pistachio mousse, praline and chantilly on soft pistachio cake.

PEAR AMANDINE TART

9.85 / 98.50

Poached pears, almond and vanilla cream, sliced almonds

BLUEBERRY TART

9.75 / 97.50

Fresh organic fruit, vanilla pastry cream, sable breton

RASPBERRY TART

9.75 / 97.50

Fresh organic fruit, vanilla pastry cream, sable breton



Maison Alyzee

CATERING MENU

MINI CAKES

ELEGANT TWO-BITE DESSERTS

(HALF SIZE OF REGULAR CAKES)

Mini 100% Pistachio 🌿	\$5.50
Mini Sweet Mom 🍩	\$5.50
Mini Chocolate Tart	\$5.75
Mini Fruit Tart	\$5.25
Mini Paris Brest	\$5.75
Mini Harmony	\$5.50
Mini Pear Amandine	\$5.25
Mini Passiano	\$4.75
Mini Lemon Tart	\$5.00
Mini Mille-Feuille	\$4.75
Mini Eclair	\$4.50



MACARONS & TRUFFLES

MACARONS BOX OF 6 OR 12

15.50 / 31

Assortment of the available flavors of the day: Pistachio, Raspberry, Lemon, Vanilla, Passion Fruit, Lavender, Chocolate.

*Presented in an elegant gift box.

MACARONS TOWER

Available Upon Request

TRUFFLE-\$4.50 PER UNIT

*Valrhona chocolate

**72h lead time needed

*** Presented in an elegant gift box.



DRINKS

96oz / 160oz

96oz / 160oz



HOT COFFEE TOTE

Choose from Medium Roast, Dark Roast, or Decaf 35 / 60

*Included: sugar, creamer and stirrer.

*Cups not included - additional cost (10/3.50)

ORANGE JUICE CARAFE

*96oz is 12 8-oz servings

*160oz is 20 8-oz servings

ICED TEA TOTE

Choose from Tropical Iced Tea or Black Iced Tea 35 / 60

HOT TEA TOTE

Choose from English Breakfast, Earl Grey, Jasmine or Rooibos 35 / 60

CHAI TEA LATTE TOTE

Choose from English Breakfast, Earl Grey, Jasmine or Rooibos 56

MISCELLANEOUS

7" SMALL PLATES (10)

3.50

9" LARGE PLATES (10)

4.50

CUPS (10)

3.50

EITHER PLASTIC OR TO-GO COFFEE CUP

UTENSILS (10 SETS)

FORKS AND KNIVES (PLASTIC)

4.50

NAPKINS (SET OF 15)

1.00

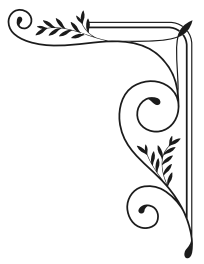
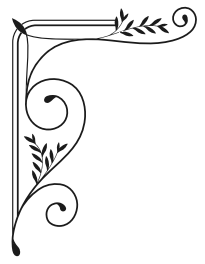
SERVING TONGS (PER SET)

3.00

CAKE KNIFE (11.5" PLASTIC)

4.00





Maison Alyzee
CATERING ORDER FORM

Catering orders must be placed at least 48 hours in advance.
 We cannot guarantee a full refund if you cancel less than 48
 hours before your pickup/delivery time.

CATERING ORDER FORM

TO PLACE YOUR ORDER, PLEASE EMAIL THIS COMPLETED ORDER FORM TO CATERING@MAISONALYZEE.COM

CONTACT NAME _____

NUMBER OF PERSONS _____

OCCASION _____

PHONE NUMBER _____

EMAIL _____

LOCATION ADDRESS: _____

PICKUP/DELIVERY DATE _____

PICKUP/DELIVERY TIME _____

PAYMENT INFORMATION (OR OUR TEAM WILL CALL YOU)

