

CATERING BY

C'est La Vie!

Authentic french bakery and café



FRESH & DELICIOUS

ENJOY YOUR EVENT OR YOUR BUSINESS MEETING AND LET YOUR "C'EST LA VIE!" CHEFS PREPARE YOUR APPETIZERS, PARTY TRAYS, DESSERT - AND MORE!

DOWNTOWN SARASOTA LOCATION

1553 MAIN STREET SARASOTA, FL



941 906 9575 C.ESTLAVIESRQ@GMAIL.COM

UNIVERSITY PARK | LAKEWOOD RANCH LOCATION

8527 COOPER CREEK BLVD BRADENTON, FL



941 355 2323 CLAVIE.UTC@GMAIL.COM

WWW.CESTLAVIESARASOTA.COM/CATERING/





Let's start with the french touch...

AT C'EST LA VIE!, WE BELIEVE IN THE CELEBRATION OF FOOD.

OUR FOCUS IS ON MAKING THE BEST TASTING FOODS AND PROVIDING THE HIGHEST QUALITY PRODUCTS.

C'EST LA VIE! OFFERS A UNIQUE FOOD EXPERIENCE, INCLUDING:

- A BAKERY FEATURING ARTISANS BREADS AND PASTRIES MADE FROM SCRATCH IN HOUSE
- A COMPLETE IN-HOUSE DELI, CRAFTING A WIDE VARIETY OF SALADS, SOUPS, FRENCH SPECIALITIES AND OTHER DELICIOUS READY-TO-EAT ITEMS IN OUR KITCHENS
- A WIDE ASSORTMENT OF LOCAL AND ARTISAN CRAFTED PRODUCTS
- AN AWARD-WINNING BY CONDÉ NAST TRAVELER IN 2016
- AND A FAST-CASUAL RESTAURANT SHOWCASING THE BOUNTY AND CHEF TALENT CONTAINED IN EACH LOCATION.

COME DISCOVER OUR FRESH AND PREPARED FOODS, AND THE MOST DELICIOUS PRODUCTS WE CAN MAKE OR FIND.



WHAT'S INSIDE

BUFFET FINGER FOOD Pastries | Whole cake Hors d'oeuvres Breakfast | Dessert

PRICES SUBJECT TO CHANGE. 48 HOURS NOTICE REQUIRED. ITEMS MAY BE SUBJECT TO AVAILABILITY. DISPOSABLE PLATES, PLASTICWARE, ANS NAPKINS ARE AVAILABLE FOR AN ADDITIONAL COST. GENERAL PICK-UPS STARTS AT 9AM. A MINIMUM OF 150\$ IS REQUIRED FOR DELIVERY. PAYMENT IS REQUIRED IN ADVANCE. FOOD IS COLD UNLESS OTHERWISE REQUESTED. CANCELLATION REQUIRED A MINIMUM OF 12 HOURS NOTICE OR A CANCELLATION CHARGE OF 50% OF YOUR TOTAL ORDER VALUE WILL BE ASSESSED.

DID YOU KNOW?

BAKERY, ALL ARTISAN BREAD ARE BAKED FROM SCRATCH DAILY. OFFERINGS INCLUDE FRENCH BAGUETTES, WHOLE WHEAT BAGUETTE, OLD-FASHION BAGUETTE AS WELL AS OTHER ROLLS, AND LOAVES (OLIVES, BACON, ONION, CEREAL, ETC...).



SALADS

SERVED WITH BREAD BASKET. ALL PRICES PER GUEST. MINIMUM 4 GUESTS

• • • • • • • • • • • • • • • • • • • •	•
1. CAESAR SALAD	\$4.90
2. VÉGÉTARIENNE Roasted bell pepper, mushrooms, corn, tomato, cucumber, onion, and mixed greens	\$6.90
3. PARISIENNE tomato, swiss cheese, ham, hard boiled egg, and mixed greens	\$7.50
4. PROVENÇALE tomato, mozzarella, basil, olive oil, and mixed greens	\$7.50
5. AUTOMNE tomato, mozzarella, basil, olive oil, and mixed greens	\$7.90
6. NANTAISE turkey, prosciutto, hearts of palm, asparagus, tomato and mixed greens	\$7.50
7.NIÇOISE albacore tuna, tomato, potatoes, onion, hard boiled eggs, olives, anchovies, and mixed greens.	\$7.90
8. AOSTE tomato, mozzarella, artichoke hearts, prosciutto, basil, olive oil, kalamata olives, and mixed greens	\$8.50
9.CRETOISE tomato, cucumber, feta cheese, onion, olives, and mixed greens	\$7.90



SANDWICHES

HAVE A LARGER GROUP? DOUBLE IT OR MIX IT UP!

