

Ghinis French Caffe Catering Menu

VEGETABLE PLATTER* w/ spinach dip.	\$1.95	per person
ROQUEFORT GRAPES (fresh grapes, surrounded by a creamy roquefort mixture & rolled in toasted almond meal)..	\$1.25	each
BRUSCHETTA* (basil wash, hot house tomato, herbed feta cheese & parmesan)	\$1.95	each
BRIE AND GRAPES w/ sliced french baguette (10 person minimum)	\$2.50	per person
BREAKFAST PASTRIES* (ASST.).....SMALL.....	1.50 each.....	LARGE.....1.95 each
ARTICHOKE & GARLIC DIP* (served in a large bread bowl) with sliced baguettes	\$18.50	lb.
HAM & CHEESE OR SPINACH & CHEESE MINI CROISSANTS*	\$2.50	each
PASTA SALAD* (meatless)	\$6.75	lb.
PASTA SALAD* (w/chicken)	\$8.75	lb.
MUSHROOM SALAD(mushroom,tomatoes, onion, black olives, herbs)	\$7.75	lb.
PEA SALAD (peas,bacon,onion,mayo,dijon)	\$7.75	lb.
HOT HOUSE TOMATO SALAD (tomatoes, basil, garlic, extra virgin olive oil)	\$7.75	lb.
COUNTRY PATE* w/ sliced baguettes	\$12.75	lb.
FRESH SEASONAL FRUIT SALAD (5 lb. minimum).	\$10.25	lb.
BABY SPINACH SALAD W/ WARM BACON VINAIGRETTE	\$3.25	per person
MIXED GREENS W/ VINAIGRETTE	\$2.95	per person
CAESAR SALAD	\$3.75	per person
GARLIC AND GREENS SALAD.....artichoke hearts, tomato, black olive, roasted garlic, swiss cheese	\$4.75	per person
ASST BREAD ROLLS. (3.50 dozen).....(4.95 dozen w/ butter)		

QUICHE Lorraine (ham, swiss, mushroom, bacon) or Florentine (spinach, swiss, basil, garlic)	\$25.00	1/4 sheet (12-20)
.....	\$50.00	1/2 sheet (20-40)
.....	\$100.00	full sheet (40-80)
ENTREES* (coq au vin) (boeuf bourguignon) (garlic chicken) (sicilian sausage)	\$8.00	per person
SIDE DISH* rice pilaf, baked pasta, or potatoes	\$4.25	per person
VEGGIE SIDE DISH*	\$5.50	per person\

MINI DESSERTS

Chef's choice of the following:

fruit tartelettes-eclairs-napoleons-lemon tarte-creme puff	\$2.50	each
fresh strawberries with a white and chocolate drizzle	\$1.95	each

SUBS BY THE FOOT (feed 3-5 people)	\$10.00	foot
Heifer- roast beef, tomato, onion, horseradish, mayo, dijon lettuce		Pilgrim- turkey, swiss, cranberries, mayo lettuce
Dindon- turkey, avocado, roasted garlic, swiss, sprouts & dijon		Jambon beurre- ham, sweet cream butter on a french sub
Neptune- tuna salad (celery,onion,carrots,mayo,dijon) lettuce		Pig out- ham, swiss, tomato, dijon, mayo & lettuce
Les tomates- tomatoes, garlic, romaine & vinaigrette		Garden of eatin' zucchini, avocado, greenchile, cheddar,
Garlic lover's-tomatoes, garlic, aioli, romaine & vinaigrette		swiss, muenster, sprouts & ranch

(We proudly feature all fresh bakery products from La Baguette Bakery) (paper plate, napkin, fork, knife \$1.50 per person)

Delivery fee-\$ 20.00 limited area Delivery and set up fee- \$35.00 limited area

10% service charge on all catering orders We accept Cash, Check & and all Credit Cards

Delivery is 35.00 for most of the Tucson area. Any orders that don't meet minimum orders may be priced at an additional charge.

All reserved WEDDING luncheons or dinners will have a 50% deposit at the time of ordering, balance due 15+ days before the big event. In the event there is a cancellation within 30 days of the event date, the initial 50% will be forfeited.