



Menu



Breakfast

Delivery Fee \$40. No delivery before 8.00 am
(Exceptions may be made for additional fee)

~Continental Breakfast with a French Twist~

\$9.95 per guest (50 Guest Minimum)

Assorted Home Baked Pastries

Croissant, Pain au Chocolate, Chausson Pommes, Pain au Raisins

Fresh Seasonal Fruits

Served with Maple Ginger Yogurt Dip

Beverages

Freshly Squeezed Orange Juice
Regular and Decaf Fair Trade Coffee
Assorted Fine Teas

Offer your guests a full breakfast when you add:

Scrambled Eggs with Caramelized Onions

Served with Bacon and Roasted Potatoes
\$6.95 / Guest

Lox Breakfast Platter

Smoked Salmon, Capers, Red Onions Slices, English Cucumbers
Cream Cheese & Bagels
\$6.95 / Guest

Breakfast Quiche

Choose French Ham or Vegetarian
Made with Organic Eggs & Fresh Seasonal Herbs
Served with Our Crusty House Baked Baguette
\$8.95 / Guest

Breakfast Crepes

Savory Crepes with Smoked Turkey and Cheese
or Vegetarian Crepes with Sugar and Lemon Zest or Nutella
\$3.95 / Guest



Menu



Morning Snack

(Delivered with Breakfast)

Only available as an addition to a breakfast or lunch order

\$6.95/guest (50 Guest Minimum)

Includes:

Cereal Bars

Vegetarian Mini Quiche

Sodas and Water (in Cans or Glass)

Regular and Decaf Fair Trade Coffee



Menu



Organic Bag Lunches

Delivery Fee \$25 / \$10.95 per bag lunch, 50 order minimum
Biodegradable/compostable containers and service ware included.

~Sandwich Bag Lunch~

Includes Organic Spring Mix, Chips and Homemade Cookies
Choice of Home-baked Baguette, Focaccia, Whole Grain Bread
Or Organic Tortillas

Salmon Salad

Light Basil Pesto Cream and Vegetables

Tuna Salad

Light Aioli, Celery, Corn and Red Onions

Chicken Salad

Aioli, Dijon, Black Olive, Carrot and Apple

French Ham and Cheese “Le Parisien”

Sliced Emmenthal and European Butter

Italian Dry Salami

European Butter, French Pickles and Cucumber

Grilled Pork Loin

Dijon Mustard, Tomato Slices, Romaine

Grilled, Marinated Free Range Chicken

Pesto Aioli, Romaine, Tomatoes

Smoked Turkey

Aioli, Romaine, Red Onion, Tomatoes

Roast Beef Round

Dijon Mustard and French Pickles

(V) Grilled Portobello

Tomatoes, Dijon and Swiss Cheese



Menu



(V) Brie

Caramelized Pear, Romaine, Tomato

(VE) Baked Tofu

Grilled Zucchini, Confit of Tomato

~Organic Salad Box Lunch~

Includes Home-Baked Baguette, Chips and Homemade Cookies
Salads may be made vegetarian.

Salad Nicoise

Baby Spring Mix

Tuna, Jasmine Rice, Tomatoes, Black Olives,
Green Beans, Hard Cooked Egg

Arugula Salad

Grilled Chicken

Feta Cheese, Caramelized Pear and Candied Walnut

Grilled Chicken Caesar Salad

Homemade Creamy Dressing,

House Baked Croutons, Parmesan Cheese on Crisp Romaine Lettuce

Grilled Shrimp Cobb

Butter Lettuce, Hard Cooked Egg,
Bacon, Gorgonzola and Tomato

Mexican Salad

Grilled Chicken or Beef, Corn, Tomatoes, Rice, Black Beans, Guacamole
Fried Tortilla Strips on Green Leaf Lettuce

Thai Salad

Grilled Beef, Wok Vegetables, Nuoc-Man Sauce



Menu



~Cold and Hot Beverage Service~

Not Available A la Carte
Available with Meal Service only
La Bonne Cuisine does not serve plastic bottles
Carafes are provided for waters

Cold Beverage Service (with Ice)

