

Petit déjeuner

☞ BREAKFAST ☞

Grande Platter \$7.50 pp
Assorted croissants, fruited Danish, scones and muffins on a tray. Also comes with fresh fruit salad, our freshly baked bread sliced on a platter with butter and jam.

Petite Platter \$4.00 pp
Assorted fruited Danish, scones, muffins and croissants.

Granola Platter \$7.75 pp
Individual yogurts of assorted flavors, fresh cut fruit salad, and our own Provence house-made granola.

Hot Continental Breakfast \$9.00 pp
Scrambled eggs, smoky applewood bacon, four cheese grits and miniature pastries from the bakery.

Crustless Quiche \$35.00
A café favorite! Made with fresh eggs, cheese, cream and seasonal vegetables. Serves 8-12.

Whole Strata (serves 20-30) \$50.00
Half Strata (serves 10-15) \$25.00

Layered bread & egg casserole with your choice of bacon or sausage, vegetables & cheddar, bleu or feta cheese.

Croissant Sandwich \$5.00
Our savory croissant sandwiches come with cheddar cheese, eggs, & bacon or sausage

☞ BOXED LUNCH ☞

Choose a Premium Sandwich for \$2 more.

Boxed Lunch #1 \$9.00
Includes a classic sandwich of your choice, gourmet chips, and a freshly baked cookie.

Boxed Lunch #2 \$11.00
Includes a classic sandwich of your choice, artisan side of your choice, and a freshly baked cookie.

Boxed Lunch #3 \$13.00
Includes a classic sandwich of your choice, artisan side of your choice, gourmet chips, and a freshly baked cookie.

Our bread is baked fresh every day. In order to provide you with the best possible service, 48 hours advance notice on all orders is greatly appreciated.

Sandwiches de luxe

☞ CLASSIC SANDWICHES - \$6.50 ☞

••**Turkey** – Sharp white cheddar, fresh tomatoes, basil mayonnaise, & lettuce on our Mojo Sourdough bread.

••**Ham** – Black forest ham, Swiss cheese & Dijon mustard on our Mojo Sourdough.

••**Truffled Egg Salad** – Creamy egg salad flavored with white truffle oil, asparagus and sprouts on our Multigrain Flaxseed.

••**Creamy Chicken Salad** – Poached pulled chicken tossed with creamy herb dressing and onions, topped with tomato and greens on Wheat bread.

••**Mediterranean Tuna Salad** – Tuna, artichoke hearts, roasted red peppers, kalamata olives, shallots, celery, onions and mayonnaise on our Sesame Semolina.

••**Montecito** – Avocado, white cheddar, tomatoes, sprouts, red onion, cucumber and mango chutney spread on our Multigrain Flaxseed.

☞ PREMIUM SANDWICHES - \$8.50 ☞

••**Roast Beef** – Medium rare Angus roast beef, meunster, horseradish mayo, shaved onion,, lettuce and tomato on Wheat bread.

••**Italiano** – Smoked salami, ham, capicola, olive tapenade, pepperocini, & provolone.

••**Smoked Salmon** – Caper cream cheese, sprouts, cucumber and sun dried tomato on Multigrain Flaxseed.

••**California Turkey** – Avacado, smoky applewood bacon, sprouts, cheddar cheese, & pesto mayo on sourdough.

☞ CANAPES ☞

Miniature hors d'ourves, minimum of 20.

••Cucumber, Tomato & Feta \$1

••Cherry Tomato, Mozzarella & Basil - \$1.5

••Smoked Salmon Flatbread - \$2

••Baked Polenta Bites with Pesto - \$1

Salades à-côté

☞ ARTISAN SIDES ☞

All sides are individually priced at \$3.

Large quantities may be ordered at ¼ lb per person.

••**Moroccan Couscous** – Couscous tossed with cherry tomatoes, golden raisins, mint, parsley, & lemon. Gluten free, low fat.

••**Herbed Red Potato Salad** – Red potatoes, celery, onion, fine herbs tossed in mayonnaise.

••**Pesto Orzo Pasta** – Orzo pasta with basil pesto, sun dried tomatoes, and kalamata olives.

••**Roasted Vegetables** – Eggplant, onion, zucchini, yellow squash, peppers and carrots roasted to perfection and tossed with fresh herbs & tomato vinaigrette.

••**Fresh Fruit Salad** – Red grapes, honeydew, cantaloupe, pineapple & strawberry.

••**Green Salad** – Baby greens with carrots, grape tomatoes with your choice of dressing.

☞ SAVORY SOUP ☞

Cup - \$4 Bowl - \$5

••**Tomato Basil Bisque** – Fresh shredded basil is the key to this delicious and creamy tomato soup simmered with fresh tomatoes.

☞ DESSERTS ☞

Cookie Platter \$2.25 pp
Our award-winning cookies on a platter just for you!

