

BABETTE'S FEAST CATERING

TEL: (970) 223-0172 FAX: (970) 223-0244
www.babettesfeastcatering.com E-mail: Babettes@aol.com

APPETIZERS

January 2008

Seafood (individual serving)

- Seafood crepes \$7.00
- Scallops Provencales (Tomato concasse, garlic, onion, herbs, white wine) \$7.00
- Scallops Bretonnes (Crème fraiche, white, shallots) \$7.00
- Smoked salmon mousse with dill and toasts \$7.00
- Casserole d'escargots (snails) in garlic cream \$7.00
- Tomato basket with shrimps cocktail and avocado \$6.00

Quiches (individual serving)

- Artichoke feta and olive \$4.50
- Lorraine (ham & cheese) \$4.50
- Spinach and goat cheese \$4.50
- Smoked salmon \$5.50
- Tomato and basil \$4.50
- Leeks, blue cheese and bacon \$5.50
- Brie and mushroom \$5.50
- Chicken and roasted peppers \$4.50

Vegetables (individual serving)

- Mushrooms and Gruyere cheese crepe \$4.50
- Papeton de courgettes (tomato concasse and goat cheese wrapped in zucchini slices) \$6.00
- Carrot cake with chervil and asparagus puree \$6.00
- Goat cheese soufflé on a bed of mesclun \$6.00

SOUPS

- Soupe a l'Oignon (Traditional French Onion Soup); \$4.50
- Mushroom Soup \$4.50
- Potage aux Legumes (Cream of fresh vegetables); \$4.50
- Soupe au Pistou (beans & vegetables soup, Provençal recipe with pesto & 3 cheeses); \$4.50

SALADS

- Taboule (Lebanese salad of couscous, tomato, herbs & onion); \$3.00
- Salade de Riz au Pistou (rice salad with fresh pesto); \$3.00
- Salade Capri (tomato, mozzarella, basil, olive oil vinaigrette); \$4.00
- Salade d'Epinars aux noix et Gruyere: (spinach, walnuts & Gruyere cheese); \$4.50
- Salade Nicoise (tomatoes, green beans, peppers, olives, anchovies, celery); \$4.00
- Salade de Pommes de Terre (potato salad with Gouda & Roquefort); \$4.50
- Salade de Champignons (mushrooms salad with lemon vinaigrette); \$4.00
- Salade d'Orange a la menthe (orange salad with fresh mint); \$3.00

- Dressings:Raspberry, Balsamic, Lemon, Shallots or Dijon mustard vinaigrette with romaine or mixed greens

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ENTREES

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Include fresh vegetable and starch, a green salad, & French baguette.

Chicken

- Poulet Provençal: sautéed in wine sauce with tomatoes & fresh herbs; \$18.50
- Poulet aux Champignons; sautéed with a mushroom duxelle; \$18.50
- Poulet sauce moutarde: with a creamy Dijon mustard sauce; \$17.50
- Poulet à l'Estragon: with tarragon sauce; \$17.50
- Coq au Vin. \$18.50

Pork

- Jambon à l'ananas: ham with pineapple & Madeira sauce; \$20.00
- Porc en Croute: Tenderloin in puff pastry with mustard sauce; \$21.00
- Porc à l'Estragon: with tarragon sauce. \$20.00

Fish

- Saumon à l'Aneth: Salmon terrine served with a dill sauce; \$22.00
- Terrine de Saumon: Salmon terrine (with asparagus puree or red pepper puree) \$22.00
- Bouchee aux fruits de mer: Mixed seafood in puff pastry; \$23.00
- Pates aux fruits de mer: pasta with mixed seafood & lobster sauce. \$22.00
- Salmon Coulibiac : Salmon in puff pastry with mushrooms and spinach \$23.00

Lamb

- Gigot d'Agneau à l'ail et au romarin: roasted leg of lamb with rosemary & garlic. \$24.00

Beef

- Hachis Parmentier (French shepherd pie) \$17.50
- Boeuf Bourguignon: sautéed in red wine sauce with little vegetables \$20.00
- Boeuf en croute: Beef tenderloin in puff pastry \$25.00
- Filet sauce au poivre vert: with green peppercorn sauce \$26.00
- Filet aux morilles: with a morels sauce \$29.00
- Primerib with horseradish, Dijon mustard and hot mango chutney \$24.00

