

PETIT PARIS

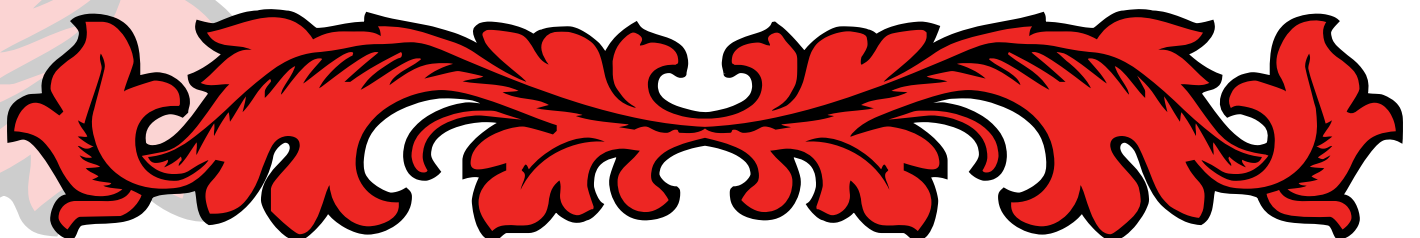
Catering Menu for any occasion

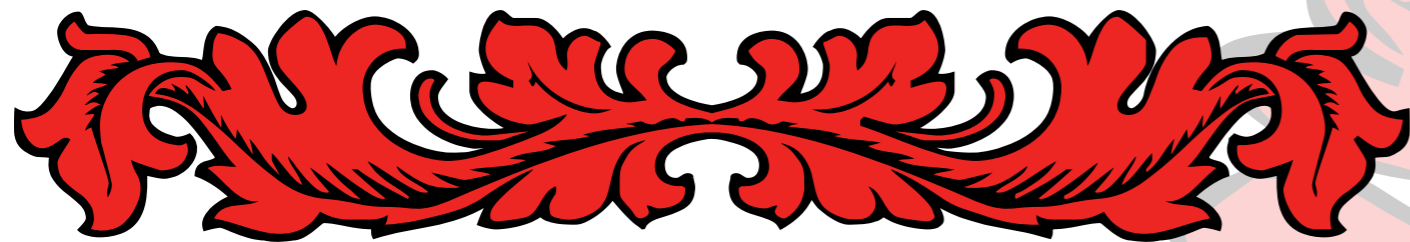
At Petit Paris, we are comitted to provide you with quality catering and service.



All food is homemade from fresh ingredients by our talented chefs, patissier chef and bakers.

34 Currie Street - New Plymouth - tel/fax : 067590398
www.petitparis.co.nz - contact@petitparis.co.nz





Fingerfood options

(minimum order 12x per item)

At least 48 hours notice required for regular catering orders- for larger orders we will need a bit longer!

Quiches, tarts, pies, frittatas (\$3.20each)

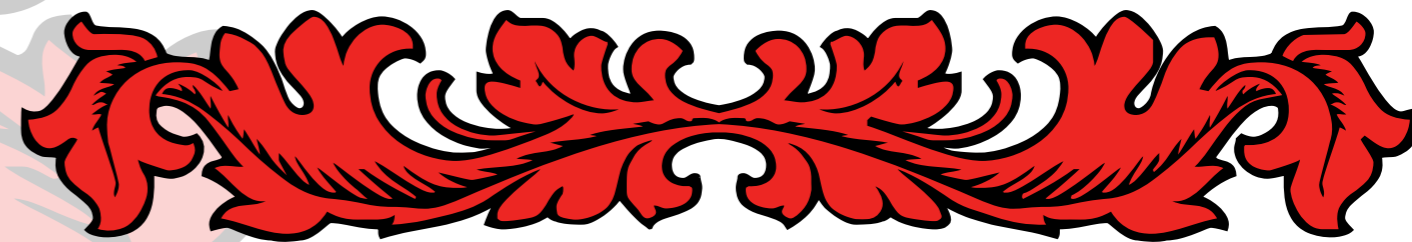
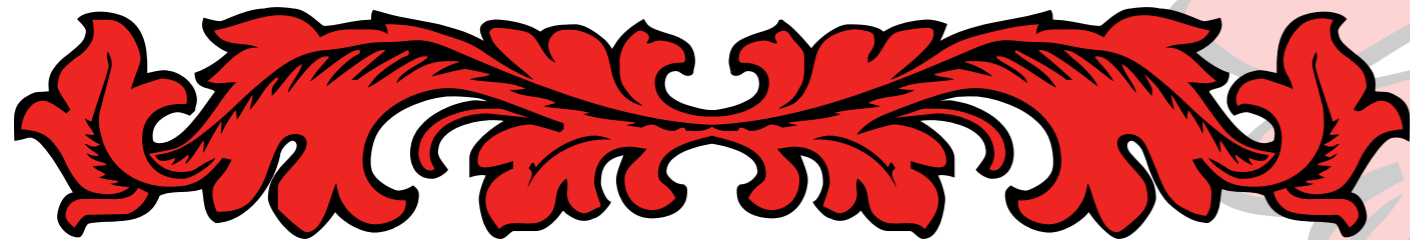
- Quiche lorraine
- Spinach, feta and sundried tomato quiche
- Ham, zucchini and parmesan quiche
- Dijon tomato tart
- Caramelized onion, feta and olive tart
- Smoked salmon, cream cheese and spinach mini frittata
- Chorizo, potato and roasted garlic mini frittata

Skewers (\$4.50each)

- Marinated chicken served with lemon aioli
- Garlic prawn with dill aioli
- Marinated beef with herbed yoghurt dressing
- Chargrilled seasonal vegetable with smoked paprika aioli

Sandwiches- \$9 or \$4.50each)

- Bacon, egg, onion, aioli
- Ham, brie, dijon mustard, salad
- Pastrami, swiss cheese, aioli, salad
- Creamy chicken, pesto, salad
- Hot-smoked salmon, cream cheese, caper, salad
- Tomato, feta, pesto, salad
- Club Sandwiches

