

MEAT PLATTERS

1. Pâté Maison (ask about other flavors)

Our house pâté of sherry and herb scented ham, Swiss cheese and green peppercorns. Very smooth and delightfully different. With sliced baguette ..... 15.50 lb.
2. Cheese and Meat Tray

A selection of sliced ham, roast beef, Genoa salami, turkey breast, Colby cheese and open eye Swiss. Served with French mustard, homemade mayonnaise, and a tray of assorted breads. .... 15.50 lb.
3. Roast Turkey

This is always a pleasant surprise. We prepare a whole roast turkey, bone and slice meat, then rearrange the breast meat back on the bone! Once covered with the crisp golden skin again, the turkey looks uncarved, the dark meat is arranged around the base of the bird and the platter is decorated with parsley and frills. Minimum order 12 lbs. ....with stuffing & gravy - 9.95 lb.



BOXED LUNCHES

Sandwich, salad and dessert.  
Ask for our boxed lunch menu 8.95 each

Since all of our fine foods are created from scratch daily,  
a popular item may run out. If that happens,  
we offer our sincere apology.

Please inquire about our daily specials  
or any other desserts that may tickle your fancy!

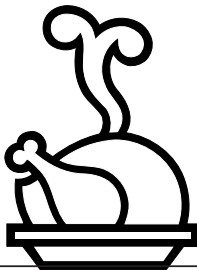
Visit us at one of these fine locations:

LE CHANTILLY  
FINE PASTRIES

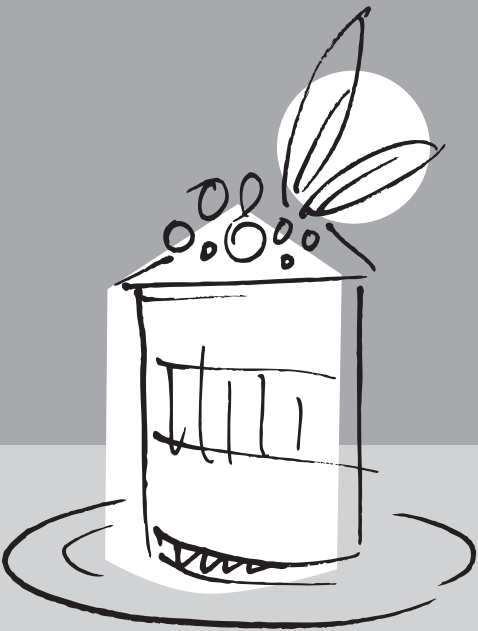
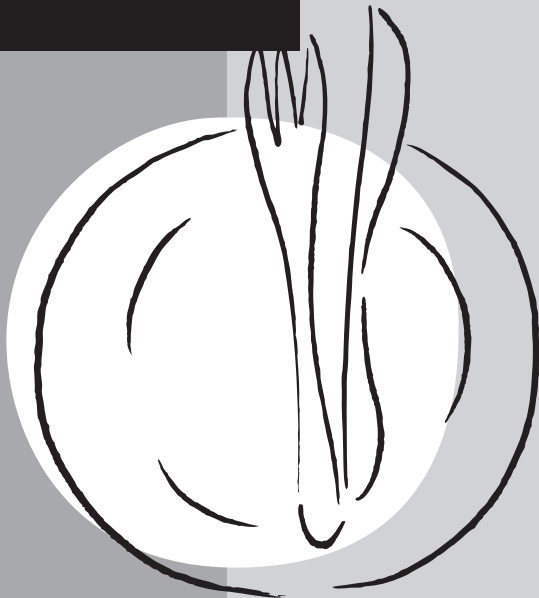
Hoffmantown Shopping Center  
8216 Menaul NE  
Albuquerque, NM 87110  
505-293-7057

LE CHANTILLY CAFE

(Inside Garrett's Desert Inn)  
311 Old Santa Fe Trail  
Santa Fe, NM 87501  
505-984-8500



LE CHANTILLY  
CATERING MENU



HORS D’OEUVRES - HOT

1. Mushroom Swiss Caps

Flaky puff pastry wrapped around fresh sautéed mushrooms with sherry, seasonings and Swiss cheese.....

18.00 dz.
2. Spanikopita

Greek filo dough triangles filled with spinach and cheese .....

16.00 dz.
3. Chilies Rellenos

Pastry wrapped chili and cheese, deep fried to a golden brown. ....

