

all our deli meats are premium quality and sliced daily in house to insure freshness. no MSG, trans fat, and gluten free. you will taste the difference.

Minimum 10 box lunches

Box Lunch 12

Choice of deli or salad, sandwich, chips, piece of fresh fruit, wrapped cookie, bottle water or canned drink.

Deluxe Box 13

Choice of deli or salad sandwich, one side (potato or pasta salad), piece of fresh fruit, wrapped cookie, bottle water or canned drink.

Assorted Sandwich Tray

small 45 (6) • medium 70 (10-12) • large 98 (15-17)
Assorted premium meat and salad sandwiches served on assorted breads and rolls, cut in half. () a guide as to how many each size tray will serve.

Fresh Salads

small 35 (5-6) • half pan 50 (10-12) • full pan 85 (20-24)
Any of our fresh made salads with two dressings on the side. () a guide as to how many people each size will serve.

Veggie Salad

Baby spring mix, artichoke hearts, roasted peppers, Swiss cheese, hard boiled eggs, tomato, cucumber, house made croutons.

Harvest Spinach

Baby spinach, walnuts, dried cranberries, feta cheese, tomato, cucumber and hard boiled eggs.

Caesar Salad

Romaine hearts, house made croutons and fresh grated parmesan.

Asian Salad

Baby spring mix, mandarin orange slices, chow Mein noodles, peanuts, tomato and cucumber.

Club Salad

Baby spring mix, sliced turkey, smoked ham, applewood smoked bacon, Swiss cheese, cheddar cheese, hard boiled eggs, tomato, cucumber, and house made croutons.

Add oven roasted chicken breast to any of the above salads: small 8 • half pan 12 • full pan 20

Roasted Vegetables

75 small • 135 large
Brussel sprouts, carrots, new potatoes, asparagus, and zucchini roasted in olive oil, kosher salt, and pepper served with our homemade blue cheese on the side

Smoked Salmon

80 small • 145 large
Smoked salmon platter served with condiments, toast points and assorted crackers.

Grilled Pork Tenderloin

half pan 70 (14-16) • full pan 130 (28-32)
Marinated and served hot with horseradish mayo and assorted rolls.

Grilled Pork Tenderloin with Mushrooms

half pan 80 (14-16) • full pan 145 (28-32)
Topped with a mushroom gravy and served with rice, gravy and French bread.

BBQ Roasted Pork

half pan 70 (14-16) • full pan 130 (28-32)
Slow cooked and tossed in tangy bbq sauce served hot with house made coleslaw and rolls on the side.

Shrimp and Crab Pasta

half pan 85 (14-16) • full pan 160 (28-32)
Gulf shrimp and lump crab served **hot** with a parmesan cream sauce or **cold** with our home made remoulade sauce served with French bread.

Creole Style Chicken and Sausage

Jambalaya (tomato based)

half pan 75 (14-16) • full pan 140 (28-32)
Chicken, sausage and rice come together in this southern classic. Served with French bread.

Roasted Chicken Breast

half pan 70 (14-16) • full pan 135 (28-32)
Topped with a mushroom sauce over a bed of rice. With French bread.

Cold Pasta Primavera

half pan 55 • with chicken 65 (14-16)
full pan 90 • with chicken 105 (28-32)
Rotini pasta broccoli, carrots, zucchini and tomatoes all tossed with pesto.

Shrimp Etouffee

half pan 85 (14-16) • full pan 160 (28-32)
Served with white rice and French bread.

Shrimp Creole

half pan 85 (14-16) • full pan 160 (28-32)
Served with white rice and French bread.

By The Quart:

Market Chicken Salad	17
Pimento and Cheese	14
Tuna Salad	18
Egg Salad	14
Granola	12
Potato Salad	10
Pasta Salad	10
Salad Dressing	11
Seafood Soups	18
Non Seafood Soups	14

Assorted Desserts: Bread Pudding, Bakery Cookies, Brownies, Tarts, Cobblers...To name a few, are also available for order. Some items require advance notice.

Assorted Breakfast Pastries delivered daily, please call for selection and prices.

Breakfast Buffet

\$13 per person (minimum of ten)

Half pan of scrambled eggs, breakfast potatoes or grits, apple wood smoked bacon, biscuits, and bowl of fresh fruit.

Continental

\$7 per person (minimum of ten)

Assorted breakfast pastries, muffins, scones and fresh fruit.

Energy Breakfast

\$8.50 per person (minimum of ten)

homemade granola, yogurt, fresh fruit, assorted pastries, muffins and scones.

Small Fresh Fruit Bowl

small bowl (4-5) 18 • medium bowl (10-12) 36

large bowl (17-20) 68

Cut up fresh assorted seasonal fruits

Beverages

Fresh Brewed Iced Tea \$11 per gallon
(Regular or our flavor of the day)

Fresh Brewed Iced Coffee of the Day
\$16 per gallon

Fresh Brewed Hot Coffee of the Day
\$12 per air pump

Fresh Squeezed Orange Juice
\$18 per gallon

Bottle Water \$1.75

Canned Soft Drinks \$1.45

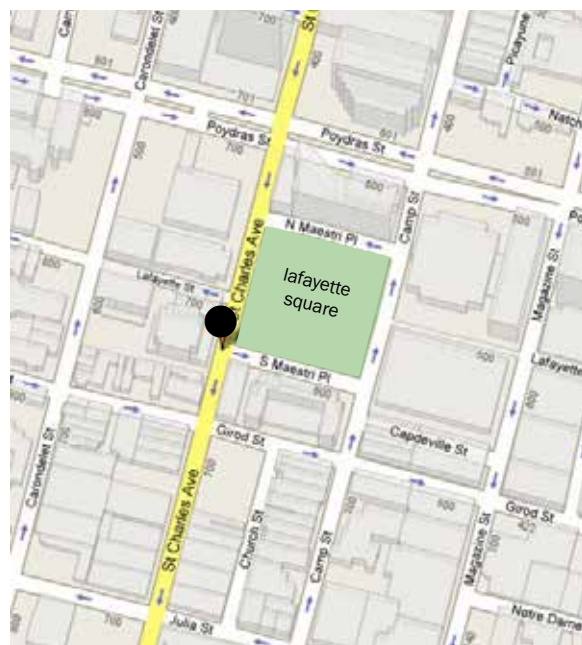
Bottle Tea \$2.25

we are prepared to offer full service catering and assorted menu ideas for all your needs. we also have several locations to host events from small to very large. please call us and let us help you with your next event.

between the bread

deli coffee pastry **CATERING** **MENU**

**some items can require up to 48 hours
advance notice to prepare**



**monday - friday
7 am until 3 pm**

**telephone: 504.324.5304
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