



# Brunch + Breakfast Menus

2021-2022



## OUR COVID-19 MESSAGE

We are actively following developments of the CoronaVirus (COVID-19) and would like to let you know about our preventative measures. We are committed to operating under best health practices and are following the recommendations from ServSafe, the Centers for Disease Control and National Restaurant Association. We are also taking guidance from our local and state officials in the DMV metropolitan area. We are offering socially distant tables, small seating tables, bar shields and buffet shields. We are also offering plated hors d'oeuvres as well as individually boxed.

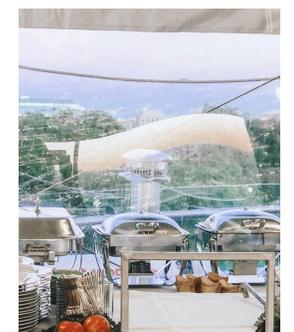
Paris Caterers' number one priority is to ensure the safety of our employees and of our clients by maintaining a healthy environment:

- Implementing more frequent cleanings of our food preparation areas with a food safe sanitation product.
- Enforcing all employees to wash their hands multiple times a day under hot water with antibacterial soap for a minimum of 20 seconds
- During this time, at events, you will see all event staff (not just kitchen staff) wearing gloves during set-up and service
- Disinfecting all company vehicles on a daily basis
- Continually providing information to our team by hosting meetings to review and communicate local and regional updates as they become available
- At the first sign of illness, employees are required to go home and seek out professional care We appreciate your trust in us, and rest assured we are taking every precaution to keep our clients and employees safe during these challenging times.

Please feel free to contact us with any additional questions.

Thank you for trusting us with your special event,

Paris Caterers Team





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## MEET PARIS CATERERS

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Established in 1973, Paris Caterers was **one of the first of five caterers founded in Washington D.C.** and presents you with **over 48 years of exquisite cuisine** and a passion for service excellence. Trend-setting and innovative practices have firmly established our reputation as the caterer of choice for corporate, social, weddings and special events in Washington DC, Virginia, and Maryland.

Our team of detail oriented Event Designers will assist you with every component, producing distinctive, sophisticated, and unique events while considering your culinary preferences, individual style and budget. We believe that a successful event requires art, ingenuity, **personalized service** and flawless execution that only experience can deliver. As a **boutique caterer**, we are inspired by fresh, off-the-vine ingredients as we pride ourselves in using an assortment of locally grown & seasonal products. We offer handcrafted menus to suit your own personal taste. Paris Caterers **prepares food fresh on site** for maximum wow factor at your event. We never transport prepared food across town to your event because that would not be considered fresh. With Paris Caterers' patented way of on-site cooking (even if there is no kitchen on-site); we are capable of delivering only the freshest food. Our **organic, antibiotic free and hormone free** meats + poultry are always fresh - never frozen.

One of our most important characteristics is that by choice, we usually cater only a handful of events a day, a key component in producing a remarkable event. Paris Caterers travels across the United States and services destination weddings.

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## OUR CORE SERVICES

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Paris Caterers is a Boutique Catering company and one of the few **full service caterers** in the Metro area. Because of this unique characteristic we are able to provide all of our clients with **top quality service**. We pride ourselves in treating each one of our clients as if they are our only client, we give **attention to detail** while working alongside our clients to plan **the perfect event**. Paris Caterers will never sacrifice the quality of our food or service for anything in the world, so you can rest assured knowing that you are receiving **the best food you have ever tasted** as well as pristine service throughout the planning process and during your event.

- Custom Menu Design
- Equipment, Decor and Design
- Beverage, Wine and Specialty Cocktail Pairings
- Event Staffing + Wait-Service
- Event Management + Logistics

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## OUR FULL SERVICES

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Paris Caterers has the biggest network of **industry relationships** and knowledge to streamline the vendor selection process and **negotiate contracts** so you receive the **best possible value in return**. Let us do all of the hard work behind the scenes while you spend your time enjoying your special event. Paris Caterers only works with **trusted professionals** within our network of event partners.