NAME OF CARD HOLDER _____

CC # _____ EXP. DATE _____

SEC. CODE _____ BILLING ZIP CODE _____



Maison Alysee
CATERING ORDER FORM

QTY	ITEM	PRICE
BREAKFAST		
	ASSORTMENT OF VIENNOISERIES (12) (OPTIONAL) SPECIFY YOUR PASTRY ASSORTMENT: _____	\$70
	ASSORTMENT OF MINI VIENNOISERIES (12) (OPTIONAL) SPECIFY YOUR PASTRY ASSORTMENT: _____	\$36
	VENDOME BREAKFAST FOR 10	\$200
	MONTAIGNE BREAKFAST FOR 10	\$245
	CHIA PUDDING (12OZ): ____ MANGO ____ COCONUT PINEAPPLE ____ RASPBERRY	\$11
	MINI CHIA PUDDING (8OZ): ____ MANGO ____ COCONUT PINEAPPLE ____ RASPBERRY	\$8.50
INDIVIDUAL VIENNOISERIES		
PLEASE SPECIFY ASSORTMENT - 12 MINIS MINIMUM	____ MINI CROISSANT	3.25
	____ MINI PAIN AU CHOCOLAT	3.75
	____ MINI BRIOCHE	3.00
	____ MINI RASPBERRY NEST	4.25
	____ MINI BLACKBERRY NEST	4.25
	____ MINI FINANCIER	2.85
	____ CROISSANT	5.50
	____ PAIN AU CHOCOLAT	6.25
	____ ALMOND CROISSANT	6.50
	____ KOUIGN AMANN	5.75
	____ BRIOCHE	5.00
	____ RASPBERRY NEST	5.95
	____ BLACKBERRY NEST	5.95
	____ FINANCIER	4.00
	____ CANNELE	4.00
	____ MADELEINE	3.00

Maison Alysee
CATERING ORDER FORM


SANDWICHES & QUICHES

	ASSORTMENT OF FRENCH BAGUETTE SANDWICHES (12)	170
	LE PETIT FRANCAIS BAGUETTE SANDWICH	12
	CAESAR BAGUETTE SANDWICH	14.50
	LE TRANSALPIN BAGUETTE SANDWICH	15.50
	CLUB PROVENCE SANDWICH	13
	CLUB NORDIQUE SANDWICH	16
	CLUB PARISIEN SANDWICH	14.50
	CROQUE MONSIEUR	15
	BRIOCHE NORDIQUE (10)	110
	BRIOCHE FRANCAIS (10)	90
	QUICHE LORRAINE: SLICE / WHOLE (CIRCLE ONE)	12 / 69
	QUICHE VEGGIE: SLICE / WHOLE (CIRCLE ONE)	12 / 69

SALADS & SIDES



	ORGANIC FRESH FRUIT SALAD <input type="checkbox"/> 1/10 <input type="checkbox"/> MULTIPLE (WRITE QTY IN BOX)	8.50 / 85 For 1/10
	POWER BOWL	9.5 / 95
	NICOISE SALAD	18 / 180
	CAESAR SALAD	15 / 150
	VEGGIE SALAD	14 / 140
	ADD SIDE SALADS FOR 10 PERSONS	40

DESSERTS

	POPULAR ASSORTMENT OF DESSERTS FOR 25	250
	PARIS BREST	10.75
	CHOCOLATE OR COFFEE ECLAIR	8.25
	SWEET MOM 	10.75
	SIGNATURE CHOCOLATE TART	10.25
	HARMONY	10.50
	100% PISTACHIO	12
	LEMON TART	9
	PEAR AMANDINE TART	9.85
	BLUEBERRY TART	9.75
	RASPBERRY TART	9.75
	PASSIANO	10.00

Maison Alysee
CATERING ORDER FORM

MINI DESSERTS

	MINI 100% PISTACHIO 	5.50
	MINI SWEET MOM 	5.50
	MINI CHOCOLATE TART	5.75
	MINI FRUIT TART	5.25
	MINI PARIS BREST	5.75
	MINI HARMONY	5.50
	MINI PEAR AMANDINE	5.25
	MINI PASSIANO	4.75
	MINI LEMON TART	5.00
	MINI MILLE-FEUILLE	4.75
	MINI ECLAIR	4.50