VEGETABLES

- French potato gratin;
- Ratatouille: Provençal dish of vegetables & fresh herbs;
- Baked potato with Roquefort cheese;
- Roasted Baby red Potatoes with garlic & rosemary;
- Potatoes stuffed with mushrooms, spinach & Gruyere cheese;
- Sautéed Haricots verts (French green beans);
- Mashed potatoes - with garlic
- Potato gratin with wild mushrooms;
- Pasta : with fresh pesto or with wild mushrooms;
- Grilled tomatoes with tapenade & cheese;
- Eggplant & zucchini with Parmesan & Mozzarella;
- Cauliflower gratin;
- Vegetable Napoleon (eggplant, zucchini, tomato, onion, potato, mozzarella, goat cheese)
- Roasted asparagus.

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DESSERTS for lunch or dinner party

- Light Apple tart on puff pastry crust with apricot puree	\$3.70	
- Light Pear tart on puff pastry	\$3.70	
- Strawberry and Kiwi tartlets	\$4.50	
- Pear Napoleons with honey sauce	\$4.50	
- Tarte Tatin: our famous Tarte Tatin with caramelized apples and creme fraiche	\$4.70	
- Profiterolles: cream puff ,vanilla ice cream, roasted almonds and hot chocolate sauce	\$4.50	
- Chocolate Marquise: flourless chocolate mousse cake with raspberry puree;	\$4.50	
- Crepe Suzette	\$4.50	
- Crepe filled with raspberries or banana	\$4.50	
Fraisier: genoise, cherry brandy butter cream strawberries (see our wedding cakes)	\$4.50	
- Mixed Fruits tartlet	\$4.50	
- Babette's Chocolate cake: 3 layers,62% cocoa with kalua or grand marnier	\$4.50	
- Saint Honore; a small version of the Croquembouche with Chantilly cream	\$4.50	
genoise with a fruit mousse (strawberry or raspberry,) and fresh fruits	\$4.50	- Delice:
- Succes praline: chocolate genoise, chocolate mousse, caramel praline mousse, chocolate ganache	\$4.50	
- Chocolate Nougat: chocolate genoise, chocolate nougat mousse, almond	\$4.50	
- Chocolate Pistachio: chocolate genoise, chocolate pistachio mousse, pistachio	\$4.50	

BREAKFAST/BRUNCH: We make true Parisian croissants: the best in Colorado!

Menu 1: \$14.50

Quiche Lorraine (ham & Gruyere cheese)
Terrine of vegetables (carrot, broccoli and turnip mousse)
Fresh fruits salad (grapes, strawberries, kiwis, oranges) with a fruit puree
Brioche with butter and marmalade
Coffee, tea and fruit juice.

Menu 2: \$16.00

Smoked salmon on pancakes with dill cream
Asparagus quiche
Strawberries & kiwis salad
Assorted French croissants (butter, almond, chocolate, raspberry, raisin)
Coffee, tea and fruit juice.

Menu 3 \$19.50

Salmon Coulibiac (salmon in puff pastry with mushroom and spinach)
Quiche Lorraine
Fresh fruits and yogurt salad
Strawberry & kiwi tartlets
Assorted croissants
Coffee, tea and fruit juice.

Continental breakfast: \$10.50 per person Choose 2
French pastries from the following assortment: butter croissant, chocolate croissant, raspberry croissant, raisin croissant, almond croissant, apple turnover; fruit juice, fresh fruits on skewer, yogurt, coffee and tea.

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HORS D'OEUVRES

Finger Food for Cocktail Parties per 50 pieces

Cold Hors d'Oeuvres with Vegetables:

- Cherry Tomatoes filled with fresh Pesto; \$45.00
- Cherry Tomatoes filled with Goat cheese & fresh Herbs; \$45.00
- Artichoke Hearts filled with Tapenade (black olive dip); \$45.00
- Platter of Vegetables with Curry dip, Aioli (garlic dip), or Tapenade minimum 10 persons; \$50.00
- Crostini topped with Mediterranean salsa \$50.00

Hot Hors d'Oeuvres with Vegetables:

- Stuffed mushrooms in puff pastry \$56.00
- Baby Red Potatoes Florentine: filled with spinach, Gruyere cheese & mushrooms; \$65.00

Mini Crepes (served hot):

- Seafood Crepes; \$84.00
- Gruyere cheese & mushroom Crepes; \$78.00

Choux puff (served cold):

