CATERING MENU Breakfast Items Available 7AM

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Mini Handmade Croissant Platter- \$130 18 Classic Mini Croissants, 18 Mini Pain au Chocolat

Signature Pastry Platter - \$90 (For 10-12 ppl) 6 Homemade Blueberry Scones, 6 Slices of our loaf cakes (2 Chocolate Olive Oil, 2 Honey Cornmeal, & 2 Cream cheese Banana) & 6 Chocolate Chip Sea Salt Cookies

Charcuterie Platter - \$130 (For 10-12 ppl) House-cured meats served with assorted pickles, seasonal vegetables, and a selection of Pain d'Avignon breads.

Artisanal Cheese Platter - \$130 (For 10-12 ppl) A curated selection of local cheeses, nuts and a selection of Pain d'Avignon breads.

> Seasonal Fruit Platter - \$100 Assorted fruits and berries. (For 10-12 ppl)

Organic Yogurt Parfaits- \$8.25ea Yogurt, Homemade Granola, Fresh Berries, Honey

HANDMADE PASTRIES

Available by half/dozen

\$*42*/\$84

Classic Croissant Pain au Chocolat Ham&Cheese Almond Chocolate almond Blueberry Scone

\$30/\$60

\$24/\$48

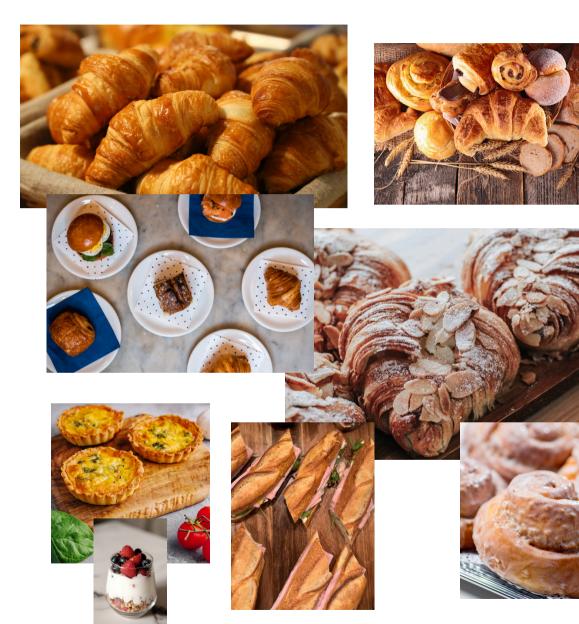
Cinnamon Kouign Amann Chocolate Chip Cookies

CAKES

Available by loaf (10 slices)

Chocolate Olive Oil Honey cornmeal Cream cheese Banana Bread Croissant Bread Pudding

\$50



Please note *Catering orders must be placed 48 hours in advance **Prices do not include tax or 20% service charge ***Delivery charge may varies based on distance ***Additional labor & transportation charges may be included If set up or breakdown is involved

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SANDWICHES

Available by half/dozen *Choose between mini brioche or mini croissant

Paris Ham & Gruyere , Sea Salt Butter	\$39/\$78
Spinach & Roasted Tomato	\$35/\$70
Egg Bun w/Olive Spread, Gruyere & Spinach	\$30/\$60
Smoked Salmon bun w/Creme Fraiche & Chives	s \$ <i>39</i> /\$78
Turkey BLT	\$39/\$78
Chicken Curry	\$39/\$78
Cranberry Pecan Roll (our most popular sando) ^{Cheddar & Sea Salt Butter}	\$30/\$60
	#7 0

*Make it a Mix-N-Match platter (dozen only)	
*Get your sando on a 6' Baguette	

\$78 +\$<u>2</u>4/\$48



\$120/\$60 \$25

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Lunch Items Available after 10AM

Canape

(For 8-10 ppl)	
Smoked Salmon Blinis - Smoked salmon, Öreme Fraiche	\$47
Tomato & Stracciatella Crostini - Cherry tomatoes, Straccia	\$ 28
Roast Beef Crostini - Pickled Red Onion, Horseradish Mayo	\$ 32
Camembert & Raspberry Jam crostini	\$ 45

Salad

(For 8-10 ppl) Market Salad - Locally Sourced Greens, Red Onions, Shaved Peppers, Parmesan, Mustard Seeds Dressing \$52 Grains Bowl - Lentils, Quinoa, Kale, English Peas, Lemon Dressing \$55 Caesar Salad - Little gem, chives, applewood bacon bites, parmesan, housemade croutons \$55 Add protein: Chicken \$45 Steak \$72 Smoked Salmon \$49 Hard Boiled Egg \$12

Tipsy Bites

(For 8-10)	
Seasonal Tarts - Seasonal Fruit, Labane, Fresh Herbs	\$ 63
Citrus Herb Grilled Chicken - Marinated chicken bread on a bed of mix	ed greens \$73
Hanger Steak - grilled hanger steak marinated in salsa verde.	\$121
Tipsy Famous Grilled Cheese - Sourdough, Pawlet, Butter	\$ 42

Dips & Sides	
(For 6-8)	
Homemade Tzatziki	<i>\$27</i>
Homemade Tahini	\$ 27
Homemade Muhammar	\$ 27
Homemade Potato Chips	\$18
*Add Pain d'Avignon's signature breads (2 baguettes, cranberry pecan,	multi-grain, kalamata olive)
\$25 Beverages	
Stumptown Coffee (1 gallon)	\$50
Stumptown Coffee (I gallon) Homemade Ice Tea (I gallon)	\$50

Still or Sparkling water

Natalie's Orange Juice

\$27
<i>\$27</i>
\$18
pecan, multi-grain, kalamata olive)
\$50
\$ 50
\$50
\$5

\$4

\$6

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