

## PETIT DÉJEUNER

*(breakfast available for delivery from 7am)*

**PLATTER OF FRENCH PASTRIES:** 10 pastries £14 - 20 pastries £24

*Selection of our popular French pastries, freshly baked just before delivery*

- *croissants, pains au chocolat, croissants aux amandes, pains aux raisins*

**CROISSANT GOURMET:** £2.95 each

*Freshly baked croissants filled with*

- *Scottish smoked salmon & citron fromage blanc, or*
- *Café Du Jour Ham & emmental cheese*

**MUESLI:** £2.95 each

*Breakfast pots, seed and nut cereal topped with fresh market fruits, Greek yoghurt, New Zealand honey & fresh mint*

**MUFFIN:** £1.60 each

*Homemade blueberry muffin*

**FRESH ORANGE JUICE:** £2 per person

*Freshly squeezed orange juice*

**FRESH COFFEE:** £30 serves 20 people

*Organic, Fairtrade Café Du Jour coffee. We will set up our fresh filter coffee machine, provide you with cups, sugar & milk, and collect it after your meeting/event*

## LUNCH

*(simple to order, delicious results)*

**MENU A: 'LES CLASSIQUES'** £6.95 pp

- selection of sandwiches/baguettes
- hand cooked crisps
- Café Du Jour brownie or flapjack

*(we will make a balanced selection of meat, fish & veggie sandwiches/baguettes from below, unless you specify a preference)*

*\*Charcuterie: Chorizo sausage, Black Forest ham, tomato, salad & mayonnaise*

*\*Parisienne: Honey roast ham, French brie, salad & Dijon mayonnaise*

*\*Fraîcheur (V): Greek feta, Provençal vegetables, basil pesto & salad*

*\*Exotique: Marinated tiger prawns, basil pesto & baby leaf salad*

*\*Anglaise: Crispy bacon, lettuce, tomato & Dijon mayonnaise*

*\*Russe: Scottish smoked salmon, cucumber, salad & citron mayonnaise*

*\*Basque: Cajun chicken, roasted vegetables, salad & sweet chili sauce*

*\*Chèvre (V): Goat's cheese, sweet red peppers, French mayonnaise & salad*

**MENU B: 'LE TRAITEUR'** £8.95pp

- sandwiches/baguettes selection
- selection of Quiche Lorraine or Quiche Fromage
- hand cooked crisps
- Gateau Du Jour (home-baked loaf cake - flavour will depend on which of the following we have freshly baked: fresh plum almond and walnut- raspberry and coconut- lemon and blackberry - forest berries and apple- spiced banana loaf)

**MENU C: 'LE BUFFET GOURMET'** £10.95pp

- selection of two canapés per person (see "platters" section)
- sandwiches/baguettes selection
- selection of Quiche Lorraine or Fromage
- gateaux (see "something sweet" section)
- fresh strawberries dipped in Belgian chocolate

**add..**

**DRINKS - 1.45**

Frobishers juices of mango, bumbleberry, cranberry, orange  
Bottlegreen presses of elderflower, pomegranate, cox apple  
Sanpellegrino orange, blood orange, grapefruit, limonata

## PLATTERS

*(perfect for your larger meetings and events)*

### **SANDWICHES / BAGUETTES:**

10 people £35    15 people £50    20 people £65

Platters of sandwiches/ baguettes - we will make a balanced selection of meat, fish & veggie options (see "lunch" section") unless you specify a preference

### **QUICHES:** £30 serves 12

*QUICHE LORRAINE: Classic blend of eggs, bacon & cheddar cheese quiche in a crispy pastry crust*

*QUICHE FROMAGE: Mature cheese, onion & chives, combined with fresh eggs quiche*

### **CANAPÉS:** £7.95pp ( 7 canapes ) min order 20 people)

Choose 7 flavours from the following:

#### **BILINIS**

- Scottish smoked salmon & dill crème fraîche bilinis
- Marinated tiger prawns & avocado bilinis

#### **CROSTINIS**

- Mozzarella, tomato & basil
- Goat's cheese, roasted sweet red peppers, & walnut drizzled with honey
- Roasted Mediterranean vegetables, basil pesto & chorizo

#### **GOURMET BITES**

- Lentil & spring green balls served on a baby cos lettuce
- Baked Mediterranean falafels & hummus
- Spinach & pine nut bites

#### **SWEET**

- Strawberries dipped in Belgian chocolate
- Belgian chocolate brownies
- Apricot, almond & white chocolate flapjacks

### **ASSIETTES:** £50 serves 10

*ASSIETTE DE CHARCUTERIE: Platter of cured meats, served with cornichons, salad garnish and fresh baguette*

*ASSIETTE DE FROMAGES: Platter of carefully selected cheeses, served with marinated olives, salad garnish and crusty baguette*

## SOMETHING SWEET

*(all freshly home-baked in the café)*

**GATEAU DU JOUR:** £19 serves 14

*Home-baked loaf cake - flavour will depend on which of the following we have freshly baked: (or it may be possible to specify a preference if you order in advance)*