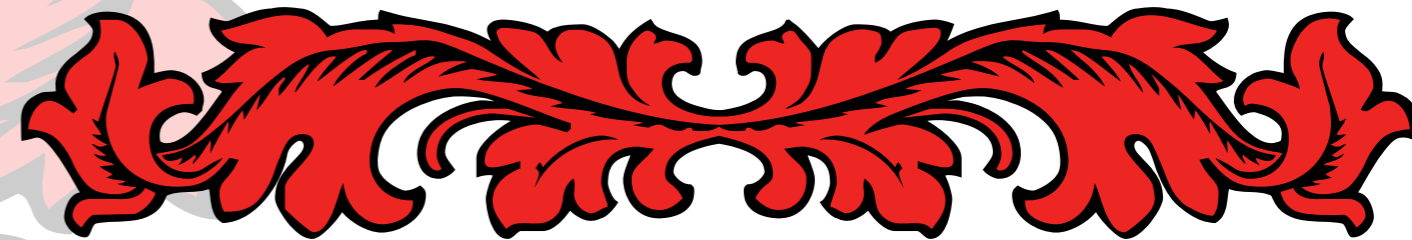


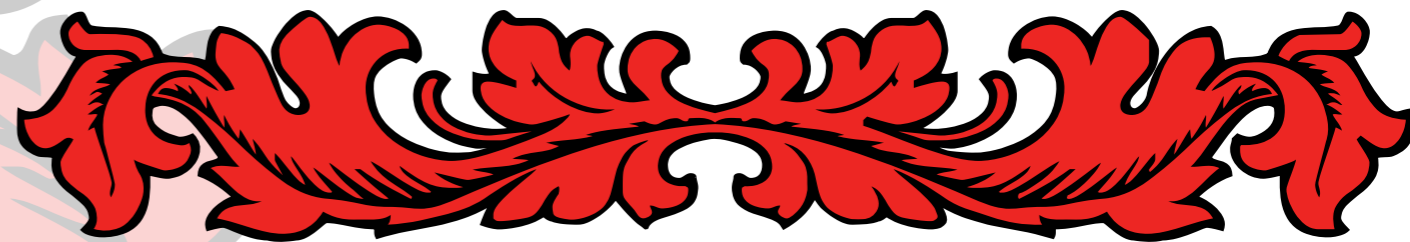
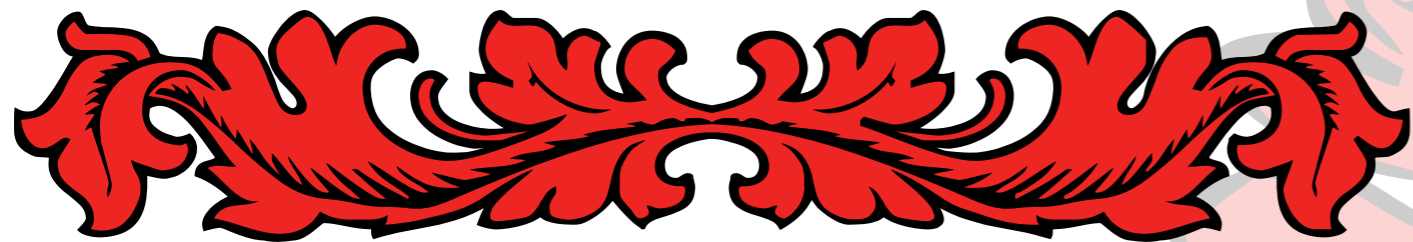
Special occasion finger food

(minimum 40 x per item)

Bite-sized treats for that special occasion- \$4.20 each

- Chilli feta potato cakes topped w prawn
- Hot-smoked salmon and spinach roulade
- Rolled crepes with :
 - ham, chive and mustard cream
 - roasted capsicum, feta and pesto
- Mini potato gallette topped with :
 - crispy bacon lardons and slow roast tomatoes
 - hot-smoked salmon and dill cream
 - green olive paste and anchovy
- Roasted button mushrooms stuffed with walnut and goats cheese
- Buffalo mozzarella, fresh tomato and basil pastry on crostini
- Vol-au-vents with :
 - chicken, caper and lemon crème
 - Creamy balsamic mushroom* with chorizo





Wedding menus

Making your wedding special for you is our priority. We are always happy to discuss any ideas you have and can tailor a menu to suit your requirements.

Please phone us and arrange a time to come in and discuss your special day.

Here are a couple of sample menus.

(Please note price shown is food only- and does not include staff/crockery hireage or delivery- we can supply beverages also, please discuss this with us)

~ Buffet Menu 1 - \$45 pp ~

Canapes (4 pp)

(Your selection from our special occasion fingerfood menu)

Glazed ham on the bone with accompaniments

Creamy potato salad with capers and dill

Gilled vegetable couscous salad with lemon and herbs

Mixed green salad

Basket of fresh specialty breads with butter

Selection of sweet fruit tarts

~ Buffet Menu 2 - \$70 pp ~

Canapes (6 pp)

(Your selection from our special occasion fingerfood menu)

Glazed ham on the bone with accompaniments

Roasted fillet of beef with accompaniments

Duaphinoise potatoes

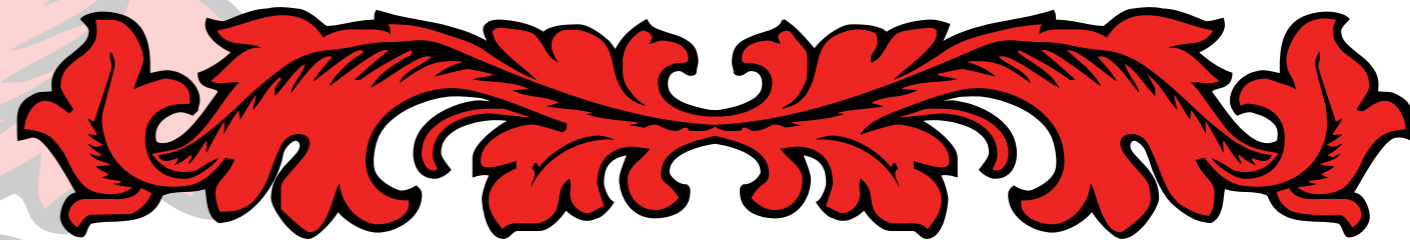
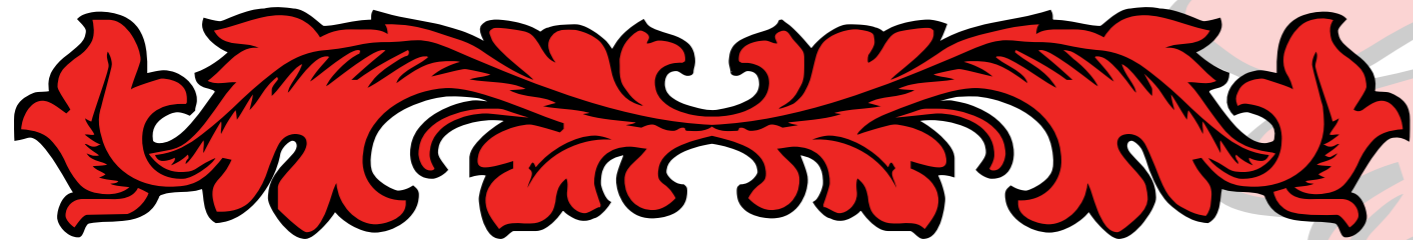
Steamed spring greens

Roasted vegetable salad

Mixed green salad

Basket of fresh specialty breads with butter

Croque en bouche



Corporate menus

(minimum order 12x per item)

~ Option 1 - \$10pp ~

Mixed sandwiches(1 pp)

Savoury tart/frittata(1 pp)

Sweet mini tart(2 pp)

~ Option 2 - \$14 pp ~

Mixed sandwiches(1 pp)

Savoury tart/frittata(1 pp)

Sweet mini tart(2 pp)

~ Option 3 - \$16.50pp ~

Mixed sandwiches(1 pp)

Savoury tart/frittata(2 pp)

Sweet tart(1 pp)

Fresh fruit platter

~ Option 4 - \$16.50pp ~

Mixed sandwiches(2 pp)

Sweet tarts(2 pp)

