

## LA PROVENCE & PETITE PROVENCE | Catering Trays/Platters

[www.ProvencePDX.com](http://www.ProvencePDX.com)

(May serve 10-15 guests) **Platters/Trays available for *delivery or pick-up only*.**

### **18" Fresh Fruit Platter: \$55.00**

An array of fresh fruit artfully arranged on a tray.

### **18" Fresh Vegetable Platter: \$52.00**

An assortment of fresh vegetables served with our house-made dip, artfully arranged on a tray.

### **La Provence Cookie Tray: \$50.00 – 25 pieces**

Chocolate Chip	Peanut Butter	Coconut Chocolate Chip
Oatmeal Raisin	Snickerdoodle	

Cookies sold at any quantity for \$2.25 each.

### **18" La Provence Mini Morning Pastry Tray: \$58.00 – 30 pieces**

Mini Brioche	Mini Croissant	Mini Pain au Chocolat
Mini Papillion	Mini Danish	

Mini Morning Pastries sold at any quantity for \$2.00 each.

### **18" Deluxe Mini French Dessert Tray: \$78.95 – 28 pieces**

Mini Black Beauty	Mini Choco Mousse Cup	Mini Lemon Graffiti	Mini Monkey Love
Mini Tiramisu	Mini Fruit Tart	Mini Lemon Tart	Mini Versailles

Deluxe Mini French Pastries sold at any quantity for \$3.00 each.

**Special Occasion Cakes and Desserts available, please email for pricing, [bakery@provencepdx.com](mailto:bakery@provencepdx.com)**

### **La Provence Bread & Butter Tray: \$15.00**

Nossa Familiar To-Go Coffee Carafe (96oz) - \$15.95    Coffee Accoutrement (1 paper cup + creamer, sugar, stirrer) - \$0.50/each  
Fresh Squeezed Orange Juice (Gallon) - \$15.95    –    Soda or bottled water - \$1.50 each

We offer delivery on catering orders over \$190.00. Delivery fee is 15% of the food total.  
Deposit may be due at time of booking. Final head count due 4 days before catering.

***ORDERS MUST BE RECEIVED AT LEAST 4 DAYS IN ADVANCE***

## LA PROVENCE & PETITE PROVENCE | Catering Trays/Platters

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Cold Platters (May serve 10-15 guests) **Platters/Trays available for *delivery or pick-up only*.**

### **18" Classic Canapés Platter: \$76.00**

Assorted bite-sized snack sandwiches – Mushrooms Souveraine – Croustini

Salmon Mousse – Deviled Eggs – Blue Cheese Mousse

### **18" Deluxe Canapés Platter: \$88.00**

Gourmet Pinwheel Sandwiches – Homemade Mini Quiche – Lox Salmon Mousse

Cucumber & Blue Cheese Mousse Canapés – Cheese Canapés – Mushrooms Souveraine

### **18" Ocean Platter: \$112.00**

Smoked Salmon Lox – Crab Cakes – Shrimp Cocktail – White Wine Steamed Mussels

Shrimp Provençal Canapés – Herb Butter & Baguette slices

### **18" Cold-Cut Platter: \$94.00**

French Ham – Roasted Chicken Breast – Turkey Breast

Roast Beef – Tuna Salad – Butter & Baguette slices

### **18" Imported & Domestic Cheese Platter: \$98.00**

French Brie – Goat Cheese – Gruyere Cheese – Blue Cheese – Swiss Cheese

Pesto Cream Cheese – Assorted Nuts – Seasonal Fruit

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Fresh Squeezed Orange Juice (Gallon) - \$15.95    –    Soda or bottled water - \$1.50 each

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Delivered Buffet-Style Catering (12 person minimum – limited during Sunday)

## Brunch

Delivered Brunch Menu 1: \$16.00/person

Mini Morning Pastry  
Scrambled Eggs  
House Sausage (Pork-Apple Sausage, Chicken-Basil Sausage)  
Roasted Provencal Potatoes  
Fresh Fruit

Delivered Brunch Menu 2: \$18.00/person

Mini Morning Pastry  
Slice of Quiche (Lorraine, Mushroom & Goat Cheese, Salmon & Dill, Roasted Vegetable)  
Roasted Provencal Potatoes **or** Green Salad  
Fresh Fruit

Delivered Brunch Menu 3: \$21.00/person

Mini Morning Pastry  
Caramelized Banana French Toast ( topped with caramelized bananas, white chocolate crème anglaise, and candied walnuts)  
**OR** Caramelized Pear French Toast (topped with brandy flambéed pears, blue cheese, and candied pecans)  
Assorted Breakfast Meats (Ham, Pork-Apple Sausage, Chicken-Basil Sausage, Bacon)  
Fresh Fruit

Delivered Brunch Menu 4: \$23.00/person

Croissant & Jam  
Scrambled Eggs  
Northwest Smoked Salmon Hash **or** Corned Beef Hash  
Fresh Fruit  
Coffee

Nossa Familiar To-Go Coffee Carafe (96oz) - \$15.95    Coffee Accoutrement (1 paper cup + creamer, sugar, stirrer) - \$0.50/each  
Fresh Squeezed Orange Juice (Gallon) - \$15.95    –    Soda or bottled water - \$1.50 each  
1 Server – \$25.00/hour (Minimum 4 hours – Each additional hour \$25.00)

We offer delivery on catering orders over \$190.00. Delivery fee is 15% of the food total.  
Deposit may be due at time of booking. Final head count due 4 days before catering.

