

# A DELIGHT OF FRANCE

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## Catering Menu

Birthdays

Corporate Events

Brunches

Weddings

Wedding Rehearsals

Luncheons

Baby showers

Anniversaries

Dinners

Memorials

Graduations

Open Houses

Holiday Parties

Reunions

Homecomings

126 West Grand Ave. Escondido, CA 92025

Find us on Facebook  
and Instagram

For more details, write us at:  
[www.adelightoffrance.com](http://www.adelightoffrance.com)  
or call us at: (760) 746-2644



## ❧ PASTRIES ❧

Individual sizes

**Baba Rum 6** • Puff Pastry with  
Vanilla Custard and Rum

**Almond Croissant 5**

**Brioche 3.90**

**Cheese Danish 4.50**  
• With berries (5.00)

**Palmier 3.75**

**Brownie 4**

**Apple Tart 5.50**

**Paris-Brest 5.50**

**Chocolate Mousse Cup 3.75** •  
Regular or White Chocolate

**Eclair 4.25**

**Butter Croissant 2.85**

**Chocolate Croissant 4.00**

**Fruit Danish 4.50**

**Raisin Roll 3.75**

**Chocolate Chip Cookie 2.25**

**Pear Tart 5.50**

**Apricot Tart 5.50**

**Strawberry Tart 5.50**  
• (Seasonal)

**Mixed Fruit Tart 5.50**

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Ask about Gluten  
free options

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## ❧ MINI PASTRIES ❧

Great for parties!

Recommended 2-3 mini pastries per person

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Mini Pastries: 2.00 per piece

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Ⓞ **Opera Cake**

**Swan Cream Puffs**

• Vanilla Custard and Whip Cream •

**Lemon Meringue**

**Lemon Cake**

**Alexandria**

**Tiramisu**

**Cheesecake Bites**

• Plain, Marble, or Raspberry •

Ⓞ **Chocolate Mousse Cups**

• Regular or White Chocolate •

Ⓞ **Macaron**

• Assorted Flavors Next Page •

**Mini Butter Croissant 1.75**

**Fruit Tarts**

**Éclair**

**Strawberry Custard Cake**

**Napoleon**

**Carrot Cake**

**Chocolate Cake Balls**

• With or without Liquor •

Ⓞ **Chocolate Covered Strawberries**

• Dark Chocolate, White Chocolate, or  
Mixed •

**Brownie Bite**

**Mini Chocolate Chip Cookies 8.00**  
• 1 Dozen •

**Mini Almond Croissant 2.75**

## ↔ Macaron Flavors ↔

Raspberry	Chocolate	Rose
Lavender	Orange Cream	Lemon
Pistachio	Blueberry	Banana
Cheesecake	Passion Fruit	Caramel
Hazelnut	Coffee	Pumpkin
Pomegranate	Candy Cane	Mint Chocolate
Peach	• (Holiday Season) •	• (Holiday Season) •

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Minimum of 12 Macarons per Flavor

Need a certain flavor?  
Ask and we will try and accommodate!

## ↔ Quiches ↔

### Quiche Flavors

- Veggie (zucchini, spinach, & mushroom), Loraine (Ham & Swiss), Swiss & Artichoke, Sun-dried tomatoes & Goat Cheese, Spinach & Feta Cheese, and Quiche Supreme (bacon, ham, sausage, & Swiss) •



