

# BOTTEGA LOUIE

CATERING MENU



Breakfast Box

## BREAKFAST

### *Viennoiserie*

Minimum order of 12 assorted items

CROISSANT	\$4.50	APPLE TURNOVER	\$5.50
ALMOND CROISSANT	\$5.00	ZEPPOLI	\$5.00
CARAMEL BRUNETTE	\$5.00	HAM & CHEESE CROISSANT	\$6.00
PAIN AU CHOCOLAT	\$5.00	SAVORY MONKEY BREAD	\$8.00
MONKEY BREAD	\$8.00	EVERYTHING CROISSANT	\$6.00

### *Individual*

#### **SWEET & SAVORY BOX**

Minimum order of 12 boxes

Includes choice of two (2) Viennoiserie items & a bottle of orange juice

TWO SWEET ITEMS	\$14
ONE SWEET & ONE SAVORY ITEM	\$15
TWO SAVORY ITEMS	\$16

### *Group*

#### **VIENNOISERIE PLATTER** \$75

An assortment of 12 viennoiserie items

#### **CROISSANT PLATTER** \$65

An assortment of 12 croissants

### *Beverages*

#### **COFFEE** \$32

Sightglass organic coffee with a choice of whole, skim, almond or oat milk

Serves 12

#### **HOT TEA** \$32

An assortment of the finest black, green & herbal teas with a choice of whole, skim, almond or oat milk

Serves 12

#### **ORANGE JUICE**

Serves 1 \$5

Serves 12 \$24

#### **BOTTLE**

FIJI WATER \$9

SAN PELLEGRINO \$9



Sandwich Box

## LUNCH

### *Individual*

Minimum order of 12 boxes

**SANDWICH LUNCH BOX** \$22  
Choice of sandwich, individual bag of potato chips & vanilla and salted caramel macaron

**SALAD LUNCH BOX** \$20  
Choice of salad, demi baguette and butter & vanilla and salted caramel macaron

#### LUNCH BOX OPTIONS

**UPGRADE SALAD TO:**  
Cobb or Italian  
Add \$10

**UPGRADE ASSORTED MACARONS TO:**  
Chocolate chip cookie  
Add \$3

### *Group*

**SANDWICH & SALAD PLATTER**  
Choice of sandwich halves paired with arugula or Caesar salad & assorted macarons

**SMALL** \$250  
Serves 8 - 10

**MEDIUM** \$450  
Serves 16 - 20

**LARGE** \$650  
Serves 24 - 30

#### PLATTER OPTIONS

**UPGRADE SALAD TO:**  
Cobb or Italian  
Add: \$25 small, \$50 medium, \$75 large

### *Sandwiches*

#### CLUB

Jambon de Paris, turkey, bacon, Gruyere, watercress, tomato, & whole grain mustard aioli on a demi-baguette

#### SMOKED TURKEY

Smoked turkey, Gruyere, lettuce, tomato & whole grain mustard aioli on a demi-baguette

#### FRENCH HAM

Jambon de Paris, Gruyere, lettuce, tomato, butter & cornichons on a demi-baguette

#### CAPRESE

Roma tomatoes, fresh mozzarella, basil, balsamic reduction & basil aioli on a demi-baguette

### *Salads*

#### CAESAR

Romaine hearts, Parmigiano Reggiano, garlic parmesan croutons & Caesar dressing

#### ARUGULA

Arugula, Parmigiano Reggiano, shaved fennel, treviso, crispy shallots & lemon vinaigrette

#### COBB

Iceberg Bibb lettuce, organic grilled chicken breast, bacon, gorgonzola, eggs, avocado, tomatoes & red wine vinaigrette

#### ITALIAN

Mixed greens, gigante beans, olives, pepperoncini, provolone, onions, pepperoni, sopressata & red wine vinaigrette

## LUNCH

### *Group* Serves 12

### *Salads*

<b>CAESAR</b>	\$100
Romaine hearts, Parmigiano Reggiano, garlic parmesan croutons & Caesar dressing	
<b>ARUGULA</b>	\$100
Arugula, Parmigiano Reggiano, shaved fennel, treviso, crispy shallots & lemon vinaigrette	
<b>COBB</b>	\$125
Iceberg Bibb lettuce, organic grilled chicken breast, bacon, gorgonzola, eggs, avocado, tomatoes & red wine vinaigrette	
<b>ITALIAN</b>	\$125
Mixed greens, gigante beans, olives, pepperoncini, provolone, onions, pepperoni, sopressata & red wine vinaigrette	

