

Patachou



CATERING

INDIVIDUALIZED CATERING

Individual boxed lunches offered to groups of 10-20 people.

Delivery fee – Weekdays \$25 | Weekends \$50

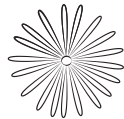
BREAKFAST

YOGURT, GRANOLA, & BERRIES ^{GF} cup 7 / bowl 9
Vanilla yogurt, berries, Patachou Granola

YOGURT & BERRIES ^{GF} cup 6 / bowl 8
Vanilla yogurt, berries

GRANOLA BOWL ^{GF | VO} cup 6 / bowl 8
Choice of dairy or non-dairy milk, Patachou Granola,
fresh berries

FRESH FRUIT ^{GF | V} cup 5 / bowl 7



SOUP

TOMATO ARTICHOKE SOUP ^{GFO} cup 5 / bowl 7
Served daily since 1989. Parmesan, croutons

TURKEY CHILI ^{GF} cup 5 / bowl 7
Ground turkey, tomatoes, kidney beans.
Upon request: red onion, sour cream, cheddar

COMBINATIONS

HALF SANDWICH WITH CUP OF SOUP 13
HALF SALAD WITH CUP OF SOUP 13

BAKERY

CROISSANT 5
Butter, preserves

BAGEL 4
Plain or Everything

QUICK BREADS 4
Seasonal Flavor
Banana Bread
Chocolate Zucchini Bread

COOKIES 4
Oatmeal Cherry ^{GF}
Brown Butter Chocolate
Chip
Sugar

COCONUT LAYER
CAKE SLICE 9



LUNCH

FULL SANDWICHES 13
Served on mild sourdough or whole wheat with kettle
cooked chips. Sub gluten free bread +2

CHICKEN SALAD
Free-range chicken breast, celery, bacon, mayo, lettuce

EGG SALAD
Eggs, mayo, sea salt, cracked pepper, lettuce

TUNA SALAD
Premium white meat tuna, mayo, Dijon, lettuce

CHICKPEA SALAD
Chickpeas, turmeric, celery, scallions, mayo,
Dijon, lettuce

BLT PATACHOU
Bacon, lettuce, tomato, fresh mozzarella, red onions,
Dijonnaise, toasted bread

HOUSE ROASTED TURKEY BREAST
Roasted turkey, herbed cream cheese, lettuce, mayo

FULL SALADS 14

ENSALADA FRESCA ^{GF | VO}
Romaine, black beans, corn, tomatoes, avocado,
cashew ricotta, cilantro-lime vinaigrette

CHOPPED COBB PATACHOU ^{GF}
Leaf lettuce, poached chicken, tomatoes, red onions,
avocado, Gorgonzola, bacon, hard-boiled egg,
house vinaigrette

GREEN GODDESS SALAD ^{GF | VO}
Avocado, hard-boiled egg, bacon, chopped tomatoes,
apples, poached chicken, leaf lettuce,
green goddess dressing

SPINACH SALAD
Poached chicken, organic spinach, strawberries,
sugared pecans, red onions, housemade croutons,
gorgonzola, balsamic vinaigrette

TO GO COFFEE CARAFE

TO GO COFFEE CARAFE 25
Choice of Patachou Blend, Patachou Blend
Decaf, or Flavored, half & half and sweeteners

Patachou



CATERING CATERING PLATTERS

Buffet style catering – perfect for 15 people or more.

Delivery fee – Weekdays \$25, Weekends \$50

BREAKFAST

BASIC BREAKFAST \$12 per person

- Assortment of quick breads, croissants, and/or bagel
- Butter preserves, cream cheese
- Fresh fruit with seasonal berries
- One-gallon Orchid Island Orange Juice per 15 guests

DELUXE BREAKFAST \$23 per person

- Smoked Salmon Platter

Smoked salmon, bagels, cream cheese, capers, olives, red onions, tomatoes, and greens

- Fresh fruit with seasonal berries
- One-gallon Orchid Island Orange Juice per 15 guests
- One To Go Coffee Carafe per 15 guests, Patachou Blend, Patachou Blend Decaf, or flavored, Half & half and sweeteners



A LA CARTE

TO GO COFFEE CARAFE 25

Patachou Blend, Patachou Blend Decaf, or flavored, Half & half and sweeteners

YOGURT AND GRANOLA PARFAIT 6

Vanilla yogurt, Patachou Granola



YOGURT, GRANOLA, AND BERRY PARFAIT 7

Vanilla yogurt, berries, Patachou Granola

CUP OF SOUP 6

Tomato Artichoke **GF** or Turkey Chili **GF**

LUNCH

SANDWICH PLATTER BUFFET \$17 per person

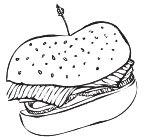
- Choice of turkey, chicken salad, tuna salad, egg salad and/or chickpea on whole wheat or mild sourdough
- Kettle cooked chips
- Assortment of cookies

SANDWICH PLATTER BUFFET PLUS \$21 per person

- Choice of turkey, chicken salad, tuna salad, egg salad or chickpea salad on whole wheat or mild sourdough
- Kettle cooked chips
- Choice of fresh fruit with seasonal berries or greens with house made dressing
- Assortment of cookies

DELUXE SANDWICH PLATTER \$25 per person

- Choice of turkey, chicken salad, tuna salad, egg salad or chickpea on whole wheat or mild sourdough
- Kettle cooked chips
- Fresh fruit with seasonal berries
- Greens with house made dressing
- Assortment of cookies



BUFFET STYLE SALADS

Large (serves 8) **56** | Extra Large (serves 16) **112**

ENSALADA FRESCA **GF** | **VO**

Romaine, black beans, corn, tomatoes, avocado, cashew ricotta, cilantro-lime vinaigrette

CHOPPED COBB PATACHOU **GF**

Leaf lettuce, poached chicken, tomatoes, red onions, avocado, Gorgonzola, bacon, hard-boiled egg, house vinaigrette

GREEN GODDESS SALAD **GF** | **VO**

Avocado, hard-boiled egg, bacon, chopped tomatoes, apples, poached chicken, leaf lettuce, green goddess dressing

SPINACH SALAD

Poached chicken, organic spinach, strawberries, sugared pecans, red onions, housemade croutons, gorgonzola, balsamic vinaigrette