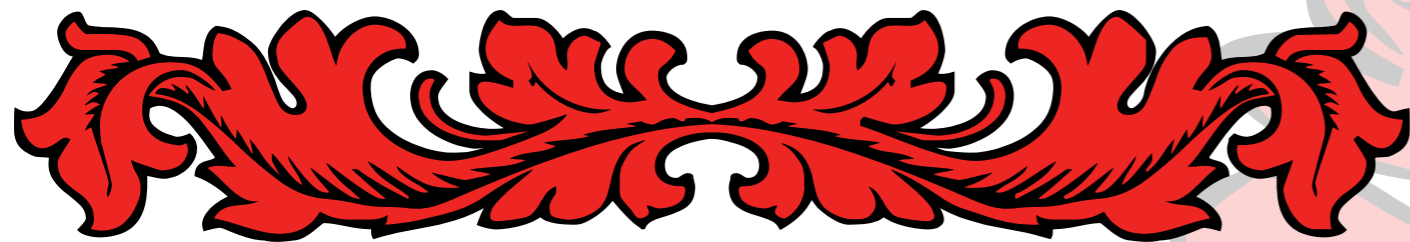
~ Option 5 - \$18pp ~

Savoury tart/frittata(2 pp)

Skewers(2 pp)

Mini sweet tart(1 pp)

Fresh fruit platter



Casual lunch/dinner at home menus

(minimum 10 persons)

Perfect for those occasions when you feel like entertaining but don't feel like cooking! Just make your selection from the menu and we'll deliver it to your kitchen on platters, ready to heat and put on your table for your guests to enjoy.

We suggest:

For lunch- 3 options w bread / For dinner- 4-5 options w bread

Add platters or a soup to start if you wish, and cheeses or dessert to finish. Specialty cakes also available.

~ To start - \$8 pp ~

- Platter of fresh specialty breads and 3 home-made dips
- Antipasto platter
- Soups : Classic french onion / Smoked tomato and bacon

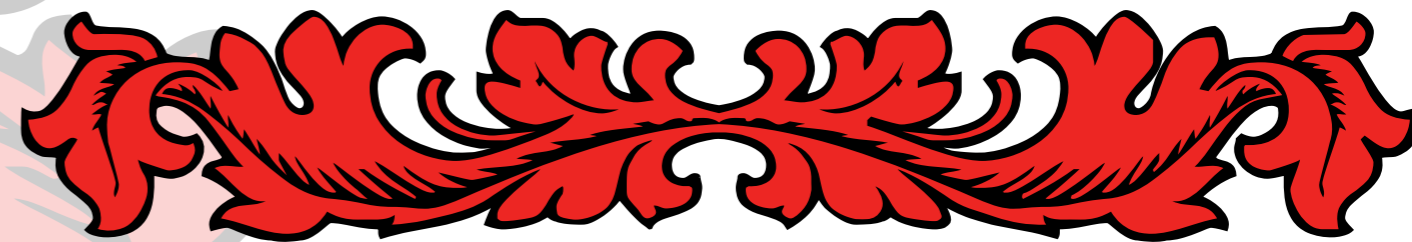
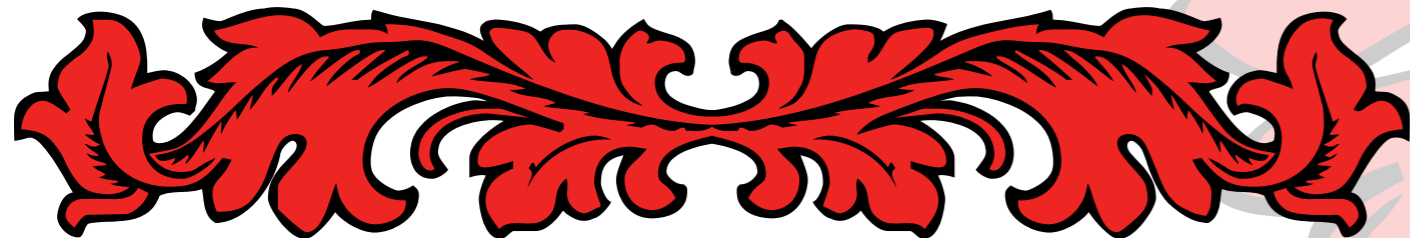
~ The main event ~

~ The tarts (perfect for lunch) - \$9.50 pp ~

- Quiche lorraine
- Ham, zucchini and parmesan quiche
- Spinach, feta and sundried tomato quiche
- Smoked salmon, red onion and caper tart
- Dijon tomato tart
- Caramelized onion, feta and olive tart

~ The meat - POA ~

- Rare roast beef w horseradish crème
- Pulled pork
- Slow roasted lamb



Casual lunch/dinner at home menus

(minimum 10 persons)

~ The vegetables - \$5 pp ~

- Dauphinoise potatoes
- Platter of seasonal roast vegetables
- Platter of grilled mediteranean vegetables

~ The salads - \$5 pp ~

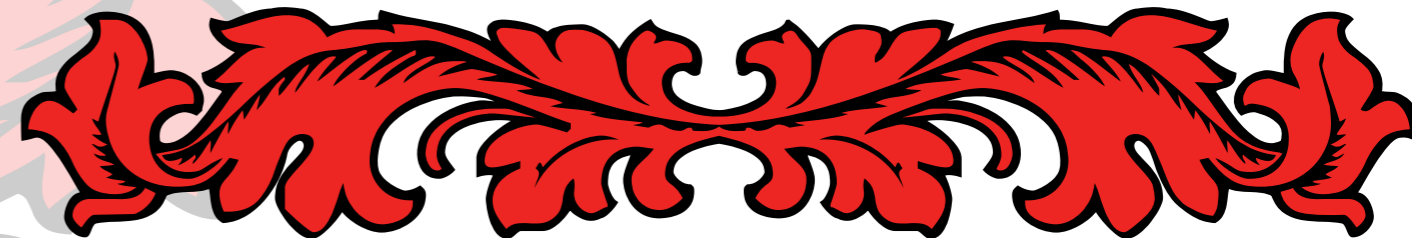
- Mixed green salad (\$3.50 pp)
- Roasted vegetable salad
- Classic greek salad
- Goats cheese, walnut, pear and bacon salad
- Grilled vegetable couscous salad w lemon and herbs
- Creamy potato salad w capers and dill
- Pesto pasta salad w toasted almonds, lemon and feta

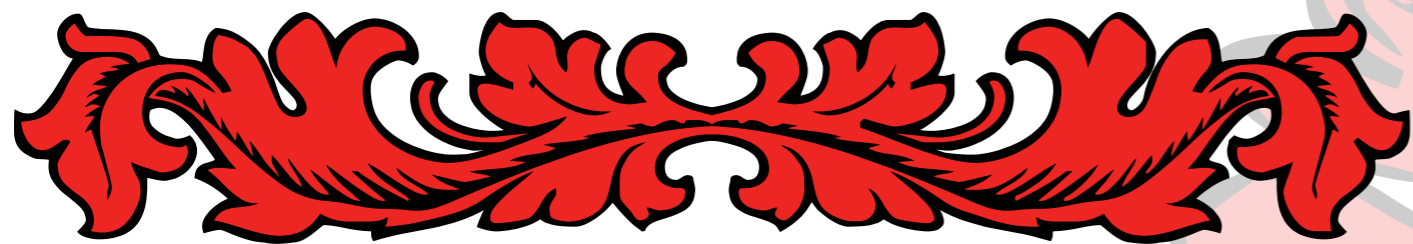
~ The french essential - \$2.50 pp ~

Basket of fresh specialty breads w butter

~ To finish ~

- Selection of sweet mini tarts \$4 (2 pp)
- Selection of sweet tarts/cakes \$5 (1 pp)
- Specialty cake / dessert (please see specialty cake menu)
- Cheese and fruit platter w matched specialty breads \$7.50 pp





~ Breads ~

All our breads are available on order for any occasion with 48 hours notice.