- Venue Selection
- Equipment + Linens
- Floral + Decor
- Lighting
- Lounge Furniture + Vignettes
- Photography/Videography
- Sound + Staging
- Transportation
- Valet
- Entertainment + Music
- Celebration Cakes
- Stationary Needs
- Theme Events

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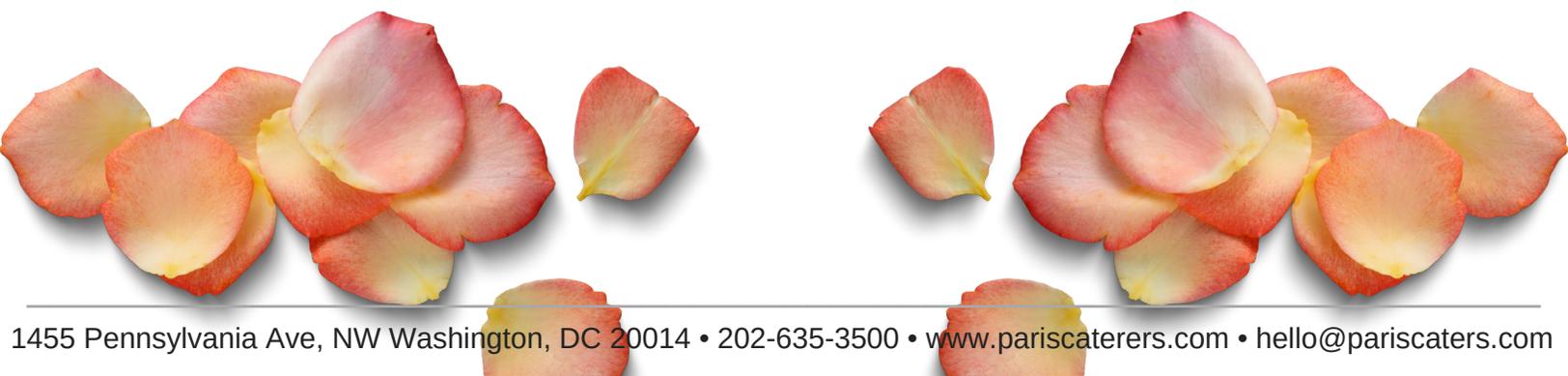
## OUR PREFERRED VENUES

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Paris Caterers is the preferred vendor at all of the major event venues throughout Washington, Dc, Maryland and Virginia. These venues include but are not limited to:

- Museums
- Government Buildings (Paris Caterers holds the highest security clearance)
- Historic Homes
- Embassies
- Institutions + Organizations
- Parks
- Exclusive Roof Tops

For our full list of venues please visit us online: [Paris Caterers Preferred Venues](#)





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## BRUNCH + BREAKFAST

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Explore a sampling of Paris Caterers Brunch + Breakfast menu below and our many other selections to the left. For a more comprehensive menu and to learn about how we can customize items especially for your celebration contact us!

### SAVORY

#### SOUTHERN STYLE BISCUIT

Southern style breakfast biscuit filled with green onion, scrambled eggs, and cheddar

#### SAVORY MAPLE + SAGE SAUSAGE CRUMBLER PANTART

Savory breakfast sausage with hints of maple and sage, folded into our authentic buttermilk pantart™ and glazed with real maple syrup

#### BANANA + WALNUT SWEET CREAM PANTART

Ripe bananas and crumbled walnuts layered through our buttermilk pantart made with real maple syrup and swirled with decadent sweet cream

#### TORTILLA ESPANOLA

This Spanish omelette handmade with eggs, garlic, sautéed onions, and hand cut potatoes is perfect for breakfast or the evening as a traditional Spanish tapas

#### AGED GRUYERE + SUMMER LEEK SAVORY TART

Aged Gruyere, summer leeks, spinach, & a blend of cheeses in a savory tart shell - Made with Cage Free Eggs

#### QUICHE WITH BABY SPINACH + SWISS

Crisp baby spinach blended with imported Swiss cheese, layered into our handmade flaky shell