### *Add-Ons*

Minimum order of 10  
Price is per piece unless otherwise noted

<b>GRILLED CHICKEN BREAST (6OZ)</b>	\$10
<b>GRILLED SHRIMP (3PCS)</b>	\$12
<b>PAN SEARED SALMON (7OZ)</b>	\$15

### *Pizza*

Minimum order of 4

#### **TARTUFO**

Mozzarella, fontina, truffle Pecorino, creme fraiche, black truffle mushroom pate & shaved Umbrian truffles

\$50

<b>MARGHERITA</b>	\$30
Mozzarella, Pecorino Romano, housemade tomato sauce, fresh basil & oregano	
<b>PEPPERONI</b>	\$35
Mozzarella, Pecorino Romano, pepperoni, housemade tomato sauce & oregano	
<b>SAUSAGE</b>	\$34
Mozzarella, Pecorino Romano, fennel sausage, housemade tomato sauce & oregano	

<b>CALABRESE</b>	\$35
Calabrese salami, fennel confit, pickled Fresno chiles, fresh mozzarella, Pecorino Romano & Malibu honey	
<b>NAPOLI</b>	\$32
Mozzarella, Grana Padano, tomato sauce, oregano, red onions, hen of the woods mushrooms & olives	
<b>BIANCO</b>	\$32
Mozzarella, ricotta, Grana Padano, Parmesan, roasted garlic, Italian parsley, rocket arugula & extra virgin olive oil	



Grilled Broccolini, Edamame Salad,  
Basil Chicken & Caesar Salad

## LUNCH

*Group*  
Serves 12

### *Entrees*

<b>BASIL CHICKEN</b>	\$200
Thinly sliced grilled chicken breast, fresh basil & pine nut marinade on roasted squash, haricot verts & zucchini	
<b>CHICKEN MARSALA</b>	\$200
Pan sauteed lightly breaded chicken breast, pancetta, cremini & enoki mushrooms in a marsala wine sauce	
<b>HANGAR STEAK</b> (48 hour notice required)	\$300
Grilled herb marinated hangar steak, red wine demi-glace on roasted vegetables	
<b>BEEF BRISKET</b> (48 hour notice required)	\$250
Braised beef brisket served on roasted marbled potatoes	
<b>SALMON</b>	\$275
Pan seared organic Scottish salmon served on roasted vegetables	

### *Sides*

<b>GRILLED BROCCOLINI</b>	\$75
Grilled whole broccolin with fried garlic chips & drizzled with extra virgin olive oil	
<b>MEATBALLS MARINARA</b>	\$100
Roasted pork meatballs, marinara sauce, Pecorino Romano & fresh Italian parsley	
<b>FARRO</b>	\$75
Farro, haricot verts, breakfast radish, candy cane beets & carrot vinaigrette	
<b>MARBLE POTATOES</b>	\$75
Roasted marble potatoes with lemon zest & dill	
<b>EDAMAME SALAD</b>	\$75
Edamame, white corn, cherry tomatoes, green onions, black beans, garlic, fresh cilantro, red wine vinegar & lime juice	

### *Pastas*

<b>POMODORO</b>	\$100
Radiator, crushed Roma tomatoes, basil, Grana Padano & basil garlic oil	
<b>BOLOGNESE</b>	\$150
Rigatoni, beef and pork ragu, San marzano tomatoes, Parmigiano Reggiano & Italian parsley	
<b>CONCHIGLIONI</b>	\$125
Shell shaped pasta filled with spinach, ricotta cheese & lemon served with marinara sauce	
<b>ORECCHIETTE</b>	\$150
Orecchiette, Italian sausage, treviso, cavolo nero, roasted baby artichokes, parmesan, thyme brodo & fennel pollen	