La Baguette Parisienne

La “baguette” is a staple food and a veritable symbol of France. Baguettes are perfect for sandwiches - cut in half, then slice each half along the middle - and are also eaten for breakfast (usually with jam or chocolate spread). If you dunk your chocolate-spread covered slice in your bowl (not mug) of hot chocolate, you will be close to the French experience!

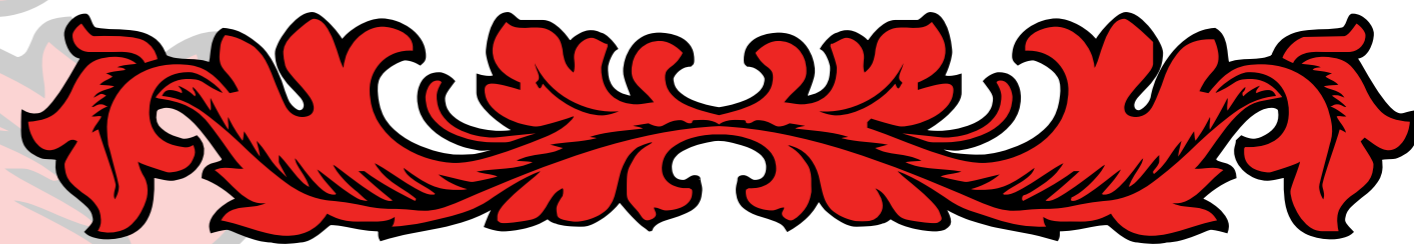
Ciabatta

Ciabatta bread is popular in other parts of the world, thanks to its versatility and distinct flavour. It has a crisp crust, a somewhat soft, porous texture, and is light to the touch. The funuky shape of our rustic Ciabatta belies its exquisite flavour.



Le Pain

Le Pain is a bigger version of our traditional “Baguette Parisienne”. Available in long or round shapes, they are a great option for large dinners or perfect for morning toast.



~ Breads ~

All our breads are available on order for any occasion with 48 hours notice.

La Baguette aux Herbes

This version of our Baguette including a mix of herbs (thyme, marjora,, origano, and a few secrets ...) is your summer BBQ best friend! You can also appreciate it simply with a bit of olive oil, tomatoes and basil ... You really yhave to try it to believe how good it tastes!

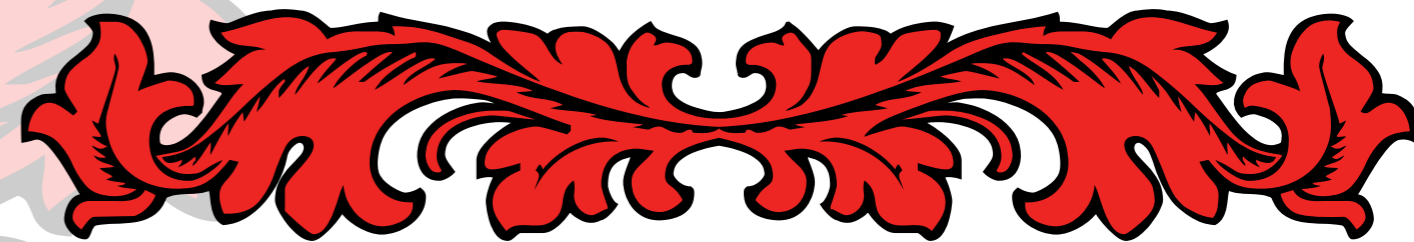
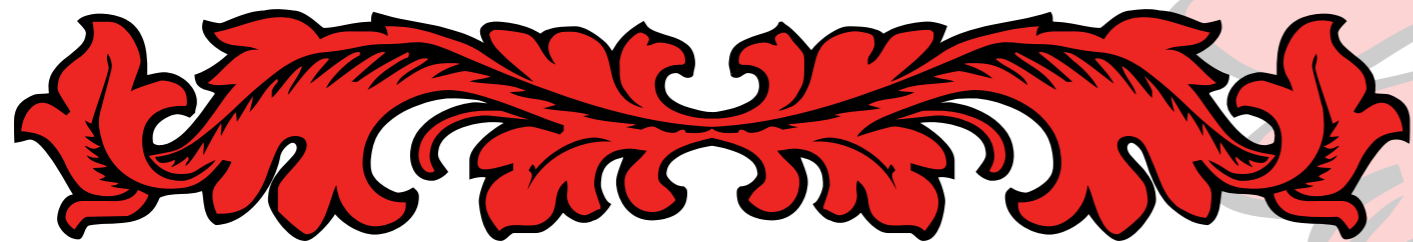


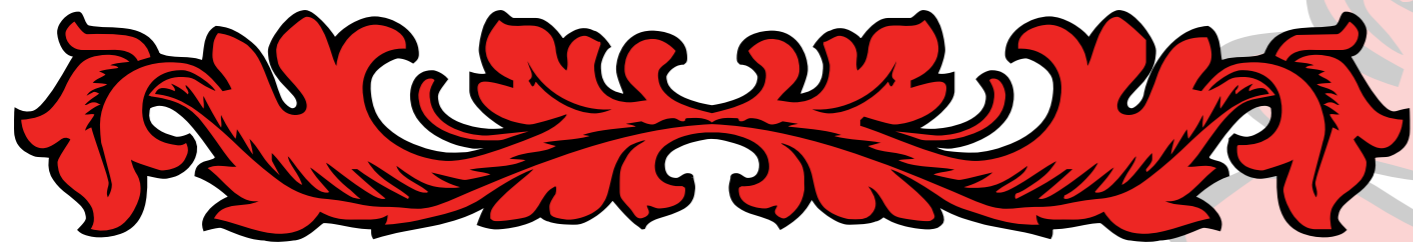
La Baguette aux Graines

Just one word to define it : delightful! Experience the nutty flavour of our cereal seed mix including sesame, sunflower, wheat and poppy seeds. Ideal for sandwiches, perfect for toast.