Sparkling Water, Assorted Regular and Diet Sodas, Snapple
\$1.95 / guest

Specialty Cold Beverage Service

Sparkling Water, Assorted Regular and Diet Sodas, Snapple
Le Village French Lemonade, Orangeade and Pink Lemonade
Arizona Iced Tea
\$3.95 / guest

Hot Beverage Service (with Condiments)

Fair Trade Coffee, Fair Trade Decaf, Assorted Fine Teas
\$4.95 / guest

~Afternoon Snack~

Delivery Fee \$25 (can be delivered at Lunch Time)
Only available if lunch is ordered
\$7.95/Guest (25 Guest Minimum) Includes:

Mini Cheese and Fruit Trays

Home-baked Baguette Slices, Crackers and Candied Walnuts
Steamed Asparagus Served with Italian Dip
Sodas and Water (in Cans or Glass)



Menu



~End of Day Quick Hors d'Oeuvres~

Delivery Fee \$40 / \$12.95/Guest 50 Guest Minimum
Choose 5 items (***) denotes items which count as 2 items)

Mini Cheese and Fruit Trays***

Home-baked Baguette Slices, Crackers and Candied Walnuts

Steamed Asparagus Served with Creamy Italian Dip

Assorted Sliced Wrap***

Turkey, Ham, Beef or Vegetarian with Cheese, Fresh Vegetables

Smoked Salmon Mousse

On a Vol au Vent (savory pastry cups)

Grilled Artichoke Hearts

with Italian Marinade

Herbs of Provence Marinated Shrimp***

Served with Aioli

Parmesan & Smoked Turkey Palmito

Vegetarian Roasted Dumplings

Served with Sesame Soy Cream

Free Range Chicken Tenders

Marinated with Lime and Lemon Served with Sesame Cream



Menu



Cold Trays and Bowls

\$750 Minimum Order and 20 Guests per Platter. Delivery Fee \$25

~Cold Salads~

For Bowl of Salad \$6.95/guest (Refer to Salads Menu)

~Cold Trays~

Imported & Local Cheese Selection

Served with Seasonal Fruits and Candied Walnuts
Home-baked Baguettes and Crackers
\$9.95 / Guest

Make Your Own Sandwich

Assorted Italian Cold Cuts and Condiments Served with Home-baked Baguettes
Tomato Slices, Red Onions, Cheese Slices
\$9.95 / Guest

Assorted Baguette or Grilled Wrap Sandwiches

\$6.95 / Guest

Herbs of Provence Marinated Shrimp (5 per guest)

Served with Aioli \$4.95 / Guest



Menu



Hot Lunches

Delivery Fee Start @ \$25

25 guest minimum per entrée. Prices are per person.

Hot lunches are delivered in chafing dishes (Sterno or Electrical).

*NOTE: ENTREES ARE LISTED W/ SUGGESTED SIDE DISH. YOU MAY
SUBSTITUTE ONE SIDE DISH FOR ANOTHER.

