



Café Louise

CATERING | EVENTS | CAFÉ

# Christmas Menu

## Appetizers

### Lump Crab Cakes

with French Quarter remoulade - \$36 per doz

### Mini Beef Wellingtons

with red wine demi-glace - \$38 per doz

### Shrimp Cocktail

with house-made cocktail sauce and sliced citrus - \$36 per doz

### "Our Signature" Gorgonzola Terrine with Roasted Peppers and Pistachios

garnished with fresh fruit and served with crackers - \$19

### "Our Signature" Sweet Goat Cheese Terrine with Dried Fruit and Pecans

garnished with fresh fruit and served with crackers - \$19

## Entrées

(available in servings of 2, 4, 6...increments of two)

### Pan-Seared Salmon

with tomato caper relish - \$24 per person

### Pan-Seared Striped Bass

with tomato caper relish - \$26 per person

### Grilled Rack of Lamb

with minted plum wine glaze - \$32 per person

### Roast Tenderloin of Beef with Classic Red Wine Demi-Glace

\$28 per person

### Individual Beef Wellingtons

with mushroom duxelle - \$30 per person

### Fresh Baked Breads/Dinner Rolls - \$10 per doz

### French Baguettes - \$6 each

### House-Made Pumpkin Butter or Sweet Cream Herb Butter - \$4 each

## Side Dishes

(Available in Servings of 2, 4, 6...increments of two)

### Gold Potato and Roasted Leek Flan

with gruyère and fontina cheese - \$7 per person

### Sour Cream and Herb Mashed Potatoes - \$6 per person

### Bacon and Shallot Roasted Brussels Sprouts

\$6 per person

### Sautéed Asparagus

with grand marnier sauce and candied citrus zest - \$6 per person

## Desserts

### Christmas Dessert Platter

an assortment of holiday cookies, bars, and truffles  
garnished with holiday candies and cellophane wrapped –  
a wonderful hostess gift idea

\$40 (24 pieces) | \$60 (36 pieces) | \$80 (48 pieces)

### "To Die For" Chocolate Raspberry Torte - \$40

### Eggnog Cheesecake

with gingersnap graham crust - \$40

### Gingerbread Boys & Girls

these are shapes and not decorated, we would be happy to frost  
these for you for an additional charge - \$12 per ½ dozen

### Crème Caramel (serves 3-4) - \$24 each

## Morning Of or Morning After

### 10" Quiche - \$24 each

- bacon and cheddar • caramelized onion and Boursin cheese
- shrimp and smoked gouda

### Sour Cream Coffee Cake - \$20 each

### Crème Brûlée French Toast

with brown sugar citrus sauce- \$12 (feeds 2-3)

## Final orders by December 20<sup>th</sup>

**Pickup: December 24<sup>th</sup>, 9:00 a.m. – 1:00 p.m.**  
**at Café Louise Express or IHCC**

Place your order by phone or email:

860-561-0160 or 860-666-5600

[louise@cafelouise.com](mailto:louise@cafelouise.com)

Please include **name and phone number**  
with email orders.



[www.CafeLouise.com](http://www.CafeLouise.com)