Les Minis Pains

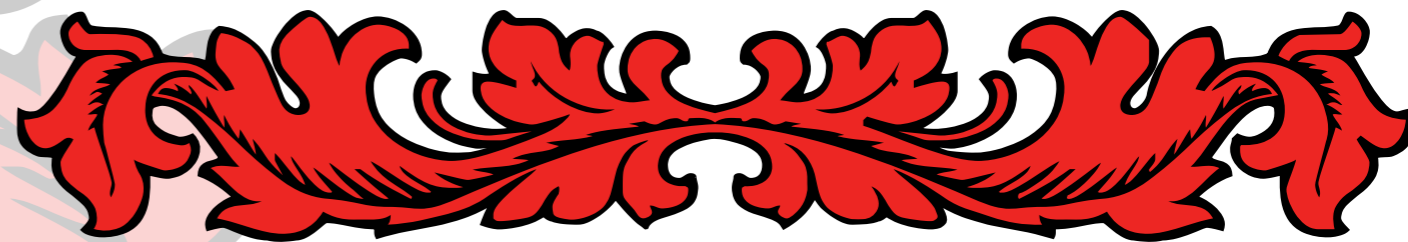
A miniature version of our lovely breads. Ideal for sandwiches, but also as a side bun for hotels, restaurants, and weddings...





~ Breads ~

All our breads are available on order for any occasion with 48 hours notice.



~ Breads ~

All our breads are available on order for any occasion with 48 hours notice.



La Blue Cheese Crown

A very crispy bread with a good amount of blue cheese, greatly enjoyed as a munching treat as once you start enjoying it, you'll find yourself devouring it all up!



Le Sour Dough

This kind of bread is leaven bread where the fermentation is secured by a combination of lactobacili and wild yeasts. The greater flavour of sourdough is probably much preferred by bread enthusiasts over regular bread. Among healthy benefits, sourdough bread helps balance your intestinal flora and easier digestion.

Le Walnut Sour Dough

Enjoy the benefits of walnut as well as the amazing taste of this sourdough base version. Great for toast, it might already be gone by the time you reach your home! Definitely a best seller!



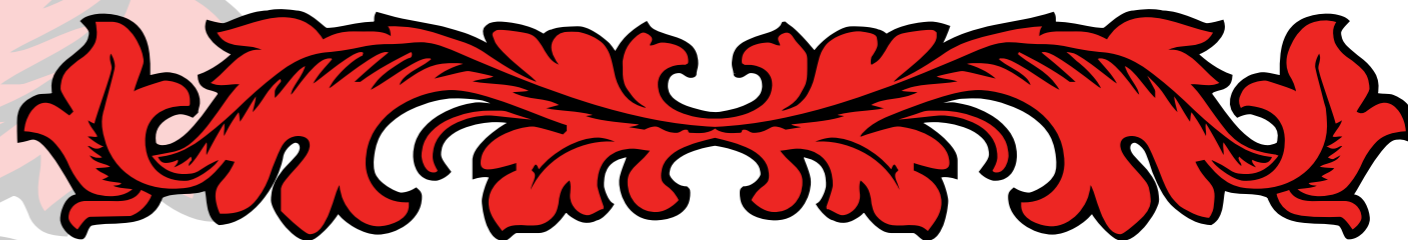
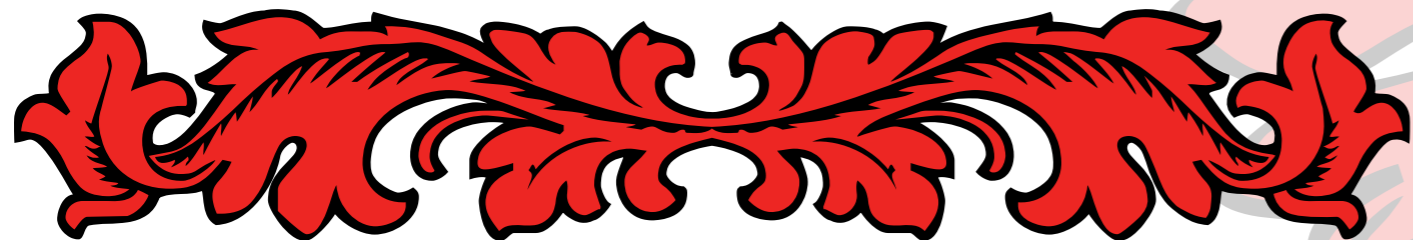
Wholemeal Bread

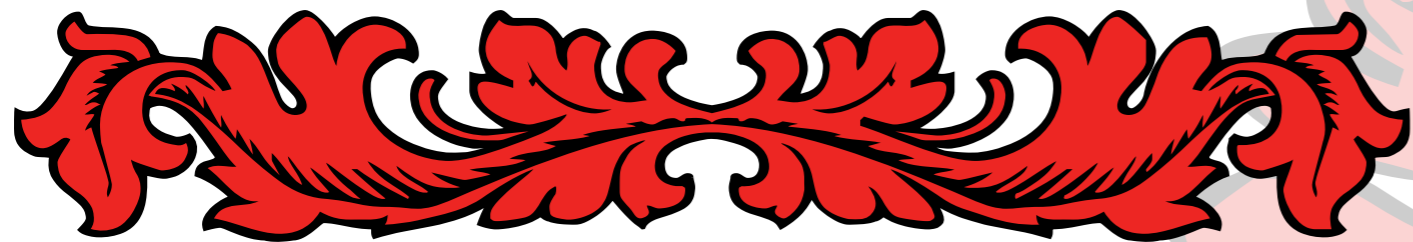
Also called brown bread, wholemeal bread is made with a flour where the bran and germ in the wheat grain are not removed. The bran is the outer part of the wheat grain and is rich in fibre, while the germ is the inner part which is packed with nutrients, vitamins B and E as well as phytochemicals. Higher in fibre and lower in calories than white bread, this range has been designed to offer you a wider choice of lovely traditional French breads.



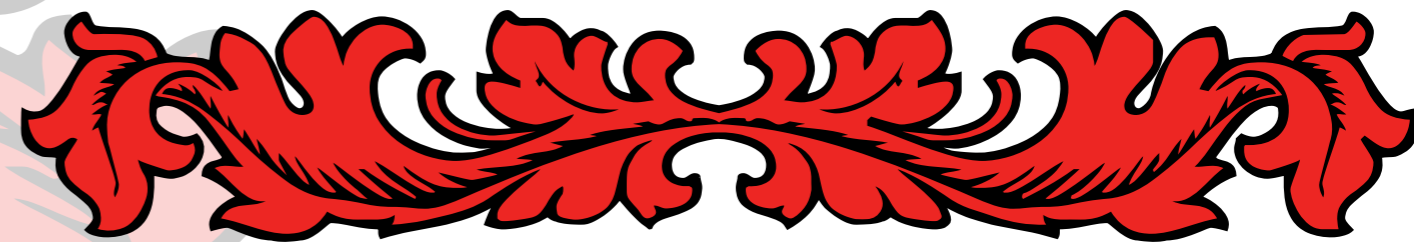
Le Fig Sour Dough

Maybe one of our most popular in the sourdough range. Enjoy the light sweetness of sundried figs with the stronger flavour of the sourdough. Perfect to eat on any occasion, even to nibble on the way home!





~ Viennoiseries ~



~ Viennoiseries ~



Le Croissant au Beurre

Croissants have long been a staple of French bakeries and patisseries. That legendary buttery flaky viennoiserie bread roll is named for its distinctive shape but we will keep its recipe secret! So best is to try some real freshly baked ones from Petit Paris.



