

Petite Auberge

R E S T A U R A N T

Call for Reservations: (404) 634-6268
www.petiteauberge.com

“Boxed Lunch” Catering Menu

All of our sandwiches are made to order with generous offerings of the Freshest Ingredients.

All Boxed Lunches come with one choice of a side item and dessert item.

A minimum order is for 15 people. Must be delivered or pick up by 3 pm.

Select a maximum of three different Sandwiches

\$25 Delivery Fee

Petite’s Classic Sandwiches

House Roasted Turkey Breast \$10.95

Maple Glazed Ham \$10.95

Tender Roast Beef \$10.95

Hawaiian Chicken Salad \$10.95

Petite Auberge’s Signature Club \$10.95

Classic Reuben on Rye \$10.95

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Specialty Sandwiches for Boxed Lunches

Italian Chicken Club \$11.95

Grilled Chicken Breast with Prosciutto, Provolone, Lettuce, Tomato and our Basil Pesto Mayonnaise on a Fresh Baked Baguette.

Grilled Portabella w/ Gouda \$11.95

With Spinach, Tomato & Red Onion served with a Red Pepper Ranch Dressing.

“El Cubano” \$11.95

Sliced Fresh Pork, Ham, Jarlsberg Swiss Cheese, and Sliced Dill Pickles on Grilled Cuban Bread.

Our Special “S.L.T.” Sandwich \$12.95

Grilled Salmon, Lettuce, Vine Ripe Tomato, Grilled Red Onions served on a Fresh Kaiser Roll with our Horseradish-Dill Cream Sauce.

Beef Tenderloin Baguette \$12.95

Grilled Beef Tenderloin, Pepper Jack Cheese, Lettuce, Tomato, Grilled Onions and Roasted Red Peppers on a Fresh Baked Baguette.

“Boxed Lunch” Catering Menu (Continued)

Side Choices:

Choose one per Boxed Lunch

Gourmet Bowtie Pasta Salad ▪ Potato Chips ▪ Roasted Potato Salad
Fresh Fruit ▪ Broccoli, Raisin & Grape Salad

Dessert Choices:

Choose one per Boxed Lunch

Chocolate Chip Cookie, Fudge Brownie, New York Style Cheese Cake, Pina Colada Mousse,
Chocolate Mousse Cup or an Orange Mandarin Mousse Cup

In addition to our Boxed Lunches we also offer Ready to Serve Platters!

Petite's Platters

Platters serve approximately twenty guests. Platters must be picked up or delivered before 3:00 PM.
\$25 Delivery Fee

Chicken Tenders \$69.00

Lightly Breaded then fried and served with our Mustard Honey Aioli.

Chicken Wings \$59.00

Your Choice of Buffalo, Teriyaki or Lemon Pepper Style served with Celery Sticks and Blue Cheese Dressing.

Crisp Vegetable Crudité \$49.00

Fresh Cut Vegetables elegantly displayed and served with Blue Cheese or Buttermilk Ranch Dressing.

Seasonal Fresh Fruit \$59.00

Beautifully Arranged

Gourmet Cheese, Grapes & Assorted Crackers \$79.00

Brie Cheese, Jarlsberg Swiss, Pepper Jack, Cheddar, Mozzarella, Smoked Gouda and Herbed Boursin.

Antipasto Platter \$79.00

A Grand display of assorted Olives & Capers, Salami and Ham, Marinated Artichokes, Roasted Red Peppers, Peppercini Peppers, Roma Tomatoes and Mozzarella Cheese.