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.

All our packaging is made of compostable or recyclable material. Plates and cutlery available on demand. Fees will apply

Contact, us

Product offerings may vary per location. For further inquiries please do not hesitate

to contact us or visit:

ATELIER.AUPAINDORE.COM aupaindore1956 🞯 🗗

1415, rue Peel, Montréal 514 843-3151

peel@leduff.ca

5214, Ch. Côte-des-Neiges, Montréal 514 342-8995 cdn@leduff.ca

Marché Jean-Talon, Montréal 514 276-1215 iean-talon@leduff.ca

3075, rue de Rouen, Montréal 514 528-8877 #7234 rouen@leduff.ca

1145, rue Laurier Ouest, Outremont 514 276-0947 laurier@leduff.ca

1650, boul. de l'Avenir, Laval 450 682-6733 laval@leduff.ca

2055, boulevard Robert-Bourassa, Montréal 514 875-7564 mcgill@leduff.ca

1000 de la Gauchetière Ouest, Rc-06, Montréal (514) 875-0791 dlg@leduff.ca

1 Place Ville Marie, #11260, Montréal pvm@leduff.ca 514) 789-2424

Please place your order before 11:00 am the day prior. Delivery available starting at \$100 before taxes. Fees applicable.

For any cancellation with less than 24 hours notice, 50% of the order will be invoiced.

IMPORTANT NOTICE: The points (card or app) will not apply on a catering order.

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Lunch

Lunch box: Sandwich 19.25 Artisan sandwich, side salad, dessert or cheddar cubes and grapes

Lunch box: Salad 21.50 Assortment of 2 salads, cheddar cubes, grapes and dessert. Choice of protein: Hard boiled egg - Chicken strips Tuna salad - Smoked salmon

Artisan Sandwiches 10.15 / pers. Chicken, bacon & tomatoes Chicken, swiss and pesto Ham, brie and apple Bocconcini and tomatoes ♥ Turkey and swiss cheese Turkey, brie and cranberries Ham and swiss cheese Ham and cheese croissant Turkey and cheese croissant Turkey and cheese croissant Tuna nicoise on an olive ciabatta roll Grilled vegetables and goat cheese

**Meal salads** 

15.35 Assortment of 3 salads. Choice of protein: Hard boiled egg - Chicken strips Tuna salad - Smoked salmon

## Side salads 🕐

1 portion - 5.75 Beet and goat cheese Greek Lentil and vegetables Orzo and pesto Boiled egg and potato Quinoa, kale and almond Carrot and sunflower seeds

Dessert platters

Artisan desserts 3.95 / pers. Date square, chocolate moelleux, mini rocher coco, natas

Gourmet desserts 4.95 / pers. Almond and fruit tartlet, cannelé, crème brûlée

Beverages

Brewed coffee thermos medium or dark roast (8 - 10 cups) - 27.50 Organic tea assortment - 3.45 Juice - 2.50 Simply juice - 4.25 Soft drink - 2.50 Eska spring water - 2.60 Eska sparkling water - 3.75 San Pellegrino - 3.75 Rise Kombucha tea - 6.25 V8 vegetable juice - 3.75

Vegetarian

Breakfast

Breakfast combo 8.95 Pastry or muffin with a granola yogurt or fruit salad

Pastries and muffins 3.85 / pers. An assortment of pure butter, artisan pastries

> Mini pastries and muffins 3.85 - 2 items / pers.

Artisan breads, butter and jam 3.50 / pers. – min 6 pers.

## Breakfast sandwiches

Smoked salmon on multigrain danish - 9.85 Egg and cheese croissant - 7.75 Egg, bacon & cheese croissant - 7.75 Egg, ham & cheese croissant - 7.75 Egg, turkey & cheese croissant - 7.75 Egg, spinach & cheese croissant - 7.75

> Fresh fruit platter 6.85 / pers. – min 6 pers. Mild cheeses and grapes

6.55 / pers. – min 6 pers. Mild cheddar, brie & grapes

Yogurt with granola or fruit salad 6.05