MACARONS & TRUFFLES

	MACARONS BOX OF 6 OR 12	15.50 / 31
	MACARONS TOWER	AVAILABLE UPON REQUEST
	TRUFFLE	4.50 PER UNIT



Maison Alyzee
CATERING ORDER FORM

DRINKS		
PLEASE SPECIFY TYPE AND SIZE	HOT COFFEE TOTE <input type="checkbox"/> INCLUDE CREAMER AND SUGAR ___ MEDIUM ROAST: 96 OZ / 160 OZ ___ DARK ROAST: 96 OZ / 160 OZ ___ DECAF: 96 OZ / 160 OZ	35 / 60
PLEASE SPECIFY TYPE AND SIZE	HOT TEA TOTE ___ ENGLISH BREAKFAST: 96 OZ / 160 OZ ___ EARL GREY: 96 OZ / 160 OZ ___ JASMINE GREEN: 96 OZ / 160 OZ ___ ROOIBOS: 96 OZ / 160 OZ	35 / 60
PLEASE SPECIFY TYPE AND SIZE	ICED TEA TOTE ___ TROPICAL ICED TEA: 96 OZ / 160 OZ ___ BLACK ICED TEA: 96 OZ / 160 OZ	35 / 60
	CHAI TEA LATTE TOTE (96 OZ)	56
	ORANGE JUICE CARAFE (96 OZ)	39
MISCELLANEOUS		
	PLATES (10) <input type="checkbox"/> SMALL 7" <input type="checkbox"/> MEDIUM 9"	3.50 / 4.50
	CUPS (10)	3.50
	UTENSILS (10 SETS)	4.50
	NAPKINS (SET OF 15)	1.00
	SERVING TONGS (PER SET)	3.50

Maison Alyzee

ALLERGEN INFORMATION

ALLERGEN LIST

Viennoiseries				
	HAS EGGS	HAS NUTS	HAS ALCOHOL	
Blackberry Nest	X	Almond		Gluten, butter, eggs, milk, almonds
Gianduja Croissant		Hazel		Gluten, butter, eggs, milk, hazelnuts
Cannele	X		X	Gluten, butter, eggs, milk, rum
Chouquette	X			Gluten, butter, eggs, milk
Croissant	X			Gluten, butter, eggs, milk

CAKES							
		HAS NUTS (NEVER PEANUTS)	HAS FISH GELATIN	HAS GLUTEN	HAS EGGS	HAS CORN STARCH	
LADY IN BLACK	\$11.00	ALMOND	X	X	X		GLUTEN, EGGS, BUTTER, MILK, GELATIN, ALMOND
LEMON TART	\$9.00	ALMOND		X	X		GLUTEN, EGGS, BUTTER, MILK, ALMOND
MACARONS	\$2.50	ALMOND			X		EGGS, BUTTER, CREAM, ALMOND
LUNAR NEW YEAR		ALMOND	X		X		GLUTEN, EGGS, MILK, ALMOND
FLAN PARISIEN				X		X	GLUTEN, EGGS, MILK, CREAM

WE MAKE EVERY ATTEMPT TO IDENTIFY INGREDIENTS THAT MAY CAUSE ALLERGIC REACTIONS FOR THOSE WITH FOOD ALLERGIES; HOWEVER, THERE IS ALWAYS A RISK OF CONTAMINATION. THERE IS ALSO A POSSIBILITY THAT MANUFACTURERS OF THE PRODUCTS WE USE COULD CHANGE THE FORMULATION AT ANY TIME, WITHOUT NOTICE. CUSTOMERS CONCERNED WITH FOOD ALLERGIES NEED TO BE AWARE OF THIS RISK. WE WILL NOT ASSUME ANY LIABILITY FOR ADVERSE REACTIONS TO FOOD CONSUMED, OR ITEMS ONE MAY COME IN CONTACT WITH.

IF YOU HAVE ANY QUESTIONS ABOUT ALLERGENS AND GARDEN CATERING'S FOOD PRODUCTS PLEASE CONTACT US AT CATERING@MAISONALYZEE.COM