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**Delivered Buffet-Style Catering (12 person minimum)**

**Dinner**

**Delivered Dinner Menu 1: \$24/person**

Petite Green Salad and La Provence Bread

Full-Sized Entrée (from current menu, excludes beef filet/halibut)

Two Macarons

**Delivered Dinner Menu 2: \$33.00/person**

Farmer's Salad or Roasted Beet Salad

Full-Sized Entrée (from current menu, choice from up to 2 entrées, excludes beef filet/halibut)

Two Mini French Dessert

**Delivered Dinner Menu 3: \$42.00/person**

Canapes

La Provence Bread & Butter

Farmer's Salad or Roasted Beet Salad

Full-Sized Entrée (from current menu, choice up to 2 entrées, excludes beef filet/halibut)

Choice of: Mashed Potatoes or Aromatic Rice or Scalloped Potatoes

Individual French Dessert

**Servers & Place Settings for off-site catering:**

1 Server – \$25.00/hour - Minimum 4 hours – Each additional hour \$25.00

Paper Plates/Plastic Cutlery/Paper Napkins Free

Plates/Silverware/Linen-like Napkins/Water Glass \$3.95/person

Plates/Silverware/Linen-like Napkin/Water Glass/Wine Glass \$4.95/person

We offer delivery on catering orders over \$190.00. Delivery fee is 15% of the food total.  
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**In-House Party Prix-Fixe Menus** (12 person minimum, also see In-House Parties next page)

Tables will be set specifically for your party and diners will order from your specially printed and customized menu.

Please feel free to take the menus home as a memento of your special event.

**In-house Dinner Menu 1: \$24/person**

Petite Green Salade or Soupe du Jour

Full-Sized Entrée (from current menu, choice from 3 entrées, excludes beef filet/halibut)

Two Macarons

**In-house Dinner Menu 2: \$34/person**

Petite Farmer's Salade/Mediterranean Salad or French Onion Soup

Full-Sized Entrée (from current menu, choice from 3 entrées, excludes beef filet/halibut)

Two Mini Desserts

Soda or Coffee or Tea

**In-house Dinner Menu 3: \$43/person**

Glass of House Red Wine or White Wine

Appetizer (choice from Petite Starters or Petite Specialty Salade or Soupe)

Full-Sized Entrée (from current menu, choice from 3 entrées, excludes beef filet/halibut)

Individual Dessert

Soda of Coffee or Tea

An 18% gratuity will be added to parties of 8 or more.

Please see below for **In-House Party** info and current rental fee for your location and time of choice.

The Space Rental Fee is due at time of booking to hold your date and time.

## In-House Parties

Do you have a special event you'd like to celebrate in La Provence style? Email us today to talk about your special event. We often host baby showers, wedding showers, rehearsal dinners, and birthday parties.

- Email, phone, or in-person event consultation with our chef and personalized menus included with prearranged private parties.
- Private parties require the choice of one of our Dinner Menus found within this informational packet or a mutually agreed upon custom menu.
- Private parties require a \$200.00 rental fee.

## Locations

**La Provence Lake Oswego:** Mezzanine (up to 23 people) or Covered Patio (up to 40 people)

**La Provence Beaverton:** Mezzanine (12 people), Patio (up to 30), or Rear Dining Room (up to 35)

**La Provence Hillsboro:** Bakery Dining Room (up to 30)

**Petite Provence Sandy Blvd:** Entire restaurant available to rent after 3:30 pm, up to 50 people.

## In-House Party Space Rental Fee Schedule

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
7AM-close \$200/2 hours	7AM -close \$200/2 hours	7AM -close \$200/2 hours	7AM -close \$200/2 hours	7AM -3PM Not Available	7AM -3PM Not Available	7AM -3PM Not Available
				3PM -close \$200/2 hours	3PM -close \$200/2 hours	3PM - close \$200/2 hours

\*\*Times and prices subject to change without notice. Times allowed for private parties are at the discretion of each location.

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## LA PROVENCE | Food Order Sheet

Date of Function:	Time: AM/PM
Number of People:	Function Type:

Contact Name & Phone Number

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Food Order

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Drink Order

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Special Instructions

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Location:

◇Delivery Address: \_\_\_\_\_

◇Pick Up Restaurant: *Lake Oswego Progress Ridge Alberta Division Orenco Station Sandy Blvd*

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