- Choux filled with creamed Roquefort cheese & Pear; \$78.00
- Choux filled with Roasted Red Peppers & Goat cheese; \$78.00
- Choux filled with tabouleh salad (couscous, tomatoes, onions, fresh herbs) \$58.00

Mini Quiches (Our famous homemade quiches, served hot):

- Mini Quiches with spinach and goat cheese \$78.00
- Mini Quiches with Tomato & Basil; \$78.00
- Mini Quiches Lorraines (ham & cheese); \$78.00
- Mini Quiches with Smoked Salmon; \$80.00
- Mini Quiches with Brie and mushroom \$80.00
- Mini Quiches with leeks, blue cheese and bacon \$80.00
- Mini Quiches with chicken and roasted pepper \$78.00
- Mini Quiches with artichoke hearts and feta \$78.00

Feuilletes or Bouchees (puff pastry served hot):

- Mini ham & Cheese croissants; \$80.00
- Feuilletes with Spinach & Gruyere cheese; \$78.00
- Mini Palmiers with our own pesto \$78.00
- Lamb and cheese strudel \$88.00
- Puffed pastry with caramelized onion \$82.00

Hot hors d'Oeuvres with meat or seafood:

- Smoked salmon roulade \$88.00
- Oriental meat balls with hot Mango Chutney; \$88.00
- Our famous Samoussas (North Africa feuilleté with spicy beef); \$98.00
- Beef Canapés (flavorful beef tenderloin on French baguette with Onion confit & Dijon mustard) \$135.00

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HORS D'OEUVRES....

- Baked Plums wrapped in bacon;	\$55.00
- Puff pastry bouchees filled with Crabmeat Creole;	\$125.00
- Our Pyramid of jumbo Shrimps served with hot Mango Chutney (8 to 12 per Lb);	\$150.00
- Chicken curry on skewer (spicy)	\$80.00
- Prociutto melon balls	\$80.00
- Colossal shrimp with lime/garlic sauce	\$98.00

Pates & Terrines:

- Duck Pate a l'Orange on French baguette ;	\$80.00
- Pork Pate with Truffles & Cognac on French baguette;	\$80.00
- Smoked Salmon Mousse with dill on cucumber;	\$85.00

Cheeses:

- Cream of Brie served on French baguette;	\$70.00
- Baked Brie (1kg) in puff pastry with hazelnuts;	\$68.00
- Gougeres with creamed Roquefort & Pear,	\$72.00
- French Cheeses Platter: with French baguette, Grapes.	\$82.00
- Mini goat cheese in puff pastry	\$72.00

minimum 20 persons

DESSERTS For finger food or dinner parties per 50 pieces

With Fruits

- Mini strawberry & kiwi tartlets with cherry brandy pastry cream;	\$85.00
- Fresh Fruit Skewers with chocolate sauce	\$128.00
- Mini pear & almond cream tartlets;	\$85.00
- Mini lemon meringue tartlets;	\$85.00
- Mini blackberry tartlets (in season);	\$85.00
- Mini tartlets with red & black currents (in season);	\$85.00
- Mini Raspberry crème brulee	\$85.00
- Mini mixed fruits tartlets	\$85.00
- Mini apple pie Normandy	\$85.00
- Large Strawberry dipped chocolate (in season)	\$80.00

Choux (Cream puff)

- Cream puff with coffee cream;	\$80.00
- Cream puff with fresh fruits & mousseline cream;	\$80.00
- Mini Éclairs with caramel, or chocolate	\$85.00

Chocolate

- Mini tartlets with chocolate mousse and fresh raspberry;	\$85.00
- Mini duo of chocolate mousse	\$85.00
- Truffles: Grand Marnier, Rum & raisin, Hazelnut, Chocolate pistachio, Chocolate Nougat	\$80.00

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DESSERTS.....

Mini Cakes

- *Mini Fraisier: genoise, butter cream & fresh strawberries;* \$85.00
- *Mini Poirier; genoise, butter cream & poached pears;* \$85.00
- *Mini Framboisier; genoise, butter cream, lemon cream & fresh raspberries* \$85.00
- *Mini Babette's chocolate cakes* \$85.00
- *Madeleines with orange peel and chocolate* \$50.00
- *Mini meringues with lemon curd* \$58.00
- *Mini Rum Baba* \$85.00
- *Mini Chocolate Pistachio cakes* \$85.00
- *Mini Chocolate Nougat cakes* \$85.00
- *Mini Succes praline: genoise, chocolate, hazelnut & caramel mousse* \$85.00

Prices are subject to change