**10 Inch (Serves 10-12) 38.00**

• 44.00 for Quiche Supreme •

**12 Inch (Serves 12-15) 48.00**

• 50.00 for Quiche Supreme •

**Mini 2.00**

**Medium (3 Inch) 4.25**

**Individual (5 Inch) 6.25**

All Cakes Available as  
Individual sizes or as mini pastries 2.00

↻ **Full Sized Cakes** ↻  
★ 2 Day Notice Required

	6 inches (Feeds 6-8)	8 inches (Feeds 8-10)	10 inches (Feeds 10-12)	12 inches (Feeds 12-15)	¼ Sheet (Feeds 12-15)	½ Sheet (Feeds 20-30)	Full Sheet (Feeds 30-60)
<b>Chantilly Cake</b> Mixed Berries & Custard	31.00	40.00	53.00	65.00	65.00	75.00	140.00
<b>Black Forest Cake</b> Gnache Chocolate & Cherries	30.00	39.00	51.00	63.00	63.00	73.00	138.00
<b>Alexandria Cake</b> Gnache Chocolate & Raspberries	30.00	39.00	51.00	63.00	63.00	73.00	138.00
<b>White Forest</b> Chocolate Cake & Fruit Cocktail + Cream	30.00	39.00	51.00	63.00	63.00	73.00	138.00
<b>Opera Cake (GF)</b> Gnache & Espresso	30.00	39.00	51.00	63.00	63.00	73.00	138.00
<b>Napoleon</b>	30.00	39.00	51.00	63.00	63.00	73.00	138.00
<b>Tiramisu</b>	30.00	39.00	51.00	63.00	63.00	73.00	138.00
<b>Hazelnut Cake</b>	29.00	38.00	50.00	60.00	60.00	70.00	133.00
<b>Strawberry Cake</b>	29.00	38.00	50.00	60.00	60.00	70.00	133.00
<b>Lemon Cake</b>	29.00	38.00	50.00	60.00	60.00	70.00	133.00
<b>Cheesecake</b> Plain, Marble, or Raspberry	29.00	38.00	50.00	60.00	60.00	70.00	133.00
<b>Carrot Cake</b>	29.00	38.00	50.00	60.00	60.00	70.00	133.00
<b>Fruit Tart</b> Strawberry, Apple, Pear, Apricot, Lemon, or Mixed Berry	19.00	25.00	35.00	44.00	<div>Seasonal Cakes &amp; Pastries Listed Next Page</div>		

# SEASONAL

Pies Served in Individual Sizes or 9 Inches

Pumpkin Pie 5.00/ 15.00		Cranberry Walnut Pie 5.00/ 15.00
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## Bûche de Noël (Yule Log)

Chocolate, Mocha, or Hazelnut

Small 4 Inch	15.00	Medium 8 Inch	34.00	Large 12 Inch	45.00
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## Galette des Rois

French King's Cake

Small 8 Inches	Medium 10 Inches	Large 12 Inches
28.00	36.00	44.00

## Seasonal Pastries & Specialties

<b>Croquembouche • Choux</b>	50.00	<b>Pumpkin Almond Croissants</b>	5.25
pastry puffs piled into a cone and bound with threads of caramelized sugar.		<b>Macaron Specialties • Pumpkin</b>	2.00
<b>Russian Tea Biscuits</b>	2.00	Spice, Mint Chocolate, or Candy Cane	

Recommended Earlier Notice for  
Orders During Peak Holiday Seasons

Ask About our Thanksgiving Dinners!

# APPETIZERS

<p><b>Tapenade</b> 2.00</p> <ul style="list-style-type: none"> <li>• Served on toasted baguettes •</li> </ul> <p><b>Fruit &amp; Cheese Platter</b> 70.00</p> <ul style="list-style-type: none"> <li>• Variety fruits, berries, and premium cheeses. Served with toasted baguettes. Serves 10-15 •</li> </ul> <p><b>Gravlax</b> 90.00</p> <ul style="list-style-type: none"> <li>• Beautifully displayed with house cured lox with capers, onion, lemon, cream cheese with a side of toasted baguettes. •</li> </ul> <p><b>Baba Gannouj Platter</b> 35.00</p> <ul style="list-style-type: none"> <li>• Egg plant dip served with toasted baguettes. Serves 10-15 •</li> </ul> <p><b>Classy Dogs</b> 2.75</p> <ul style="list-style-type: none"> <li>• Sausage in pastry dough •</li> </ul>	<p><b>Lox</b> 3.00</p> <ul style="list-style-type: none"> <li>• Lox slices with dill cream cheese piped on cucumber slices •</li> </ul> <p><b>French Deli Platter</b> 85.00</p> <ul style="list-style-type: none"> <li>• Meat &amp; Cheese platter with Pâté, roast beef, smoked ham, roast turkey, house made pesto, pickles, Dijon mustard, and premium cheeses. Served with toasted baguettes. Serves 10-15 •</li> </ul> <p><b>Vegetable Platter</b> 60.00</p> <ul style="list-style-type: none"> <li>• Baked eggplant &amp; zucchini, roasted peppers, fresh veggies, pickles. and a side of ranch. Served with toasted baguettes. Serves 10-15. •</li> </ul> <p><b>Chicken Ala Koko</b></p> <ul style="list-style-type: none"> <li>• 3.00 for 3 pieces per skewer 5.50 for 6 pieces on skewer •</li> </ul> <p><b>Mini Mushroom Tart</b> 2.75</p>	<p><b>Avocado bites</b> 3.00</p> <ul style="list-style-type: none"> <li>• Avocado served on toasted baguettes with goat cheese, tomatoes, Dijon, and a balsamic drizzle •</li> </ul> <p><b>Charcuterie Platter</b> 90.00</p> <ul style="list-style-type: none"> <li>• Premium meats, cheeses, and berries served with house made pesto, Dijon, and pickles. Served with toasted baguettes. Serves 10-15 •</li> </ul> <p><b>Hummus Platter</b> 30.00</p> <ul style="list-style-type: none"> <li>• Serves 10-15 •</li> </ul> <p><b>Cheese Bourek</b> 60.00</p> <ul style="list-style-type: none"> <li>• Buttered filo dough filled with herbed cheese. Serves ~45 pieces. •</li> <li>• With spinach: 65.00 •</li> </ul> <p><b>Stuffed Mushrooms</b> 2.75</p>
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Servers can walk around serving hors d'oeuvres on request for special events.

