

# Catering

BEAUTIFULLY HANDCRAFTED, RESPONSIBLY-SOURCED FARE FOR CORPORATE AND SOCIAL EVENTS.



FAMILY OWNED & OPERATED  
est 1959  
Mpls, Minn

**FRANCE 44**

WINES & SPIRITS | CHEESE | MEAT | DELI

## Ordering is easy!

Call or email us with the details and we will get started on making your event, lunch or party memorable. Hand crafted in our kitchens with an artist's eye and care, all of our beautiful trays are meant to be served at room temperature.

We offer two sizes in most items and we will work with you to plan how much of everything makes the most sense for your crowd of eaters.

Small trays serve approximately 10-15 people and a large serves 25-35.

*48 hours minimum required for all orders. Orders made within a 48 hour window may be accommodated with a rush fee. We require notice of any cancelations at least 24 hours before scheduled pick-up or delivery.*

*Please let us know if you have any food allergies. Most of our items are available nut and gluten free.*

### APPETIZERS

PIGS IN A BLANKET	45/90
France 44 Meat Shop french onion brats in puff pastry, house-made mustard	
CHICKEN SKEWERS GF, 20/40 SKEWERS	80/150
herb-roasted chicken, honey mustard dipping sauce	
ROASTED SHRIMP SKEWERS 20/40 SKEWERS	70/130
paprika & citrus shrimp, romesco aioli	
GYRO SPICED MEATBALLS 20/40 MEATBALLS	60/110
beef & pork meat balls, gyro spices, yogurt dill dipping sauce	
TURKEY CRANBERRY SLIDERS 20/40 SLIDERS	80/150
turkey breast, cranberry chutney, sweet dinner rolls	
PORK & CHIMICHURRI SLIDERS 20/40 SLIDERS	90/170
pork shoulder, parsley-cilantro sauce, sweet dinner rolls	
BEEF SIRLOIN SLIDERS 20/40 SLIDERS	100/190
sliced medium-rare sirloin, caramelized onion, horseradish cream, sweet dinner rolls	

### PLATTERS

BEEF TENDERLOIN	180/350
med-rare tenderloin, horseradish cream sauce, seasonal sauce, sliced baguette	
SMOKED SALMON	170/330
house smoked salmon, horseradish cream sauce, caper-red onion relish, crackers	
FRESH VEGETABLE GF	70
crisp vegetables, house-made ranch	
SEASONAL FRUIT GF, V	75
watermelon, pineapple, blueberries, strawberries, raspberries, grapes, mint	
ANTIPASTO	85
marinated artichokes, red bell peppers, mozzarella, pickle roll-ups, nuts	
DIPS TRIO	75/140
pimento cheese, artichoke tarragon, smoked paprika parmesan, crostini	

## CHEESE TRAYS

FRANCE 44 ORIGINAL SIGNATURE CHÈVRE fresh chèvre medallions, dried fruit, herbs, honey, pine nuts	80/150
CHEESEMONGER'S CHOICE a selection of crowd pleasing cheeses	125/220
AMERICAN ARTISAN some of the very best domestic cheeses	155/275
FROMAGOPHILE classic French cheeses	140/235
ENGLISH FARMSTEAD the finest British farmstead cheeses	155/275

*All of our cheese trays are plated with fresh and dried fruits, nuts and honey.*

## MEAT TRAYS

CHARCUTERIE thinly sliced chorizo, prosciutto, and sopressata with olives, cornichons, house-made mustard	110/200
LOCAL CHARCUTERIE house-made & local charcuterie, pickles, mustard	140/230

## CHEESE & MEAT TRAYS

*When you want it all, these trays are overflowing with  
the best of both our cheese and charcuterie.*

COMBINATION CHEESE & CHARCUTERIE	225/325
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## BREAD & CRACKERS

BREAD & CRACKER BASKET <small>V</small>	35/55
GLUTEN FREE CRACKERS <small>GF, V</small>	15

## CUSTOM CELEBRATION CAKES

We now offer custom celebration cakes made from our unsurpassed selection of artisanal cheeses. Our cheesemongers will work with you to create a beautiful, edible centerpiece for any size occasion—from an intimate gathering to a grand gala. *Two week lead time required.*

## LUNCH

SANDWICH PLATTER an assortment of our signature sandwiches on baguette, including vegetarian option	12/each (minimum of 10)
ROASTED VEGETABLE SALAD GF, V herb roasted vegetables, romesco	95/180
HOUSE SALAD GF greens, manchego, marcona almonds, apple, chives, sherry vinaigrette	45
BOXED LUNCHESES includes potato chips and a house baked chocolate chip cookie	16/each (minimum of 10)
CHOICE OF SANDWICH: <b>turkey</b> —double cream brie, cranberry chutney; <b>prosciutto</b> —double cream brie, extra virgin olive oil; <b>ham</b> —comté, butter	<b>fennel salami</b> —cheddar, garlic confit <b>mozzarella</b> —tomato-garlic confit, mixed greens

### INDIVIDUAL LUNCHESES FOR DIETARY RESTRICTIONS

GLUTEN FREE SALAD GF	15/each
VEGAN SALAD GF, V	15/each

### EXTRAS

ASSORTED CHIPS	2
ASSORTED SODAS	2
SAN PELLEGRINO fruit sodas	2
SAN PELLEGRINO sparkling water	1.50
BOTTLED WATER	1.50

## DESSERT

CHOCOLATE STOUT CAKE 6" CAKE or 6 CUPCAKES chocolate stout cake, chocolate ganache frosting	30
CARROT CAKE 6" CAKE or 6 CUPCAKES carrot cake, pineapple, pecans, raisins, cream cheese frosting	30
VANILLA CAKE 6" CAKE or 6 CUPCAKES vanilla cake, buttercream frosting	30
LEMON THYME BARS shortbread crust, lemon curd, sweetened lemon glaze, thyme	40/75
SALTED CARAMEL BROWNIE BITES mini Valrhona chocolate brownies, buttercream, caramel drizzle, salt flakes	40/75
BROWN BUTTER CRISPIES GF marshmallow, brown butter, cinnamon	30/55
COOKIE TRIO chocolate sandwich, chocolate chip, oatmeal	75/140

## BEVERAGES

As part of France 44 Wines & Spirits, we have a wide selection and years of knowledge. Let us help you pick the perfect wine or beer. We have cocktail ideas and non-alcoholic options too! Your catering representative can put together a beverage package perfectly suited to your event.