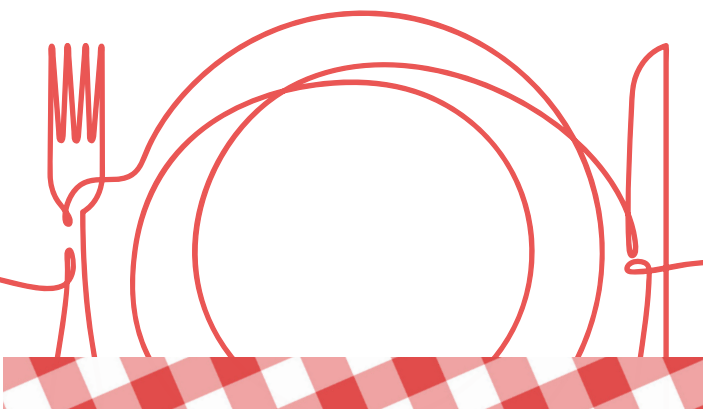




# Catering menu



*Authentic French Cuisine  
made from scratch*

# Lunch

## LUNCH À LA FRANÇAISE ..... \$17.90 (BUFFET STYLE - MIN 12 PERS.)

ASSORTMENT OF MINI SANDWICHES  
ON A FRENCH BAGUETTE

OR

ASSORTMENT OF QUICHE BITES

CHEF'S SELECTION OF 3 CHEESES  
WITH AUTHENTIC FRENCH BAGUETTES 

SEASONAL FRESH SALAD BAR    
*Build your own salad!*

FRENCH CHOCOLATE CAKE

ASSORTMENT OF SPARKLING & SPRING WATER

## PICNIC TO - GO ..... \$15.90 (INDIVIDUAL LUNCH BASKETS - MIN 8 PERS.)

BAGUETTE SANDWICH

*Pick sandwiches from our "À la carte" menu*

SEASONAL SIDE SALAD  

FRENCH CHOCOLATE CAKE 

BOTTLED SPRING WATER



REACH OUT TO US FOR BITE SIZE MENUS,  
CUSTOM MENUS OR QUESTIONS ABOUT  
DIETARY RESTRICTIONS.

\*PRICES DISPLAYED BEFORE TAXES.

# À la Carte

## ENTRÉES

PRICES (TAXES NOT INCLUDED)

QUICHE LORRAINE .....\$27.00  
*Ham, Eggs, Milk, Cream, Nutmeg, Black Pepper,  
Salt with a Flaky Handmade Crust*

MEDITERRANEAN QUICHE **V**.....\$27.00  
*Sun-dried Tomato, Feta, Spinach, Feta, Eggs, Milk,  
Cream, Black Pepper with a Flaky Handmade Crust*

CHEESE PLATTER **V** ..... \$5.20/PERS (MIN 10 PERS)  
*Includes 4 different cheeses, accouterments  
and french baguette slices*

CHARCUTERIE PLATTER..... \$6.70/PERS (MIN 10 PERS)  
*Includes 4 different charcuteries, accouterments  
and French baguette slices*

## SANDWICHES

PARISIAN.....\$11.00  
*French Baguette layered with Ham, Creamy Brie  
and Organic Salted Butter*

G.O.A.T **V**.....\$11.00  
*French Baguette layered with Goat Cheese Spread  
(Goat Cheese, Heavy Cream, Honey, Sundried Tomatoes,  
Herbes of Everything), Cucumber, Red Onion & Arugula*

SEASONAL SANDWICH .....\$11.00  
*Ask the Cocorico Cuisine Crew for more details*

**V** = Suitable for vegetarians. **Gf** = Gluten free



## Tailored experience

Here at **Cocorico Cuisine**, we love to create custom menus that suit your event and guests. Everything from private tastings, family gatherings or business meetings, our sweet and savory bites (sweet coffee cream puffs, roast beef tartines are some of our client's favorites!) will bring an elevated and tasty French experience to any table. Reach out to us for a curated menu that suits your event!



## IMPORTANT INFORMATION

All of our products are baked daily in Nashville and fresh to order. We ask our clients for at least 3 days notice to make sure we provide the best service (and French taste!) possible.

Reach out to us for custom menus or questions about dietary restrictions.

**Minimum for delivery**  
**\$125 per order** (before taxes).

*Thank you*  
for your business !

*Inquire today!*



*Follow us!*   @cocorico.nash

[www.cocoricocuisine.com](http://www.cocoricocuisine.com)