# BREAKFAST

## Breakfast Sandwich Boxes 11

- Egg on Croissant with avocado, Swiss cheese, and your choice of bacon or ham. Served with garlic potatoes, and fresh fruit. •

## French Scrambled Eggs 4

- Single order. Scrambled with shallots and herbs •

## Brioche French Toast 4.75

- 1 Slice (2 triangle pieces). Served with sliced almonds, berries, syrup & house made strawberry jam. Fresh made whip cream upon request. •

## House-made Strawberry Jam 7.50

- 16 oz of fresh jam •

## Yogurt Parfait 7

- Individual. Mixed Fruit at bottom of plain or vanilla Greek yogurt with granola. •

## Garlic Potatoes 4

- Single serving of breakfast red potatoes with garlic & herbs. •

## Bacon, Ham, or Kielbasa Sausage

1.75

- Each Slice or Serving •

## Savory Danish 5.00

- Bacon/Tomato Pesto/Goat cheese, Ham/Cheese/Spinach, or Tomato/Zucchini/Swiss Cheese •
- Don't see what you like? Special request any flavor. •

## Fruit Platter

Fresh Melons, Pineapple, Grapes, Berries

### Small 45.00

- Serves 8-10 •

### Medium 65.00

- Serves 15-20 •

### Large 85.00

- Serves 30-40 •

## Yogurt Bar

### Vanilla Yogurt

- Served with fresh fruit, granola, and house made strawberry jam. Serves 30-40 •
- 180.00

## Drinks

### Coffee Pot 20.00

- Regular, Decaf, Hawaiian Hazelnut, or Vanilla Nut. Served with cups, sugar, and cream •

### Wine Bar

- \$10 corking fee.
- Hired extra server to bar tend.

### Bottled Juices 2.75

- Orange, Apple, or Cranberry •

### Fresh Brewed Iced Tea 25.00

- Choice of our select Café Moto blend loose leaf teas.

### French Sparkling Soda 3.25

- Lemonade, Pomegranate, Blood Orange, or Pink Grapefruit

# LUNCH & DINNER

## Salads

**Garden**  
• Medium: Serves  
10-20. \$35.00 Large:  
Serves 30-50. \$50.00

**Caesar**  
• Medium: 10-20  
\$45.00 Large: 30-50  
\$55.00 •

**Cobb Salad**  
• Medium: 10-20  
\$60.00 Large: 30-50  
\$75.00 •

**Spinach Salad**  
• Medium: 10-20  
\$45.00 Large: 30-50  
\$55.00 •

**Quinoa Salad**  
• Medium: 10-20  
\$60.00 Large: 30-50  
\$75.00 •

**Salad Niçoise**  
• Medium: Serves  
10-20. \$65.00 Large:  
Serves 30-50. \$80.00

**Greek Salad**  
• Medium: 10-20  
\$45.00 Large: 30-50  
\$55.00 •

**Lola Berry Salad**  
• Medium: 10-20  
\$60.00 Large: 30-50  
\$75.00 •

• Contains Almonds &  
Caramelized Walnuts •

**Extra 16 oz Dressing**  
7.50

House-made Balsamic Vinaigrette,  
Raspberry Vinaigrette, Caesar,  
or Garlic-Lemon Herb Dressing.

