



CATERING MENU

TO MAKE AN ORDER, CALL US DIRECTLY

678 691 77 14

WE LOOK FORWARD TO SERVING YOU!

WEBSITE: www.colettefrenchpastries.com

INSTAGRAM: @colettefrenchpastries

FACEBOOK: Collet French Pastry

ADRESS: 2225 Old Milton Parkway

Alpharetta, Georgia, 30009



CATERING MENU

MAIN COURSES

AVOCADO TOAST

Sourdough toast, poached egg, guacamole, feta cheese, red onions pickles, balsamic vinegar, toasted almonds. Served with mixed salad

SALMON TOAST

Norwegian Smoke Salmon on a sourdough toast, with Poached Eggs, Local Cream Fraiche and capers. Served with mixed salad

VEGETABLES QUICHE

Spinach butternut squash or Mushrooms fontina cheese

PANINI CAPRESE

Burrata cheese with olive oil, fresh slice tomatoes, fresh pesto

TURKEY BACON PANINI

Ciabatta Bread, locally raised non-antibiotic turkey, bacon, Swiss Cheese, arugula, sundried tomato's sauce, mayonnaise

CORDON-BLUE PANINI

Ciabatta Bread, Imported Black Forest Ham, Swiss Cheese and locally raised non- antibiotic Chicken, red pepper strips, basil pesto, sriracha

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Ciabatta Bread, Imported Black Forest Ham, Swiss Cheese and locally raised non- antibiotic Chicken, red pepper strips, basil pesto, sriracha

HAM & CHEESE CROISSANT

HAM-CHEESE BAGUETTE

Paris ham & Swiss Cheese, butter and Dijon mustard

CROQUE-MONSIEUR

Paris ham, Comté cheese, or Salmon, bechamel sauce top with Swiss cheese

COLETTE CLUB

Chicken, tomatoes, salad, egg, mayonnaise,

*With or without bacon

LOBSTER ROLL

Cocktail sauce, avocado, arugula



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SALTY CREPES

JAMBON COMTE

French ham, aged comte

LA COMPLETE

French ham, gruyere, comte oeuf miroir pasture egg

SAUMON

Wild smoke salmon, baby spinach, dill, creme fraiche

LA MARGUERITE

Cherry tomatoes, fresh mozzarella, basil, olive oil

CABECOU ET MIEL

Goat cheese, baby spinach, hazelnuts, local honey

BURRATA

Handmade burrata alla panna, cherry tomatoes, basil, olive oil

GRANDE COMPLETE T

24 m. prosciutto di parma, parmigiano reggiano, wild arugula, cherry tomatoes, oeuf miroir, pasture egg

SWEET CREPES

BEURRE-SUCRE

French butter, cassonade sugar

NUTELLA

Chocolat noisette ganache, sucre glace

CHOCOLAT

Valrhona chocolat ganache, sucre glace

FRAISE CONFITURE

Yerena farms strawberries, house made jam

CITRON ET MIEL

Seasonal lemon juice and zest

TATIN AUX POMMES

Spiced orchard organic apples, caramel beurre sale

PEAR CHOCOLAT

Poached organic pears, valrhona chocolate ganache, sucre sale

GRAND CRU

Sarrasin crepe, yerena farms strawberries, valrhona chocolate ganache

THE COLETTE SUZZETTE

Orange juice, zest, lemon juice, caramelized sugar, butter and Grand Marnier liquor

THE SUCRE SUZZETTE

Orange juice, zest, lemon juice, caramelized sugar, butter, Grand Marnier liquor, and dulce de leche



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PASTRY

PLAIN CROISSANT

ALMOND CROISSANT

CHOCOLATE CROISSANT

PISTACHIO CROISSANT

CHEESE DANISH

RASPBERRY-CHEESE DANISH

APPLE DANISH

BLUEBERRY MUFFIN

CRANBERRY SCONE

GRUYERE SESAME TWIST

KOIGN AMANN

COLD DRINKS

MAISON PERRIER

EVIAN

SAN PELLEGRINO ARANCIATA ROSSA, ARANCIATA,
LIMONATA

COCA-COLA / COCA-COLA ZERO/ SPRITE

ORANGINA

FRESH SPARKLING LEMONADE

FRESH ORANGE JUICE

HOT DRINKS

ESPRESSO

CAPPUCCINO \$

AMERICAN COFFEE

MACHIATTO

WHITE COFFEE

HOT CHOCOLATE

CAFE LATTE

MATCHA GREEN TEA LATTE

CHAI LATTE

(ALL OUR COFFEE IS FROM CAFÉ RICHARD PARIS)

CATERING MENU

CAKES



CHEESECAKE FRAISE

Lemon and vanilla cream cheese mousse with strawberry insert and sable cookie



NAPOLEON

Layers of puff pastry topped with pastry cream, soft caramel and topped with 24h infused Madagascar vanilla ganache



SAINT HONORE

Caramelized puff pastry filled with Madagascar vanilla pastry cream and salted caramel topped with 24h infused Madagascar vanilla ganache



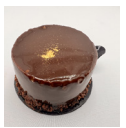
TARTE TATIN

Caramelized puff pastry, caramelized apples infused with Tahitian vanilla beans, vanilla infused white chocolate cream, vanilla crumbles



VALENTINO

Dark chocolate mousse, raspberry insert, coconut sponge



ROYAL

Dark chocolate mouse, hazelnut dacquoise, hazelnut crunchy wafer



EXOTIC

Pistachio sponge, mango, banana and passion fruit insert with Caribbean cocktail pineapple, coconut, lemon and passion fruit mousse



ROCHE

Hazelnut mousse, house made praline combined with soft caramel, hazelnut sponge



SOPHIA

Light chocolate mousse, vanilla creme brulee insert, hazelnut crunchy layer, pieces of cherry soaked in liqueur



TIRAMISU

Lady finger sponge soaked in coffee and rum syrup and mascarpone mousse



100% CHOCOLATE CAKE

Chocolate lover's dream with chocolate mousse, chocolate hazelnut crispy layer, chocolate cremeux, chocolate cake and cocoa nib nougatine



MATIGNON

Dark chocolate mousse on a gluten free chocolate brownie

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TARTS & ECLAIRS



CHOCOLATE ECLAIR
Chocolate fondant and filling



MANGO ECLAIR
Mango fondant and filling



YUZU TART
Yuzu tart filling on top of a Vanilla sable with passion fruit meringue



COFFEE ECLAIR
Coffee fondant and filling



RASPBERRY CHOCOLATE MOUSE
Dark chocolate mousse. raspberry center. vanilla sponge



VANILLA ECLAIR
Vanilla fondant and filling



HAZELNUT ECLAIR
Hazelnut fondant and filling



MIX FRUIT ECLAIR
Seasonal