

Other Specialties

SOUPS

Fresh homemade soups. Served with bread and French butter.

- French onion
- Mushroom & brie
- Tomato florentine
- Red pepper and gouda
- Curried butternut squash

SALADS

Refreshing combinations that delight the palate and satisfy your cravings!

- Quinoa - Cucumbers, feta, bell peppers, and tomatoes
- Niçoise - Tuna, anchovies, black olives, cherry tomatoes, roasted red peppers, potatoes, & hard-boiled egg
- Versailles - Tomatoes, chicken, bacon, caramelized pecans, pear, gouda, cranberries
- Chicken Caesar - Roasted chicken, parmesan shavings & homemade croutons

Amuse-bouche

These small bites are designed to tantalize the taste buds and are an elegant addition to your reception or social gathering

Cold

- Gougères
Airy French cheese puffs
- Gazpacho Verrine
- Salmon Tartare Verrine
- Shrimp and Grapefruit Verrine w/Avocado
- Fruit Parfait Verrine
- Cucumber & Hummus Bites
- Mini cakes
Gouda & Bell Peppers, Spinach & Goat cheese...
- Charcuterie & Cheese Boards
- Cucumber & Salmon rolls
- Fougasse
Bread from south of France brushed with olive oil and made with French herbs, olives, or bacon

Hot

- Mini Croque-Monsieur
French ham & cheese sandwich
- French Onion Soup Verrine
- Quiche Bites

We know that each customer event is unique. After placing your order we will contact you within 24 hours to ensure that we understand and exceed your expectations. We will do our best to accommodate any special requests.

“La décadence est la grande minute où une civilisation devient exquise.”

- Jean Cocteau



Contact Us

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Encinitas, CA 92024

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<https://v-pastries.com>
catering@v-pastries.com

Catering
Request



All of our catering items are made-to-order, and therefore orders require 48 hours advance notice

VERSAILLES

Café & Pastries



CATERING MENU

SPECIAL EVENTS
(FAMILY, CORPORATE & HOLIDAY)
WEDDINGS & RECEPTIONS

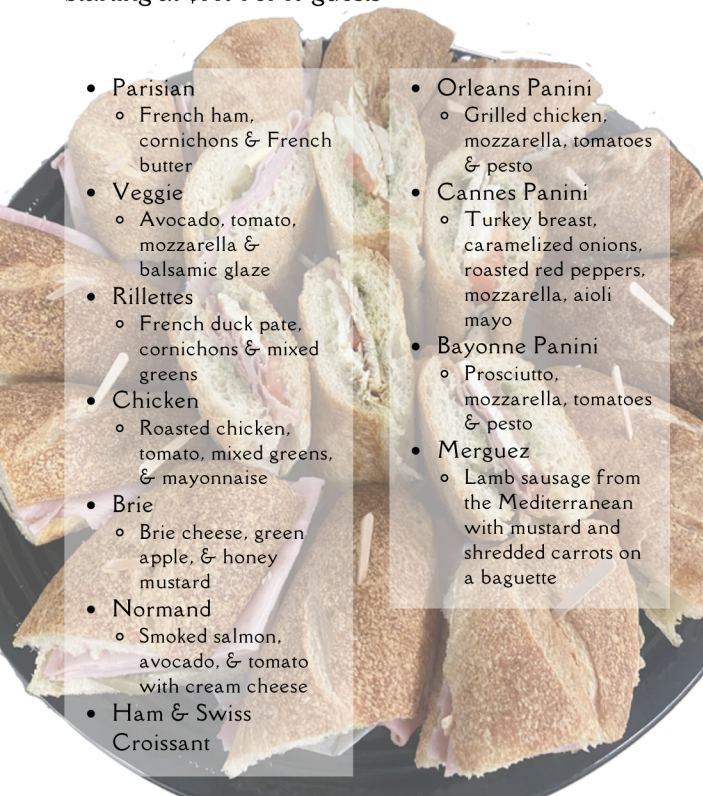
<https://v-pastries.com/catering>

Savory

SANDWICH PLATTERS

Create an assortment of sandwiches served on our freshly baked bread ready to feed a crowd! Served with a house salad or fruit salad.

Starting at \$140 for 10 guests



- Parisian
 - French ham, cornichons & French butter
- Veggie
 - Avocado, tomato, mozzarella & balsamic glaze
- Rillettes
 - French duck pate, cornichons & mixed greens
- Chicken
 - Roasted chicken, tomato, mixed greens, & mayonnaise
- Brie
 - Brie cheese, green apple, & honey mustard
- Normand
 - Smoked salmon, avocado, & tomato with cream cheese
- Ham & Swiss Croissant
- Orleans Panini
 - Grilled chicken, mozzarella, tomatoes & pesto
- Cannes Panini
 - Turkey breast, caramelized onions, roasted red peppers, mozzarella, aioli mayo
- Bayonne Panini
 - Prosciutto, mozzarella, tomatoes & pesto
- Merguez
 - Lamb sausage from the Mediterranean with mustard and shredded carrots on a baguette

WHOLE QUICHES

Treat your guests to a French quiche! Each quiche can serve 6 people. Starting at \$45 per quiche.

- Quiche Lorraine
- Spinach & Goat Cheese
- Salmon & Asparagus
- Broccoli & Cheddar

Sweet

CAKES

Customize your cake with different flavors fillings, and decorations!

- Fraisier
- Napoleon
- Paris-Brest
- Black Forest
- Moka
- Royal
- Summer Delight
- Fruit tarts
- Wedding Cakes
- Croquembouche

MACARONS

Delicate French macarons have two cookies made from almond flour with a smooth ganache. Available boxed or in a tower. (Gluten Free)

- Pistachio
- Lemon
- Raspberry
- Chocolate
- Caramel
- Coffee
- Vanilla
- Honey-Lavender
- Pumpkin Spice
- Orange-Chocolate
- Violette
- Rose

ASSORTED BITES

Bite sized desserts so that guests can pick their favorites or try new things!

Starting around \$9 per guest

- Cream Puffs
 - Vanilla
 - Chocolate
 - Coffee
 - Raspberry
- Mini-Tartlets
 - Lemon Meringue
 - Raspberry
 - Apple Caramel
- Macarons
- Madeleines
 - Plain
 - Chocolate-Chip
- Financiers
 - Plain
 - Raspberry
 - Chocolate Chip
- Chouquettes



Breakfast

PASTRIES

Hand made French pastries baked fresh every morning. Items with a ♣ are available as minis.

- Croissants ♣
- Chocolate Croissants ♣
- Nutella Croissants
- Jesuites
- Oranais
- Rasin Roll
- Cinnamon Roll
- Almond Croissants
- Chocolate Almond Croissants



BREAKFAST SANDWICHES

Create an assortment of breakfast sandwiches served on our freshly baked croissants with an omelet-style egg. Served with a house salad or fruit salad. Starting at \$150 for 10 guests

- Americano - Avocado, bacon & cheddar
- Florentine - Spinach & mushroom
- Parisian - French ham & swiss
- Normand - Smoken Salmon & tomato

HOT BREAKFAST

Add sophistication and taste to your next breakfast meeting! Served with a side of potatoes, salad, or fruit salad. Starting at \$150 for 10 guests

- ABC Omelet - Avocado, bacon & cheddar
- Parisian Omelet - French ham and swiss cheese
- Florentine Omelet - Spinach, mushroom & brie
- Normand Omelet - Smoked Salmon & tomato