

**We can cater your
business meeting,
office party or daily lunch
at work.**

**Pick-up / To go only
Catering orders come with
all necessary flatware,
napkins and utensils.**

**For any order,
please give us at least
48 hours notice and order
before 1:00 pm... Merci!
Some exceptions
can be made.**

**Please order at
www.breadandcie.com**



**350 University Avenue
San Diego, CA 92103
619.683.9322**

**Cafe Hours:
Monday - Sunday
7:30 am - 4:30 pm
Free parking in back**

Sandwiches & Mini Bites

Roast Turkey Breast, Rosemary & Olive Oil Bread with tomato, pepper jack cheese, mixed greens & Russian dressing

Roast Beef & Horseradish Cream, Sourdough White Bread with watercress & orange marinated red cabbage

Classic French Tuna Salad, French White Baguette with walnuts, capers, olive oil, fresh basil, tomato arugula & sliced egg

Imported Mozzarella, Focaccia Bread with roasted red peppers, olive tapenade, red onions & mixed greens

Homemade Basil Pesto, Levain Bread with gouda cheese, tomato & arugula

Ham and Swiss Chesse, Parma ham, swiss cheese, Dijonaisse dressing, tomato, baby lettuce served on Corn Rye Bread

Curried Chicken Salad, Fig & Anise Bread with chicken breast, water chestnuts, raisins & cilantro in seasoned curry mayo

Chicken Cobb, Chicken, bacon, avocado, romaine, tomato, gorgonzola, scallion spread on Sourdough bread

Salads

Baby Green: mixed greens, mint, croutons & balsamic dressing

Mediterranean: romaine & mixed greens topped with fresh cucumber, ripe tomatoes, feta, capers, focaccia & fresh basil finished with roasted red pepper dressed with balsamic vinaigrette

Chopped Salad: romaine, chicken breast, sweet/spicy vinaigrette, avocado, tomatoes, gorgonzola cheese, chopped bacon, chopped green onions

Cranberry Goat Cheese Salad: mixed greens & arugula tossed in cranberry vinaigrette, topped with candied pecans, dried cranberries, crumbled goat cheese, dressed with balsamic glaze

Seasonal Kale/ Romaine Salad: Kale, romaine lettuce, goat cheese, sunflower seeds, fruits depending on seasonality (citrus, peaches, pears, berries, pomegranates), sweet onion dressing

Breads

Black Olive • Caramelized Onion • Fig & Anise
French White (Batard / Baguette / Epi)
Sourdough White (Baguette / Batard / Epi)
Seedy Sourdough (Baguette / Batard)
Jalapeno & Cheese • Levain • Multi Grain
Rosemary & Olive Oil • European Rye
Corn Rye with Seeds

www.breadandcie.com



Catering Menu
To Go / Pick-Up

BREAKFAST

LE PANIER DE VIENNOISERIES **PASTRY BASKET**

10 assorted fresh pastries \$48.95 / basket

PETIT DEJEUNER CONTINENTAL **MUFFINS, PASTRIES & FRESH FRUITS**

Homemade muffins, assorted pastries and fresh
mixed fruit served with coffee
Minimum 8 people \$12.95 / person

LE PANIER DE MUFFINS **MUFFIN BASKET**

One dozen assorted muffins \$48.95 / basket

YOGURT PARFAIT

Our Middle-Eastern yogurt layered
with fresh seasonal berries
and housemade granola
Minimum 8 people \$8.75 / person

PARISIAN BRUNCH PIZZA

(available 11 am - 1 pm)
Four eggs, bacon, mozzarella and parmegiano
cheeses, garnished with parsley and scallions
\$14.95

WHOLE SPECIALTY QUICHE 13"

Ham & Gruyere,
Spanish & Feta,
Asparagus & Leek,
Chicken Sausage & Mushroom
\$43.95

BREAKFAST MINI BITES

Open face miniatures.
Egg Salad
Smoked Salmon
Minimum 20. \$3.00 each

SAVORY SCONES

Bacon & Cheddar
Minimum 8. \$4.50 each

EGG CROISSANT SANDWICHES

Choice of Ham & Egg
or
Chipotle Avocado
\$11.95 each

LUNCH

LE PANIER DE SANDWICHES **ASSORTED SANDWICH BASKET**

12 assorted sandwiches chosen from our
menu and served with our homemade
seasoned bread chips.
\$144.95 / basket

CHACUN SON CASSE CROUTE! **INDIVIDUAL LUNCH BOXES**

A speciality sandwich, our homemade seasoned
bread chips, choice of lemon or pecan banana
bread slice or gourmet cookie
\$16.95 / box

AMUSE BOUCHE **MINI BITES**

All the flavors of our delicious sandwiches in
"open-faced" miniatures
Minimum 30. \$3.00 / each bite

SALADES COMPOSEES **SALAD BOWLS**

Served with a French baguette
Serves 10-12 people

Baby Green Salad	\$58.95
Mediterranean Salad	\$69.95
Cranberry Goat Cheese Salad	\$69.95
Chopped Salad with Chicken	\$74.95

SALADE DE FRUITS **FRUIT BOWLS**

An assortment of pineapple, grapes,
cantaloupe, & honeydew
Serves 7-10 people
\$52.95 / bowl

FROMAGE PROVENÇAL **STUFFED BRIE & FRUIT**

Imported Brie stuffed with apples, walnuts and
parsley served with our French Baguette
Serves 15-20 people
\$72.95

FRENCH FICELLE SANDWICHES

JAMBON BEURRE

Jambon de Paris & Butter

CAPRÉSE

Tomato, Mozzarella and Basil

ARTISANAL SALUMI

Locally made artisanal salumi with
fennel & chili flakes,
mascarpone & drizzled honey
BLOOMY RIND PROVENÇAL
Aged goat cheese, Jambon de Paris,
Provençal herbs,
arugula, balsamic glaze
\$9.50 each

LE PANIER DU BOULANGER **THE BAKER'S BASKET**

10 assorted large slices of our daily
baked breads with sweet butter,
preserves & cream cheese
\$39.95 / basket

LE PANIER DE BISCUITS **SWEETS BASKET**

An assortment of cookies, palmiers,
brownies & paradise bars
Serves 10-12 persons \$59.95 / basket

LE PANIER DE COOKIES **COOKIE BASKET**

One dozen assorted cookies \$49.95 / basket

GOURMANDISES **SWEET MINI BITES**

Assorted mini brownies, mini paradise bars,
macaroons, chocolate macaroons and biscotti
Serves 12-15 people \$120.95 / basket

BEVERAGES

Fresh brewed coffee, decaf or hot tea (serves 8-10 people)	\$29.95
Canned soda (Coke, Diet Coke, Sprite)	\$3.75
Evian Bottled Water	\$3.75
San Pellegrino Sparkling Water	\$4.25
One gallon of House-Made Orange Juice	\$49.95