#### QUICHE LORRAINE + APPLEWOOD SMOKED BACON

Our large savory quiche shell filled with eggs, cream, Swiss cheese and crisp bacon

#### BREAKFAST EMPANADA

Our signature blend of savory breakfast sausage, sharp cheddar cheese and scrambled eggs hand sealed in a large white empanada

### SAVORY

#### ROASTED CAULIFLOWER AU GRATIN

Roasted cauliflower, paired with rich, heavy cream, Gruyere & Cheddar cheese, a pinch of sea salt, & twice-baked

#### CROQUE MONSIEUR

filled with ham, turkey, Swiss cheese & a little honey mustard

#### MEDITERRANEAN GRAIN BOWL

A vibrant blend of roasted tomatoes, kalamata olives, fresh cauliflower, and artichoke hearts topped with Feta cheese and a balsamic vinaigrette, placed on brown rice and quinoa

#### FIESTA LIME CHICKEN GRAIN BOWL

Pulled chicken breast, with a colorful Latin blend of black beans, sweet corn, and roasted peppers, accented with salsa verde; placed on brown rice and quinoa

#### CRUSTLESS QUICHE (GF)

Cured diced ham, and shredded potatoes, are folded into a smooth custard consisting of Monterey Jack and sharp cheddar cheeses, fresh eggs, and rich cream

#### FOUR CHEESE ARANCINI (GF)

Hand made arborio rice arancini prepared with a creamy blend of Parmesan, Fontinella, Mozzarella, and Gouda Cheese, with a gluten friendly rice flour breading

#### SMOKED SALMON + BAGEL

choice of bagel (plain, everything, onion) wild caught coked salmon, dill red onion, creme fraiche



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### SWEET

#### APPLE + CINNAMON MINI MUFFIN

bite sized stuffed with cinnamon & apples and finished with a crumble topping

#### RED BERRY MINI MUFFIN

Bite sized mini muffins filled with a delicious berry puree composed of raspberries, blueberries & blackberries finished with a decadent crumble topping

#### CHOCOLATE + HAZELNUT MINI MUFFIN

Chocolate mini muffin with hazelnut chocolate filling topped with chocolate chunks

#### GIANDUJA CHOCOLATE TART

Delicate and crunchy topping: almond pieces, crushed hazelnuts, candied orange pieces, pistachio & crumble

#### RED BERRY MASCARPONE TART

Vanilla cake with layered raspberry and mascarpone mousse

#### PRIMAVERA CAKE

Layers of strawberry and pistachio mousse between layers of vanilla sponge and kirsch syrup

#### BELGIAN CHOCOLATE MOUSSE CUP

This velvety, smooth chocolate mousse comes with a dab of cream and chocolate shavings to make this dessert one of a kind

#### HAZELNUT BEIGNET

A traditional French beignet stuffed with rich hazelnut chocolate and topped with sugar

### SWEET

#### PUMPKIN BUTTERMILK BREAKFAST TART

An autumnal blend of spiced pumpkin mixed into a buttermilk-infused pancake batter with sweet cream cheese, adorned with a cinnamon sugar crumb streusel topping

#### APPLE BUTTERMILK BREAKFAST TART

Buttermilk infused pancake batter mixed with a swirl of sweet cream, topped with crisp sliced apples and sweet cranberries

#### BLUEBERRY BUTTERMILK BREAKFAST TART

Buttermilk infused pancake batter mixed with a swirl of sweet cream, topped with blueberries and granola

#### BANANA BUTTERMILK BREAKFAST TART

Buttermilk infused pancake batter mixed with a swirl of sweet cream, topped with sliced bananas and walnuts.

#### LIMONCELLO CUP

Sicilian lemon infused ladyfingers imported from Italy, layered with Italian mascarpone and topped with European white chocolate curls  
A refreshingly light & creamy dessert

#### BELGIAN WAFFLES

#### BRULEED FRENCH TOAST

vanilla, brown sugar topping

#### FRESH SEASONAL FRUIT





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**Let's Be Friends**