- \*FRESH PLUM ALMOND AND WALNUT      \*RASPBERRY AND COCONUT
- \* LEMON AND BLACKBERRY      \*FOREST BERRIES AND APPLE      \* SPICED BANANA LOAF

**CAFÉ DU JOUR GATEAUX:** £40 serves 18

*Whole cakes freshly baked and prepared to order*

- \*CARROT CAKE      \*COFFEE & WALNUT CAKE      \*BANOFFEE CAKE
- \*RASPBERRY AND CHOCOLATE TRUFFLE TORTE      \*BELGIAN CHOCOLATE & HAZELNUT CAKE
- \*CAPPUCINO CHEESECAKE WITH BELGIAN CHOCOLATE BROWNIE BASE (**GLUTEN FREE**)
- \* FOREST BERRIES AND VANILLA BEAN BAKED CHEESECAKE

**BROWNIE / FLAPJACK:** £30 serves 24 (  $\frac{1}{2}$  platter £17 serves 12 )

*Home-baked to order*

- \*BELGIAN CHOCOLATE BROWNIE (**GLUTEN FREE**)      \*BELGIAN CHOCOLATE & ORANGE FLAPJACK
- \*APRICOT, ALMOND & WHITE CHOCOLATE FLAPJACK      \*PRUNE & WALNUT FLAPJACK

**CUPCAKES:** £1.60 each

*Home-baked and decorated vanilla cupcake with buttercream frosting - minimum order 12*

*Cupcakes also available in a range of flavours with a variety of decoration and colour options for special occasions, or branded with a company name or logo (edible!) for corporate meetings and events - just ask for more details (minimum order 24). Prices will vary depending on design and quantity.*

Many of our recipes are inspired by authentic French classics; we use locally sourced produce of the highest quality and the freshest ingredients

**T:** 0117 973 1563

**E:** [info@cafe-dujour.co.uk](mailto:info@cafe-dujour.co.uk)

**W:** [cafe-dujour.co.uk](http://cafe-dujour.co.uk)

All our food is freshly prepared in a kitchen using raw ingredients such as nuts etc. Therefore it is important that you advise us of any allergies, so that we can discuss special dietary requirements.



## BUFFETS AND WORKING LUNCHES

### Terms

Our food is freshly prepared on the day of delivery and we use functional and attractive packaging to ensure optimum condition and presentation of your order. Once you have taken delivery of your order, we ask that you store it in the appropriate manner for the products involved to maintain freshness prior to consumption. Please ask if you require guidance on this.

**Allergies** - we cannot guarantee that our food would be suitable for a customer with allergies to any food products as raw ingredients may contain traces of nuts or other food product, and our food is prepared in a kitchen that may handle such products. Therefore, it is important that you advise us of any allergies so that we can discuss special dietary requirements with you, and provide options to cater for such needs.

**Delivery** - delivery is free for orders of £50 and over, otherwise there will be a delivery charge, or alternatively orders can be collected from Café Du Jour.

**Waiting Staff** - we are able to provide waiting staff at £12 per hour (+VAT) for a minimum of 4 hours.

**VAT** - please be aware that certain items are vatable including bottled soft drinks (except mineral water), coffee, crisps, waiting staff, and alcoholic beverages.

**Functions & Events** (drinks & canapés receptions, birthdays, wakes etc) - for larger events, we will work with you to understand the occasion and your requirements, and suggest and plan a suitable menu.

### Pricing & Payment Terms for Catering/Bufets

Exact prices and payment terms will be discussed and agreed at time of order confirmation.

Payment can be made by cash, over the phone by debit/credit card, or by electronic transfer. For new customers, for the first three orders placed, we ask for payment in advance or by cash on delivery - please advise if you require an invoice with the order confirmation to enable you to raise a PO. Following the first three orders, we would welcome you to open an account with us, and invoices will be issued monthly, payable within 15 days.

At our discretion, larger orders and events requiring waiting staff may incur an additional deposit to save the date, and the balance payable prior to delivery. Such conditions will be explained and agreed at time of order confirmation.

If you need to amend your order, or for an unforeseen reason, you need to cancel, please do contact us as soon as you are able and we will do what we can to accommodate this.

### Cupcakes

We ideally like a week's notice (or more for bespoke/branded orders), but will always do our best to fulfil a last minute order where possible, so please ask. Exact prices and payment terms will be discussed per order and agreed at time of order confirmation, but larger or bespoke orders may require a deposit.

Unless part of a buffet delivery, cupcakes will be boxed for collection, or we may be able to deliver larger orders. Once the cakes have been collected or delivered, they are in your hands and you take responsibility for how they are transported and stored in line with the guidance we provide.

We also have a cupcake stand for hire to display your cakes, subject to availability. A deposit will be payable, refundable on complete and safe return of the stand in the same condition.