Mini Sweets Platter \$4.50 pp
Our luxurious cakes, tarts, & truffles miniaturized in full detail, beautifully arranged on a platter.

8" Gourmet Cakes \$35.00 .
Tiramisu, Framboise, Carrot Cake, Summer Dream White Cake, Chocolate Swirl Layer Cake, Coconut Torte, Mango Strawberry Swirl Cheesecake

Our pastries and cookies are also available miniaturized!
Ask for details.

Our expert bakery can create stunning customized cakes for any event.

Salades luxurieux

PREMIUM SALADS

Individual - \$9

Large, serves 6 - \$45 Grande, serves 12 - \$75

••**Fromage** – Mixed greens with strawberries, spiced walnuts, bleu cheese & fennel with Sorghum Dijon Dressing..

••**Poulet** – Roasted chicken breast, artichoke hearts, kalamata olives, roasted red peppers, cherry tomatoes, with a scoop of fresh goat cheese and pine nuts with Provençal Vinaigrette.

••**Fresh from the Garden** – Cucumbers, mushrooms, cherry tomatoes, radishes, carrots, mixed lettuce, croutons and Provençal Vinaigrette..

••**Greek Salad** – Shaved red onion, cucumber, kalamata olives, crumbled feta cheese, fresh basil with a delicious simple Red Wine Vinaigrette.

••**Spinach Salad** – Baby spinach, egg, mushrooms, smoked bacon with Sorghum Dijon Dressing.

••**Seasonal Vegetable Salad** – Roasted seasonal, often local vegetables, feta cheese, & sun dried tomatoes with Provençal Vinaigrette.

••**Chicken Caesar** – Chicken breast, romaine lettuce, croutons, fresh pieces of parmesan cheese, and kalamata olives with our house Caesar Dressing.

BEVERAGES

All beverages come with cups and sugars/cream where applicable.

By the gallon (serves 10-12):

Hot Coffee Box - \$14 Orange Juice - \$15

Sweet Tea - \$13.5 Unsweet Tea - \$13.5

Fruit Tea - \$15 Spring Water – \$4.5

Honey Lavender Lemonade - \$18

Ghirardelli Hot Chocolate - \$18

Hot Cider - \$14

Individual Beverages:

Canned Soda – \$2 Juice - \$2

Bottled Water - \$1 Hot Tea - \$2

Plats piquants

SAVORY PLATTERS

Sandwich Platter \$6.75 pp

An assortment of our delicious sandwiches, cut in half and served on a platter.

* Premium Sandwiches available for \$2 up-charge.

Small Antipasti Platter (serves 5-10) \$45.00

Large Antipasti Platter (serves 12-15) \$75.00

Cured and smoked meats, a variety of cheese, cherry peppers, field greens, marinated artichoke hearts, roasted vegetables, olives, flatbreads.

Small Fruit Platter (serves 5-10) \$45.00

Large Fruit Platter (serves 15-20) \$75.00

One of our most beautiful and popular trays, decoratively cut and arranged with the season's freshest fruits.

Small Crudites Platter (serves 8-12) \$35.00

Large Crudites Platter (serves 12-20) \$60.00

An elegant array of fresh vegetables and one of our delicious home made spreads.

CHEESE PLATTERS

Domestic Cheese (serves 10-15) \$45.00

A selection of classic domestic cheeses on a bed of lettuce.

Deluxe Cheese – Small (serves 5-10) \$60.00

Deluxe Cheese – Large (serves 10-15) \$80.00

A gourmet selection of fine cheeses from around the world served with grapes, candied walnuts and our homemade flatbreads.

SPREADS

Feta Pine Nut - \$8

Roasted Red Beet Hummus - \$4

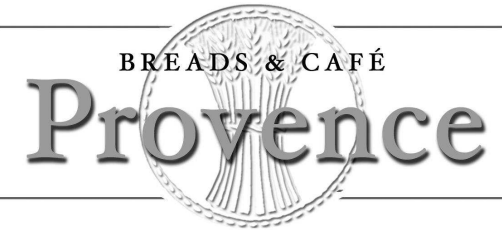
Artichoke Pesto - \$5

Olive Tapenade - \$7

Spinach Artichoke Dip - \$6

Roasted Eggplant Spread - \$6

Best of Nashville's "Best Bread" winner 15 years in a row!



CATERING MENU



Whether you're hosting a small business meeting, a family gathering, or a large special occasion, Provence Catering invites you to let us develop the right menu for you. We will provide your event with the highest quality food tailored to meet your needs, and the expert staff to facilitate any engagement. Our success is measured by your satisfaction. Our focused energy and personal service ensures that you are taken care of with the same passion and attention to detail we put into each of our artisan breads. When you choose Provence Catering you make a lasting impression.

To place your order or inquiries:

Provence Catering- 615-566-5740

catering@providencebreads.com

We have hot buffet options available to fit any budget. Contact for details.