Les Brioches

Brioche is a highly enriched French pastry, whose high egg and butter content give it a rich and tender crumb. It is a sweet light and slightly puffy bun you can enjoy for breakfast or as a snack. We offer the choice between Brioches au sucre (plain with sugar crystals), Brioches au chocolat (chocolate chips), Custard brioches or Raspberry brioches depending in the baker's mood of the day!

Le Pain au Chocolat

Also called chocolatine in Southern France or chocolate croissant in English speaking countries, the "pain au chocolat" is made of the same layered dough as the croissant with one or two pieces of chocolate in the centre. A delight when enjoyed early morning still warm from the oven.



Hot Cross Buns

Do we really need to explain what is a hot cross bun? Well just if you didn't know yet, it consists of a spiced sweet bun made with currants or raisins and marked with a cross on the top, traditionally eaten on Good Friday. Even if not a traditional French viennoiserie, our expert baker is able to match even the best of any kiwi hot cross bun! Come and try, you'll be surprised!



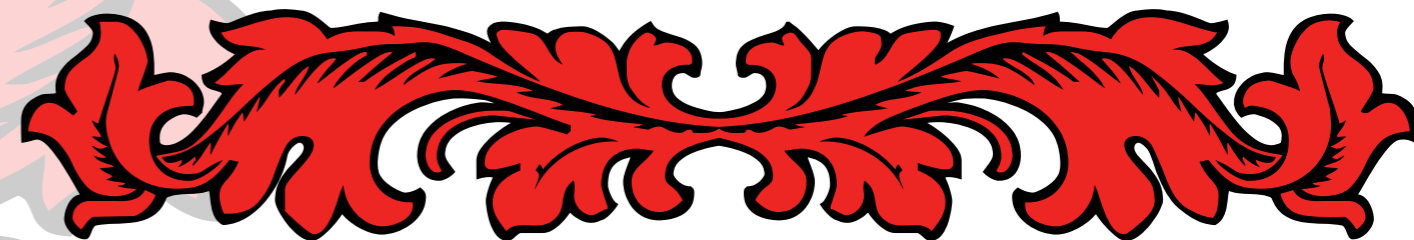
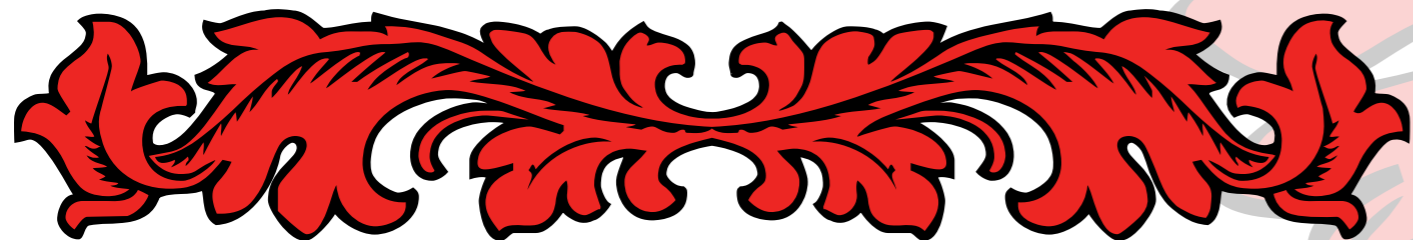
Le Pain aux Raisins

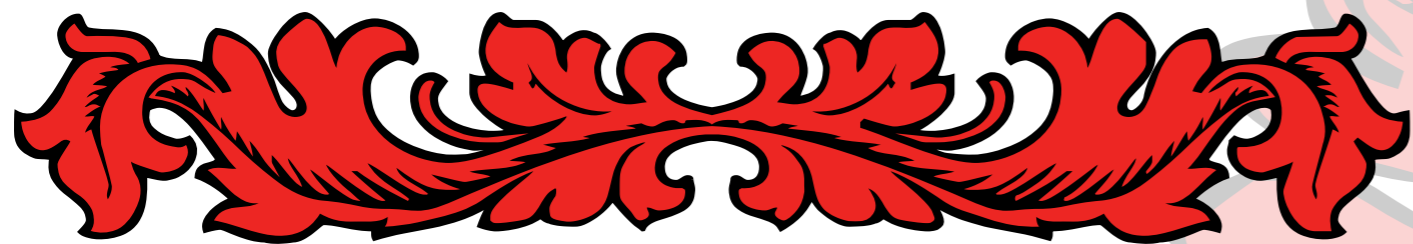
In France, it is typically a variant of the croissant or pain au chocolat, made with a leavened butter pastry with raisins added, shaped in a spiral with a creme patissiere filling. A perfect breakfast variation but also enjoyable any time of the day as a sweet snack.



Le Croissant aux Amandes

Maybe the best and most decadent pastry we make. Imagine a light fluffy croissant, fill it with almond cream and top it up with almond flakes... A definite must! Also available with chocolate core and almond.





~ Patisseries ~



Le Mille feuilles

Layers of flaky pastry with chocolate custard and whipped cream. Also available with different flavours such as raspberry mousse, pistachio custard, ...

Le Paris-Brest

Choux pastry filled with a rich praline mousse and topped with roasted almonds. Made after a cycle race between Paris and Brest in Brittany since the round shape of a wheel.



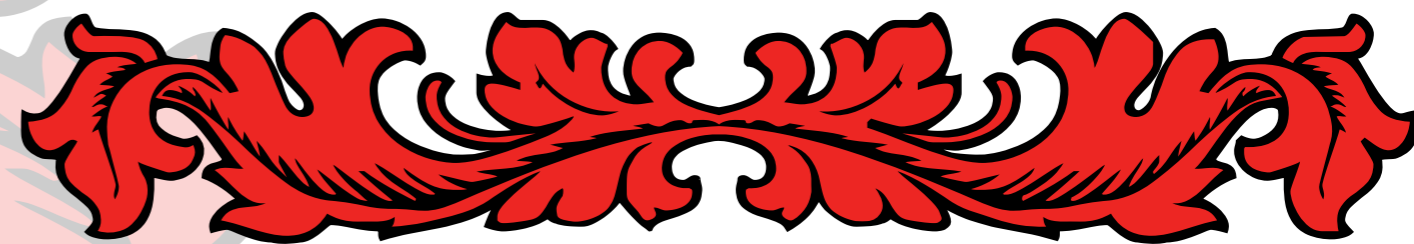
Le Saint Honore

Combination of small choux puffs filled with vanilla and chocolate custard topped with sweet whipped cream, fruits and caramel.

Les Biscuits

Discover our exquisite range of biscuits :

- Macarons (chocolate, lemon, honey, pistachio, raspberry)
- Cookies
- Financiers (soft almond biscuits)
- Madeleines (soft butter biscuits)



~ Patisseries ~



Eclairs

Long choux pastry filled with flavoured custard :

- Chocolate
- Vanilla
- Coffee

Le Divorce

Combination of 2 small éclair-like puffs put together. Usually comes as Vanilla/Coffee or Chocolate/Vanilla flavours.