15.00 dz.
4. Rumaki

Almond stuffed date wrapped in bacon. A sweet and sour savory .....

15.00 dz.
5. Beef and Mushroom Tarts

Little pastry tarts filled with beef and mushroom in a wine sauce .....

18.50 dz.
6. Miniature Ham and Herb Croissants

Ham, Swiss cheese, herb and sherried filling .....

15.00 dz.
7. Green Chili Cheddar Cheese Puffs

16.00 dz.

HORS D’OEUVRES - COLD

1. Chicken and Swiss Cheese Puffs

Tender chicken breast salad stuffed in golden pastry puffs and topped with grated Swiss cheese .....

18.00 dz.
2. Cucumber

Cups filled with shrimp .....

18.50 dz.
3. Shrimp Cocktail

Jumbo shrimp with our own cocktail sauce. Minimum 5 pounds. ....

price upon request
4. Crab Au Choux

Golden pastry puff filled with crab salad .....

18.50 dz.

SALADS & SIDE DISHES

1. Tarragon Chicken Salad

Tender chicken breast with tarragon and homemade sour cream dressing.....

10.50 lb.
2. Wild Rice Tabouli

Wild rice with scallions and lemon vinaigrette .....

10.00 lb.
3. Greek Salad

Fresh vegetables with olives, Feta cheese and a balsamic vinaigrette dressing. ....

10.00 lb.
4. Fresh Fruit Salad

Selected from the finest of the season .....

8.50 lb.
5. Hearts of Palm Salad

Hearts of palm and artichoke hearts with a dill vinaigrette dressing .....

10.50 lb.
6. Stuffed New Potatoes

New potatoes stuffed with bacon, Swiss cheese, cream, nutmeg .....

15.00 lb.

ENTREES

1. Mushroom Strudel

Sautéed mushrooms with sherry, cream cheese and herbs in puff pastry. Serves 4-6 .....

25.00 whole
2. Chicken Jalousie

Roasted chicken, Swiss cheese, fresh herbs, mushrooms and a white wine sauce in tender puff pastry. Serves 8 .....

28.50 whole
3. Chicken Andres

Tender boneless chicken breast breaded and sautéed and served with a fresh mushroom velouté sauce .....

12.00 lb.
4. Beef Wellington

Beef tenderloin wrapped in flaky puff pastry cooked to perfection Serves 10-12. ....

6 lb. tender - 180.00
5. Salmon en Croûte

Side of fresh salmon glazed with lemon, wrapped and molded with tender puff pastry. As visually appealing to your eyes as to your taste buds. Min. 3 lbs.....

140.00
6. Salmon and Spinach Tart

Puff pastry filled with rice, salmon, fresh spinach, dilled white sauce, Swiss cheese. Serves 6. ....

28.50 ea.
7. Brie en Croûte Platter

Wheels of brie in puff pastry. 16” tray serves 25-50 (1kilo) .....

50.00
8. Potatoes Tort Limousine

Sliced potatoes layered with bacon, cream, nutmeg, Swiss cheese, wrapped in puff pastry. Very elegant and easy to serve. 7” round serves 8-12 .....

30.00 ea.
9. Shish Kebab Skewers

Choose from the following selections .....

recommend 2 per person - 90.00 dz.

Beef: top sirloin medallions marinated in an espresso/balsamic blend.

Chicken: boneless chicken breast pieces marinated in a Jamaican jerk sauce.

Shrimp: large shrimp marinated in a mojito sauce.

Portobello: portobello mushroom grilled with salt, pepper and olive oil.

PLATTERS

1. Fruit and Cheese Platter

Assorted cheeses arranged with sliced fruit of the season and fresh baguettes 12” tray serves 10-20. ....

45.00 ea.

18” tray serves 20-40. ....

75.00 ea.
2. Fruit Tray

A cornucopia of sliced melons, pineapple and the finest seasonal selection 12” tray serves 10-20. ....

35.00 ea.

18” tray serves 20-40. ....

70.00 ea.
3. Wheel of Brie

Covered with beautifully arranged sliced apples glazed with lemon and surrounded with sliced baguettes. (1 kilo). ....

50.00 ea.
4. Vegetable Tray

Beautifully assorted vegetables arranged. Comes with Ranch dip. 12” tray serves 10-20. ....

35.00 ea.

18” tray serves 20-40. ....

65.00 ea.

(continued on back page)