

At Au Pain Doré, we believe that eating well is choosing fresh and wholesome foods and savouring the occasional indulgence.

For breakfast, lunch and other corporate events, we have crafted a thoughtful catering menu to satisfy everyone's cravings.

Our new offering is market-inspired: our recipes are prepared daily with vibrant ingredients that we have thoughtfully selected for their taste and for their exceptional nutritional benefits.

Please place your order before 2:00 pm the day prior.

It is our pleasure to deliver your order*

*Restrictions may apply

Minimum delivery order. \$100

If you have diet restrictions, please inform us.

Contact-us

Product offerings may vary per location.
For further inquiries please do not hesitate to contact us or visit:

ATELIER.AUPAINDORE.COM
aupaindore1956 @ f

MetroCentre, Toronto
416 351-3333
metrocentre@leduff.ca

St. Lawrence Market, Toronto
416 367-2738
apd81front@gmail.com

Catering Menu



AU PAIN DORÉ

Bakers' Workshop

ATELIER.AUPAINDORE.COM



Price per person

Breakfast

In keeping with the finest traditions of the French artisan bakery, our products are made with clean, healthy and simple ingredients.

Breakfast Sandwich Platter	7.90
• Cheese omelette  • Bacon egg and cheese	
• Spinach omelette  • Ham and cheese omelette	
All served on fresh multigrain or butter croissants	
Baked Good Platter	5.25
• Croissant • Chocolate croissant	
• Raisin roll • Fruit danish	
• Almond croissant • Cinnamon brioche	
And other favourites	
Muffin Platter	3.60
Mini Baked Good Platter - 2 per person	3.60
• Mini croissant • Mini chocolate croissant	
Mini Savoury Croissant Platter	4.85
• Spinach omelette  • Smoked salmon	
• Ham omelette	
Ham and Cheese Pocket	6.95
Turkey and Cheese Pocket	6.95
Yogurt Parfait	5.95
Fresh Fruit Salad	5.75

Breakfast Combo 9.25

Baked Good or Muffin + Yogurt Parfait or Fruit Salad

Breakfast Platter 5.25

Assortment of muffins, sweet and savoury baked goods

Lunch

Our salads and sandwiches are prepared fresh daily. Our product selection is regularly updated to promote seasonal offerings. Ask for our daily features.

Sandwich Platter	12.10
• Smoked chicken, bacon, Swiss cheese	
• Ham, brie, green apple	
• Tuna salad with greens	
• Prosciutto, bocconcini, tomato	
• Salami, butter, tomato, arugula	
• Smoked turkey breast, white cheddar	
• Grilled vegetables, herbed goat cheese 	
• Smoked salmon, cream cheese, cucumber	
Side Salads	5.70
• Carrots, celery roots, chives 	
• Kale salad 	
• Quinoa, edamame, corn 	
• Tomato, bocconcini, basil 	
• French beans, shallots & almonds 	
• Small potatoes, eggs, cornichons 	
Quiche Platter served warm	9.60
An assortment of traditional and new recipes always in a pure butter artisan pastry shell.	
Layered Salads	13.90
• Niçoise with white tuna	
• Cobb: chicken, avocado, corn	
• Quinoa and kale 	
• Chicken and feta	

Lunch Bag 18.45

Sandwich + Side salad + Cookie or fresh fruit

Add 1.50 for other dessert choice

Price per person

Beverages

Coffee Thermos (7 to 10 people)	25.35
Rich dark or medium roast	
Tea Pot (7 people)	19.95
Organic Tea Assortment	2.95
(price per bag - min order 6 cups)	
Spring Water	2.30
Sparkling Water	3.10
Bottled Juice	3.95
Soft Drink	2.50

À la carte

Fruit and Cheese Platters 	
• Fresh fruit	5.95
• Fruit and cheese	6.45
Charcuterie Platter with Cornichons	7.95
Crudité Platter 	5.65
Served with hummus or herb aioli	

Desserts

Dessert Platter	4.45
Cookie Platter	3.15



 Vegetarian