~Petit Lunch~

\$12.95 / Guest

Includes 1 Salad or Vegetable

1 Hot Entrée w/ Side Dish

1 Dessert

~Grand Lunch~

\$15.95 / Guest

Includes 2 Salads and/or Vegetable

1 Entrée w/ Side Dish (starch)

1 Dessert

~Big Boss Lunch~

\$18.95 / Guest /

Includes 2 Salads

2 Entrees w/ Side Dish (starch)

1 Dessert



Menu



~Salads~

Baby Spring Mix

Confit Tomatoes, Feta Cheese & Red Onions

Baby Spinach Salad

Caramelized Pear, Red Onions &
Champagne Vinaigrette

Organic Mixed Field Greens

Red Wine Vinaigrette, Caramelized
Fennel & Bacon

Citrus & Baby Greens Salad

Sliced Orange, Cranberry, Avocado,
Toasted Walnut

French Green & White Beans

with Walnut-Raspberry Vinaigrette

Classic Caesar

Romaine, House Crouton, Parmesan

Chef's Market Selection

Freshest Produce of the Day

Red and White Creamy Potatoes

with Balsamic Vinaigrette

Brussels Sprouts & Caramelized Shallot Salad

French Lentils, Bacon and Caramelized Onions



Menu



~Soups (All Vegetarian)~

Button Mushrooms and Portobello Creamy Soup

Farmer Market Vegetables Soup

Tomato Velouté

Hot Courses

~Poultry~

Chef's Chicken Breast Cordon Bleu

Stuffed with Spinach, Ricotta, & Mozzarella
Caramelized Onion Pearl Pasta

Fire Roasted Organic Chicken

From our Rotisserie
Served with Au Jus and Farmers Market Vegetables

Chicken Massaman Curry

Ginger, Peanut Butter, Coconut Milk &
Lime Juice with Jasmine Sticky Rice

Chicken Marsala

Pasta Bows & Portobello Mushrooms

Fire Roasted Turkey

Cranberry Chutney & Mashed Potatoes or Sweet Potatoes

Chicken Fajita

Red & Yellow Peppers, Onions, Rice & Refried Beans
Guacamole, Crème Fraiche and Salsa

Skillet Fried Chicken

Louisiana Style Sweet Potato & Apple Salad
Toasted Pecan, Currants & Citrus



Menu



~Beef~

Fire Grilled Beef Loin

With Pesto Glaze
Oven Roasted Potatoes

Beef Bourguignon

Simmered in Red Wine Sauce
Served with Parisian Carrots & Creamer Potatoes

Chef's Meatloaf

Marinara Sauce on Side
Served with Mashed Potatoes

Toscana Lasagnas

Ground Beef, Bechamel & Tomatoes

Meatballs

Served with Marinara Sauce & Al Dente Pasta Penne

Beef Fajitas

Red & Yellow Peppers, Onions, Rice & Refried Beans
Guacamole, Crème Fraiche and Salsa

Chef's Chili Con Carne Especial

served with Home-baked French or Sourdough Bread Bowl or Cornbread on the Side

~Pork~

Oven Roasted Pork Loin

Dijon Veloute & Mashed Potatoes

Pan Sauteed Pork Chops

Pearl Pasta & Caramelized Onions

Grilled Sausages with Red Onion & Colorful Bell Peppers

Sliced and served with Al Dente Buttered Pasta



Menu



~Fish~

Poached Salmon

Pesto Dill Cream (served room temperature)
Steamed Potatoes and Carrots
(Add \$2.95 / guest)

Dove Cat Fish Paupiette

Stuffed & Rolled with Prosciutto & Basil
Served with Wild Rice
(Add \$2.95/ guest)

Salmon Lasagna

Sautéed Spinach and Button Mushrooms
with Garlic Bread

~Vegetarian~

***Vegetarian Meatless "Meatballs"**

Served with Marinara Sauce & Al Dente Penne Pasta

***Vegetarian Sausage Gratin**

Potatoes, Carrot, and Swiss Cheese Garlic Bread

Ratatouille

French Vegetable Stew of Eggplant and Tomatoes with Orzo

Creamy Sweet Potato Risotto

Topped with Parsley, served with Sautéed Greens

***Enchiladas**

Tortillas Stuffed with Cheese & Rolled, Dressed in our
House Salsa. Served with Refried Beans, Rice
Guacamole & Sour Cream.

Can also be prepared with chicken, beef or pork

~Lite Dishes~



Menu



Steamed Stuffed Chicken Roll
Served with a Asparagus Coulis

Grilled Salmon Steak
Served with a Red Peppers Coulis

Grilled Beef Tri-Tip
Served with Provencal Ratatouille

~Desserts~

Assorted Homemade Cookies

Assorted Brownies

Fruit Salad
Seasonal Fresh Fruits

Clafoutis with Seasonal Fruit

Chocolate Crepes

Homemade Yogurt with Fresh Fruits

Chocolate Mousse

Crème Caramel

Apple Tartelette



Menu



ORDER BY 3PM FOR TOMORROW'S LUNCH

For dinner orders, add \$1.00 per guest and \$15 extra for the delivery

Pick up will be the following morning for dinner orders

ORDER WITH US TODAY

BISTRO EXPRESS AND LA BONNE CUISINE
supports Local Farmers and Environmental Conservation.

We use only

Organic Produce, Biodegradable and Compostable Plates,
Service Ware, and Meal Containers

All at Affordable Prices