GOURMET SANDWICH PLATTER\$32

12 MINI SANDWICHES SERVED ON OUR HOMEMADE ARTISAN BREAD.

ADD 1,50\$ PER FLAVOR IF YOU CHOOSE BIARRITZ OR NORMAND

BUILD YOUR OWN SANDWICH PLATTER CHOOSING THREE OF THE FOLLOWING:

1. PARIS

ham, swiss cheese, and butter

2. BAYONNE

prosciutto, butter and pickles

3. LE MANS

Pâté and french pickles

4. AVIGNON

tomato, mozzarella, olive oil and basil

5.POITOU

turkey, tomato, mayonnaise, and mixed greens

6. VERSAILLES

ham, tomato, eggs, mayonnaise, and mixed greens

7.MARSEILLE

albacore tuna, tomato, mayonnaise, onion and mixed greens

8. MONTE CARLO

prosciutto, tomato, mozzarella, olive oil, and basil

9.BIARRITZ

Smoked salmon, tomato, olive oil, basil and mixed greens

10. NORMAND

Brie, swiss cheese, prosciutto and butter



ENTREES

CROISSANT GARNI\$5,50 - 6,50 PER PERSON

Perfect for luncheons, tea times, reception and parties.

Flavors included:

ham and cheese | smoked salmon and basil | brie and prosciutto



WHOLE QUICHE FOR 6, 8, 10 OR 12 PEOPLE\$4,80 PER PERSON MINIMUM 6.

The quiche is an open pastry case, filled with a mixture of eggs, cream and other savoury (bacon, ham, ...) foods, that is baked and eaten cold or hot.

Flavors included:

Quiche lorraine - bacon and swiss cheese Quiche aux poireaux - leeks and swiss cheese

Quiche Jambon et Champignons mushrooms, ham and swiss cheese
Quiche Epinards et Chèvre - goat cheese and
spinach - add \$0,10 per person
Quiche smoked salmon - add \$0,10 per
person



OR You can create your own quiche!

PLATTERS

SERVED WITH BREAD BASKET. ALL PRICES FOR 8-10 GUESTS.



PLATEAU DE FROMAGE......\$68

Four varieties of seasonal cheese (brie, blue cheese, goat cheese and swiss cheese) served with daily baked bread and walnut, raisins and apple.

PLATEAU DE CHARCUTERIE......\$68

prosciutto, ham, paté, turkey and pastrami served with french cornichons.



PLATEAU GOURMAND......\$68

half cheese (brie and swiss cheese) and half charcuterie (paté, prosciutto, ham)

ASSIETTE DE SAUMON.....\$70
SMOKED SALMON.



SPECIALITIES

LIKE TO GIVE THEM A SURPRISE? CHOOSE FRENCH SPECIALITIES.



VERRINES\$35

12 VERRINES

Perfect for luncheons, tea times, reception and parties.

Nice assortment of different flavors : ham, prosciutto, tomato, mozzarella, smoked salmon, brie, duck paté....

MINI QUICHES PLATTER.....\$16

12 MINI QUICHES.

The quiche is an open pastry case, filled with a mixture of eggs, cream and other savoury (bacon, ham, ...) foods, that is baked and eaten cold or hot.

Flavors included:

Quiche lorraine - bacon and swiss cheese Quiche aux poireaux - leeks and swiss cheese Quiche Jambon et Champignons - mushrooms, ham and swiss cheese

Quiche Epinards et Chèvre - goat cheese and spinach





MINI-CROQUE MONSIEUR PLATTER......\$25

12 MINI CROQUE-MONSIEUR

The croque-monsieur is a toasted bread with ham and covered in melted swiss cheese.

HORS D'OEUVRES



NICE ASSORTMENT OF DIFFERENT FLAVORS: HAM, PROSCIUTTO, TOMATO, MOZZARELLA, SMOKED SALMON, BRIE, DIFFERENTS VEGETABLES....

GOURMET CANAPÉ PLATTER	\$25
12 MINI CANAPES SERVED ON OUR HOMEMADE ARTISAN	BREAD.
GOURMET TARTINES PLATTER	\$25
12 MINI TARTINES SERVED ON OUR HOMEMADE TOASTE	D BREAD.
GOURMET NAVETTE PLATTER	\$27
12 MINI NAVETTES SERVED ON OUR HOMEMADE BUNS BR	

GOURMET BROCHETTE PLATTER......\$25
12 BROCHETTES.
NICE ASSORTMENT OF DIFFERENT FLAVORS:
HAM, PROSCIUTTO, TOMATO, MOZZARELLA,
SMOKED SALMON, BRIE,



BREAKFAST | DESSERT

BEVERAGES

SERVED 10-12 PERSONS

ORANGE JUICE	\$45
FRESHLY BREW COFFEE (REGULAR OR DECAF)	\$26
HOT TEA	\$26
FRESHLY BREW ICED TEA	\$25

MINI VIENNOISERIES PLATTER16\$
12 MINI VIENNOISERIES.
A FRESHLY BAKED ASSORTMENT OF MINI
CROISSANTS, PAIN AU CHOCOLAT, RAISIN ROLL,
CHOCOLATE CHIP ROLL, APRICOT CROISSANT, ETC...



