

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	BRIOCHE	\$5.00
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 \$24

Choice of sandwich, individual bag of potato chips & two assorted macarons

SALAD LUNCH BOX \$22

Choice of salad, demi baguette and butter & two assorted macarons

LUNCH BOX OPTIONS

UPGRADE SALAD TO:

Cobb or Italian

Add \$10

UPGRADE ASSORTED MACARONS TO:

Chocolate chip cookie

Add \$3

Group

SANDWICH PLATTER BOX

Assorted sandwich halves paired with arugula or Caesar salad

SMALL \$250

16 sandwich halves

MEDIUM \$450

32 sandwich halves

LARGE \$650

48 sandwich halves

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

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

Add-Ons

Minimum order of 10
Price is per piece

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

Pizza

Minimum order of 4

TARTUFO

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

\$50

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

CALABRESE	\$35
Calabrese salami, fennel confit, pickled Fresno chiles, fresh mozzarella, Pecorino Romano & Malibu honey	
NAPOLI	\$32
Mozzarella, Grana Padano, tomato sauce, oregano, red onions, hen of the woods mushrooms & olives	
BIANCO	\$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

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

Sides

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

Pastas

POMODORO	\$100
Radiatori, crushed Roma tomatoes, basil, Grana Padano & basil garlic oil	
BOLOGNESE	\$150
Rigatoni, beef and pork ragu, San marzano tomatoes, Parmigiano Reggiano & Italian parsley	
CONCHIGLIONI	\$125
Shell shaped pasta filled with spinach, ricotta cheese & lemon served with marinara sauce	
ORECCHIETTE	\$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

BOTTLE	
FIJI WATER	\$9
SAN PELLEGRINO	\$9
CAN	
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.

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.