## Pot of Soup

**Serves 20-30 Cups 75.00**

• Tomato Basil, Potato Bacon, Corn Chowder, Manhattan Clam, Clam Chowder, Chicken  
Vegetable, or Cream of Mushroom. •

**Toasted Baguettes/ Croutons 5.00**

• Bag of house-made toasted Baguettes •

## Sides

**Risotto Rice 90.00**  
• Full Chafer. Serves 30-40 •

**Vegetable Medley 90.00**  
Full Chafer of steamed broccoli, cauliflower,  
carrots, and zucchini with butter and herbs.  
Serves 30-40

**Fruit Platter**  
Small Serves 8-10 45.00  
Medium Serves 15-20 65.00  
Large Serves 30-40 85.00

**Rice Pilaf**  
• Full Chafer. Serves 30-40 •  
90.00  
• Contains toasted pine nuts and almonds •

**House-Made Potato Salad**  
Small Serves 8-10 35.00  
Medium Serves 15-20 55.00  
Large Serves 30-40 70.00

**Single Serving of any side:**  
3.50





## Sandwiches

**Sandwiches 10.00** • Choose Croissant or Baguette Bread. Croissant Sandwiches can be cut in half. Baguette Sandwiches can be cut into thirds.

**Slider Sandwiches 5.00** • On House-Made White or Whole Wheat Rolls

🌿 Sandwich selections 🌿

- Turkey Club, Roast Beef Club, Ham & Swiss, Chicken Salad, Tuna Salad, Egg Salad, and Veggie •



## Lunch Boxes

13.00

- 3 Compartment Boxes include sandwich, your choice of fruit salad, garden salad, OR potato salad and a chocolate chip cookie. •
- Add \$1.00 for different mini pastry •



## SPECIALTIES

**Chicken Alfredo 14.00**

- Per Serving •
- Substitute Chicken for Shrimp + 3.00 •

**Chicken Marsala**

- 8 oz. 11.00, 4 oz 7.00 •

**Chicken Cordon Bleu**

- 8 oz 12.00, 4 oz. 8.00 •

**Vol-Au-Vent 12.00**

- Per serving •

**Chicken Ala Koko**

- 3 Piece Skewer: 3.00, 6 Piece Skewer: 5.50 •

**Chicken Piccata**

- 8 oz. 11.00, 4 oz. 7.00 •

**Salmon Français**

- 8 oz. 15.00, 6 oz. 11.00, 4 oz. 8.50 •

**Bœuf Bourguignon 12.50**

- Per Serving •

**Marinated Filet Mignon Kabobs**

- 3 Piece Skewer: 6.00, 5 Piece Skewer: 10.00 •

Let us know of any allergies or special dietary needs!  
We are happy to accommodate!



## Private Parties

Minimum of \$500.00 order per function for 4 hour event.

Private Functions held during non-operating hours.

Room is decorated and arranged to your liking.

Choice of:

Buffet Style

Full Service

Specially Tailored Menu

**Set-up, Design, & Clean-up fee: +150.00**

Table Decorations, Flowers,

Candles, Table & Chair Set-Up.

**20% Gratuity Fee added to total**



## Outside Catering

For an additional fee, we will deliver, set-up and design your buffet table to compliment your theme

Servers provided for private parties & events at a rate of \$20.00/ hr.

Servers are paid one hour PRIOR event to set-up.

MINIMUM of 4 hours.

Servers come dressed in all black and long black aprons.

Servers will:

Assure guest's drinks are replenished

Carry appetizers around

Maintain cleanliness

Serve food & drinks

Set up & Break Down

**\$1.00 for each rolled utensil and plate set**