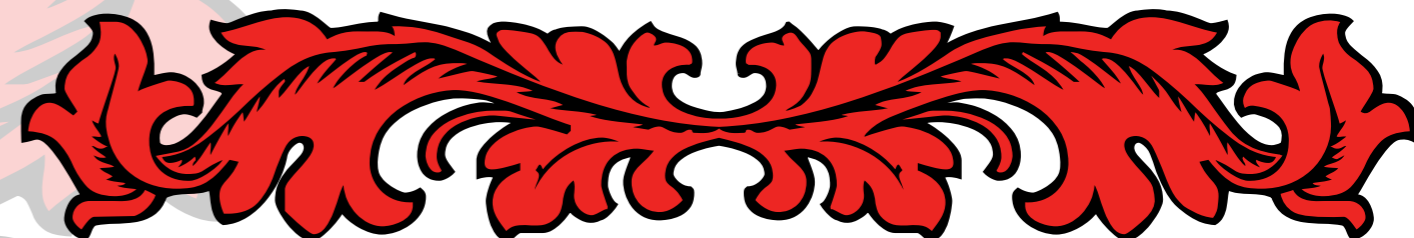
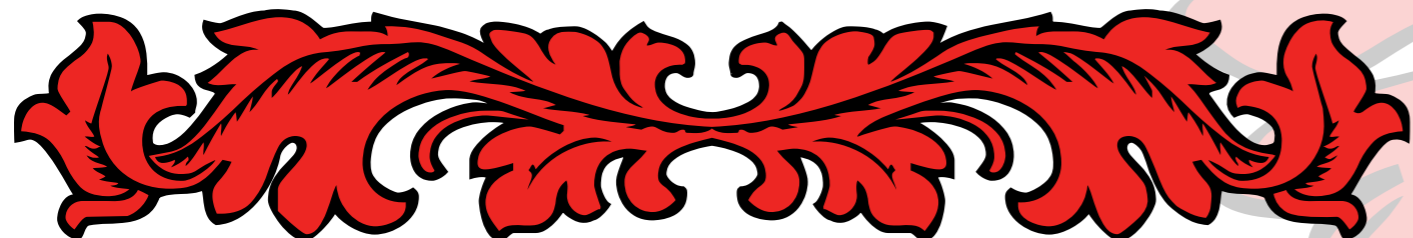
Le Flan

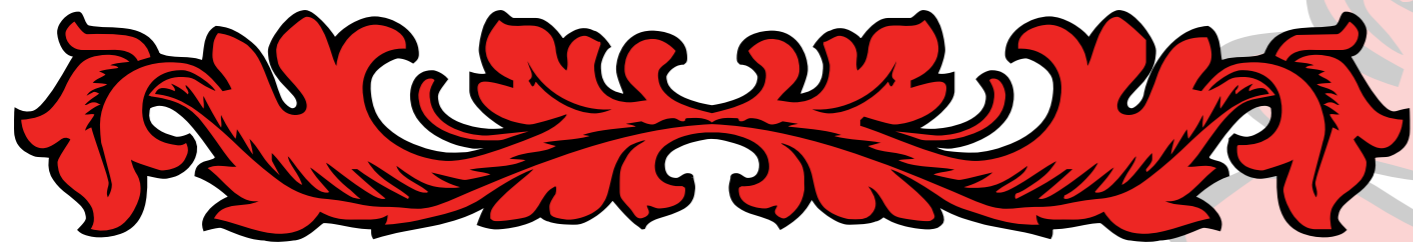
Thick cooked sweet custard on shortcrust pastry topped with fruits (peach, pear, apple, cherry, ...)

La Creme Brulee

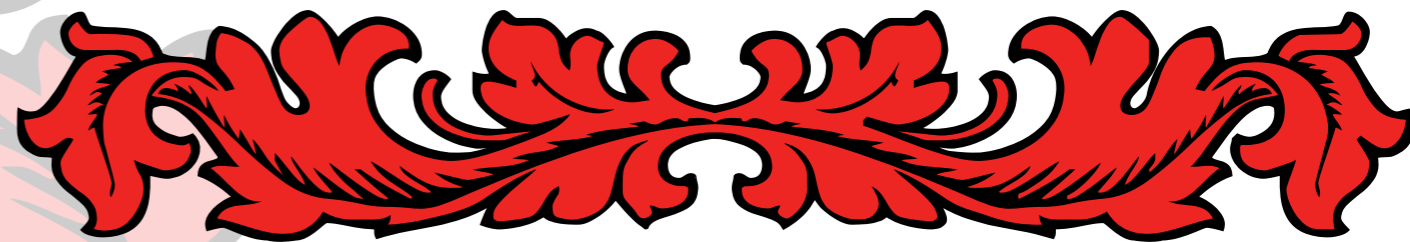
try this rich custard base topped with a contrasting layer of hard caramel.

Traditionally flavoured with vanilla, it is also sometimes flavoured with chocolate, coffee, pistachio, raspberry, coconut or praline.





~ Tarts ~



~ Patisseries ~



La Tarte Citron

Sweet shortcrust pastry with lemon curd.



La Tarte Citron Meringue

Sweet shortcrust pastry with lemon curd and soft meringue.

La Tarte aux Framboises

Sweet shortcrust pastry, almond cream, custard and Raspberries.



La Tarte aux Pommes

Sweet shortcrust pastry, custard and apple slices.



La Tarte aux Myrtilles

Sweet shortcrust pastry, almond cream, custard and Blueberries.



La Tarte aux Peches

Sweet shortcrust pastry, custard and peach slices.

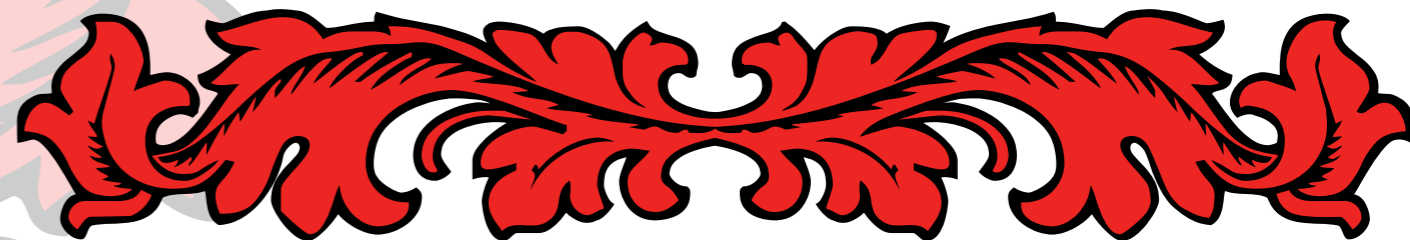
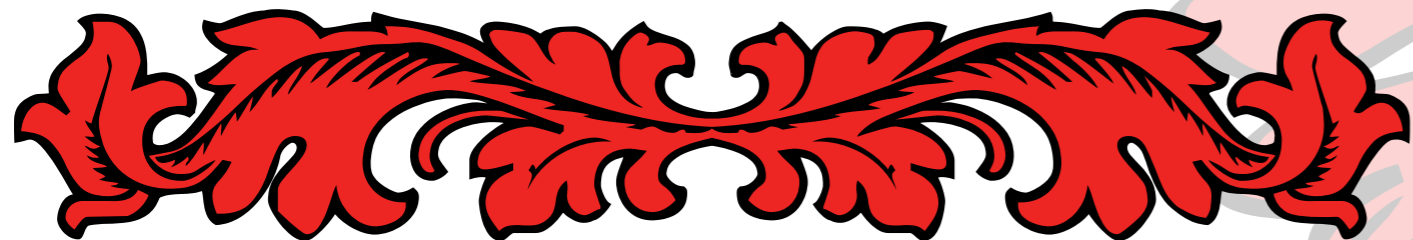
La Tarte au Chocolat