### *Hot Meal Kit*

Includes chafing stand & 6-hour chafing fuel

\$40

### *Beverages*

<b>BOTTLE</b>	
FIJI WATER	\$9
SAN PELLEGRINO	\$9
<b>CAN</b>	
COKE	\$3
DIET COKE	\$3
SPRITE	\$3





Mini Cakes

## DESSERT

### *Macarons*

Salted caramel, vanilla, earl grey, lemon, pistachio, birthday cake, raspberry, grand cru, strawberry, mango, espresso, cotton candy & macaron of the month

TWO (no ribbon)*	\$7
TWO (with ribbon)*	\$8
SIX	\$20
THIRTEEN	\$40
SIXTEEN	\$50
TWENTY EIGHT	\$86
FORTY FIVE	\$138

\*minimum order of 10 boxes, in multiples of 10 only

### BEIGNETS

Twenty four house made beignets served with raspberry compote & chocolate hazelnut spread

\$84

#### MINI ECLAIRS

Twenty four mini eclairs in your choice of chocolate or vanilla

\$84

#### MINI ST. HONORE

Puff pastry, vanilla pastry cream, glazed pâte à choux puffs and vanilla whipped ganache

\$180

#### MINI RELIGIUX

Twenty four mini religieux in your choice of hazelnut caramel or pistachio raspberry

\$180

#### COOKIE PLATTER

Twenty four cookies in your choice of chocolate chip or oatmeal raisin

\$84

### *Mini Cakes*

Two dozen 2" x 2" individual cakes  
Multiples of 12 for each cake type

\$120

#### CHOOSE FROM

##### TIRAMISU

Espresso soaked sponge cake & espresso mascarpone mousse

##### CHOCOLATE RASPBERRY

Chocolate joconde, raspberry marmalade & chocolate caramel ganache

##### BELLA

Vanilla joconde, strawberry marmalade, guava jelly, vanilla yuzu mousse & raspberry puffed rice praline

##### LE NOIR

Chocolate sponge cake, milk chocolate ganache & dark chocolate ganache

### *Tartlets*

Two dozen 2" individual tarts  
Multiples of 12 for each tart type

\$120

#### CHOOSE FROM

##### STRAWBERRY

Strawberry whipped ganache, strawberry marmalade in a vanilla tart shell

##### VANILLA CARAMEL

Vanilla whipped ganache, caramel, praline ganache in a vanilla tart shell

##### DARK CHOCOLATE

Dark chocolate ganache, vanilla whipped ganache & dark chocolate mousse in a chocolate tart shell

##### FRUIT

Vanilla bean cream & fresh berries in a vanilla tart shell

## *Ordering Information & Terms*

### **PLACING AN ORDER**

All orders require at least 24 hours notice. A minimum of \$1000 is required for delivery orders requested on a weekend. For next day pick up or delivery, orders must be placed and finalized by 12:00PM the previous business day. Weekend orders must be placed and finalized by 12:00PM the Friday before.

Menu items and pricing are subject to change and based on product availability. Individual utensils and napkins are included in every order.

### **DELIVERY**

An automatic 6% surcharge will be applied to all catering orders to mitigate credit card fees and delivery within a two mile radius. Additional fees will be applied for deliveries outside a two mile radius, after 2PM, and on weekends. Gratuity is at the client's discretion.

The earliest delivery time is 8:00AM for breakfast and 11:00AM for lunch. Orders may be delivered within a one hour window before the time requested on your order.

For an exact quote, please email our Sales Department; [sales@bottegalouie.com](mailto:sales@bottegalouie.com).

### **PAYMENT**

Payment is due at the time the order is placed to be considered confirmed. We accept Visa, Mastercard, or American Express. Sales tax and surcharge are not included in the Catering Menu prices.

### **CANCELLATIONS & MODIFICATIONS**

For changes outside of a 48 hour window, we will do our best to accommodate guests needs. In the event of a cancellation or modification within a 48 hour window, you will receive a Bottega Louie credit for future orders. In the event of a cancellation or modification within a 24 hour window, you will be charged in full for the original order.

### **GIFTING**

Bottega Louie also offers a variety of items available for corporate gifting and shipping. For more information please contact an associate email [sales@bottegalouie.com](mailto:sales@bottegalouie.com).