

SANDWICHES

SALADS, SOUPS & MORE

SWEETS

Sandwiches served with bag of chips or house salad.

Signature Croque Monsieur \$12.25

Black Forest ham, Swiss cheese, Bechamel sauce, on Pullman bread. Add 2 eggs **\$14.50**

Albacore Tuna* \$10.50

Radish & celery, Old Bay seasoning, ciabatta

Organic Grilled Chicken* \$12.50

Roasted pepper aioli, Romaine lettuce, tomato, on brioche bun

Egg Salad* \$10.50

Capers, parsley, on seeded sourdough

Roasted Turkey* \$15.50

Cranberry marmelade, pickled apples & arugula on seeded sourdough

Hobb's Prosciutto* \$15.50

Parmesan cheese, pepperoncini, Nightingale French baguette

Pascaline's French Dip \$15.50

Costeaux Bakery Bolillo Bun, roasted beef, Swiss cheese, Beef "au Jus"

Grilled Vegetable* \$11.50

Seasonal grilled vegetables, basil pesto, Parmesan cheese, Nightingale French baguette

**Gluten free bread available upon request on selected sandwiches. Additional charge applies.*

Add organic chicken to any salad \$4.50

Caesar Salad \$10.00

Crisp Romaine lettuce, anchovy, cherry tomatoes shaved Parmesan & croutons

Classic Cobb Salad \$15.75

Organic mixed greens, grilled organic chicken, avocado, blue cheese, tomato, bacon, hard-boiled egg, house made buttermilk dressing

Green Goddess Bowl \$12.75

Romaine lettuce, house pickled pears, avocado, cherry tomatoes, fresh herbs, crostini, green goddess dressing

Quiche or Frittata \$7.25

With house mix green salad \$10.50

Protein Bowl \$17.50

Creamy polenta, Willowside sausage, caramelized onion, bell pepper & parsley

Signature French Onion Soup \$14.50

Soup du Jour

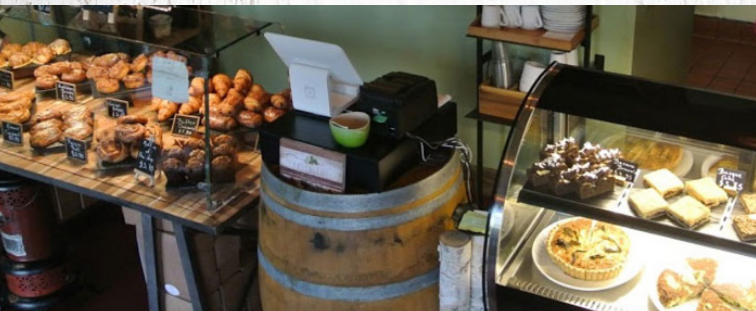
\$5.75 cup/\$8.50 bowl (\$14.50 quart to go)

Soup and house salad combo \$11.75

Meringue Crackle.....	\$3.75
Cookie of the Day.....	\$3.50
Cannelés de Bordeaux.....	\$3.75
Breakfast Cake.....	\$4.75
Butter Croissant.....	\$3.50
Chocolate Croissant.....	\$4.50
Ham & Cheese Croissant.....	\$4.50
Almond Croissant.....	\$4.50
Savory Danish.....	\$5.75
Boar in Bed.....	\$4.50
Muffin of the Day.....	\$4.50
Gluten Free Muffin of the Day.....	\$4.75

**Take and Bake:
We Make It. You Bake It.**

Chocolate Lava Cake set of 4..... **\$26**
Made with Premium Belgian Chocolate



BOARDS, BOWLS & PLATTERS

BREAKFAST PASTRIES

Each of these Board, Bowl or Platters serves 10 guests.

48 hours notice required.

Charcuterie Board \$100

Sauçisson, copa, salami, cornichons, house-made pickled veggies, crackers & crostinis

Cheese Board \$100

Local & imported cheeses, toasted almonds, sundried fruits, sliced baguette & crackers

Salad Bowls

Classic Cobb Salad \$130

Caesar Salad \$80

House Mixed Green Salad \$58

cherry tomatoes, apples, house-made Ranch dressing

Add organic chicken \$45

Assorted Crudités \$90

Seasonal vegetables with roasted pepper dip, Point Reyes blue cheese

Sandwich Platter \$130

Tuna, organic chicken, ham & cheese, and grilled vegetable sandwiches

Updated 11/21

A full 24 hour notice is required for the following items

Butter Croissants\$39/doz

Chocolate Croissants\$48/doz

Ham & Cheese Croissants.....\$48/doz

Almond Croissants.....\$48/doz

Raisin Rolls.....\$52/doz

Assorted Muffins.....\$48/doz

Gluten Free Muffins\$52/doz

Cannelés de Bordeaux.....\$42/doz

Assorted Cookies.....\$39/doz

Whole Quiche (serves 8).....\$40

Whole Frittata (serves 10).....\$54

Delivery fees start at \$50

Additional fees:

\$500 deposit may apply for nondisposable platters and utensils. Fully refundable upon return of all platters and utensils.

Prices may vary and are subject to change.



PASCALINE

patisserie & café

CAFÉ HOURS

Open Every Day

8am – 4pm

Lunch 10:30am – 3:00pm

To Order

707-823-3122

www.pascaline-preorder.com



We cater weddings, corporate events and private dinners!

For a quote please contact:

inquiries@pascalinefinecatering.com

or call 707-521-9348

www.pascalinefinecatering.com

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