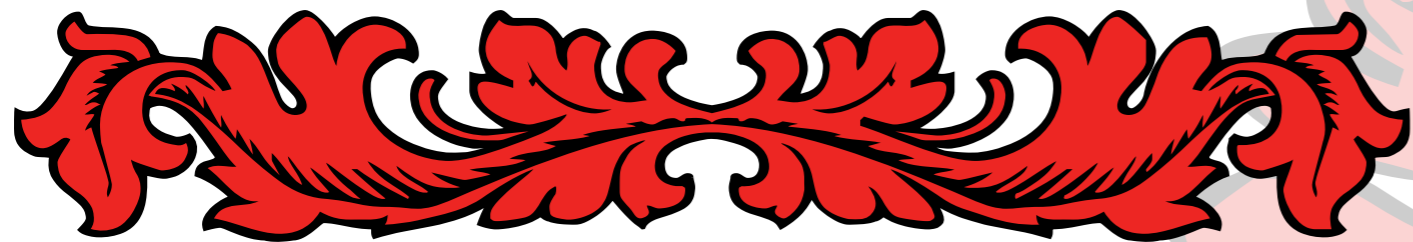
Sweet shortcrust pastry, chocolate sauce. Also available with caramelised roasted almonds, hazelnuts or peanuts.



Minis

Selection of all our tarts in mini format. Great option for catering.





~ Gateaux ~

All those special cakes are available on order for any occasion with 4-5 days notice.



Le Croque en Bouche

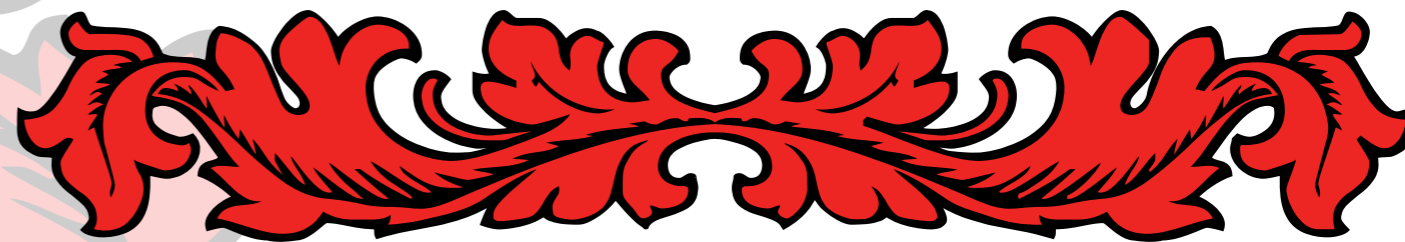
A croque-en-bouche is a French dessert consisting of choux pastry balls piled into a cone and bound with threads of caramel.

In Italy and France, is often served at weddings, baptisms, and first communions.



Le Royal Chocolat

Great for any occasion, this cake is a delight, especially for chocolate lovers. Made of a soft biscuit, a layer of crunchy caramelised almonds and topped with a rich chocolate mousse...



~ Gateaux ~

All those special cakes are available on order for any occasion with 4-5 days notice.



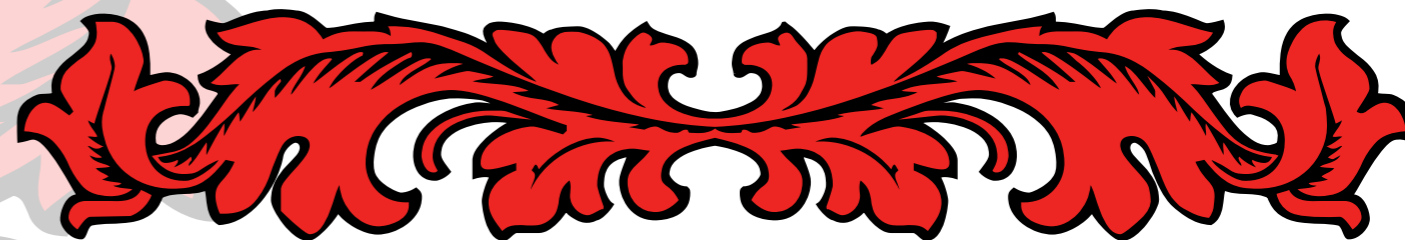
Le Framboisier

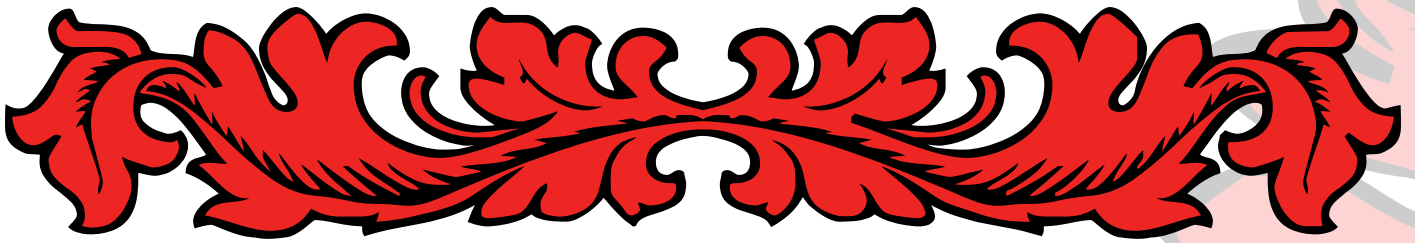
You could call it Raspberry buttercream cake but it does sound so much better in French. It consists in 2 layers of light sponge biscuits with raspberry flavoured mousse and fresh raspberries.

L'Opera

It is made with layers of almond sponge cake (known as Joconde in French) soaked in coffee syrup, layered with ganache and coffee buttercream, and covered in a chocolate glaze.

According to Larousse Gastronomique "Opéra gâteau is an elaborate almond sponge cake with a coffee and chocolate filling and icing.





Catering notes

Ordering

At least 48 hours notice required for regular catering orders- though for larger orders we will need a bit longer.

Please note minimum order requirements listed at top of menus.

Payment

On delivery please- for large orders part payment may be required in advance.

Delivery

\$20 delivery charge locally, orders can be collected from currie st at no charge.

All catering is delivered cold for hygiene and food safety reasons- though if you're just around the corner we can probably work something out!

Catering can be delivered in boxes or on platters- platter hireage may apply for large orders.

Platters to be returned to petit paris within 24 hours please- any breakage will incur replacement cost.

Hireage available

- Cups, saucers, teaspoons
- Side/dessert plates
- Lunch plates
- Dinner plates
- Cutlery pp
- Large platters/bowls
- Water glasses
- Wine glasses
- Bbq hireage
- On-site espresso machine

Staff

Waitstaff \$25 per hour/ min 3 hours

On-site chef \$32 per hour/ min 3 hours