CROISSANT FRENCH TOAST\$5,50 PER PERSON MINIMUM 4.
CROISSANT DIPPED IN A MIXTURE OF BEATEN EGGS, AND WITH MILK.

SEASONAL FRUIT PLATTER35\$
SERVED 8 PERSONS
BRIGHT, FRESH PRESENTATION OF CHEF'S SEASONAL CUT FRUIT

BREAKFAST DESSERT

GOURMET PETITS FOURS PLATTER\$16 12 PETITS FOURS: ROYAL, FRUIT TART, NAPOLEON AND ECLAIR, ETC...



BOX OF 5 MACARONS (GLUTEN FREE)......\$8.50

CHOOSE YOUR FAVORITE FLAVORS:

13 FLAVORS:

PEANUT BUTTER

PISTACHIO

COFFEE

VANILLA

PASSION FRUIT

CHOCOLATE

COCONUT

RASPBERRY

LEMON

SALTED CARAMEL

PASSION FRUIT AND CHOCOLATE MILK

NUTELLA

OREO



DID YOU KNOW?

FOR THE SWEET TOOTH, C'EST LA VIE! PASTRY CHEFS WORK TO COMPOSE DELIGHTS SUCH AS ROYAL, FRUIT TART, BLACK FORREST, AND DECADENT THREE CHOCOLATE CAKES.

ADDITIONALLY, WE GLADY MAKE CUSTOM CAKES FOR ALL SPECIAL OCCASIONS, RANGING FROM HOLIDAYS TO FIRST COMMUNIONS TO BIRTHDAYS AND MORE!



WHOLE CAKE FOR EVENT

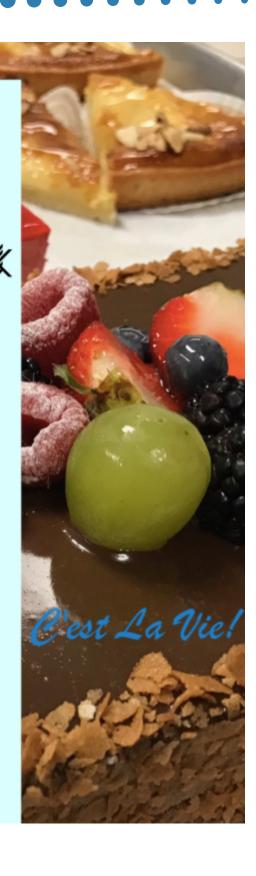
NEED A CAKE FOR YOU WEEDING OR A BIG PARTY?

Cakes

- ROYAL : CHOCOLATE MOUSSE CAKE ON FEUILLETINE PRALINÉ AND ALMOND BISCUIT
- THREE CHOCOLATE MOUSSE

 CAKE (GLUTEN FREE) : DARK, MILK AND

 WHITE CHOCOLATE
- FRAISIER : FRESH STRAWBERRY SHORT CAKE
- SUNLIGHT: RASPERRY MOUSSE AND PASSION FRUIT MOUSSE ON A TINY SPONGE CAKE
- BLACK FOREST: CHOCOLATE SPONGE CAKE LIGHT CREAM AND CHERRIES
- FRESH FRUIT TART OVER A FRENCH PASTRY CREAM
- APPLE TART OVER A FRENCH PASTRY CREAM
- OPERA: COFFEE MOUSSE AND DARK CHOCOLATE GANACHE
- PEAR AND CHOCOLATE MOUSSE CAKE
- NAPOLEON : PUFF PASTRY AND CREAM
- VENISE: ALMOND MILK MOUSSE RASPERRY PRESERVE AND PISTACHIO CAKE





DOWNTOWN SARASOTA LOCATION

1553 MAIN STREET
SARASOTA, FL
941 906 9575
C.ESTLAVIESRO@GMAIL.COM

UNIVERSITY PARK | LAKEWOOD RANCH LOCATION

8527 COOPER CREEK BLVD BRADENTON, FL



941 355 2323 CLAVIE.UTC@GMAIL.COM

WWW.CESTLAVIESARASOTA.COM/CATERING/

NEED TO CATER LUNCH AT THE OFFICE? PLANNING A PARTY? HAVING FAMILY OR FRIENDS FOR THE HOLIDAYS?

C'est la Vie ! catering team is here to ensure you and your guests enjoy the delicious food we have to offer, and we'll make the process easy and hassle-free for you.

We'll help you plan the ideal menu and recommend the perfect amount of food for your hungry guests.

From holidays soirées to lunch at the office, our regular and holiday catering menus provide a diverse and delicious selection of food created by our culinary experts. All of our items are prepared by our chefs in the kitchens at C'est La Vie! daily.