

Café Louise
CATERING



“Fall Behind”

It's that time of year when we turn our clocks back and “fall behind.” But, with the newly redesigned and remodeled Cafe Louise, it feels like we are “Springing Ahead.” In addition to our Brick and Mortar location we are about to launch a new website! Stay tuned!

Thanksgiving orders are now being taken. Call us today to place your orders or stop by, talk to Louise

and grab dinner or other goodies “To-Go.”

Our store hours:

Tuesday - Friday: 11 a.m. - 6 p.m.

Saturday: 10 a.m. - 2 p.m.

And, one more thing...book your staff Holiday Parties or Luncheons with individual boxes or individual plates of hors d'Oeuvres, entrees, sandwiches... available for delivery, drop-off, or staffed events. And, if you don't want to celebrate all together, we are also offering dinner packages your employees can enjoy at home with their families that they can use on the date that you choose for a Zoom gathering? Or, at anytime they choose in the comforts of their homes. Call me to discuss budget and menu options.

Happy Halloween and Bon Appetit.

Louise

SANDWICHES

Tuna Salad

with Lettuce and Tomato

Baked Ham

with Brie and Apple Aioli

Tarragon Chicken Salad

with Grapes and Walnuts with Lettuce

Smoked Salmon

with Boursin Cheese, Lettuce and Tomato

Curried Chicken Salad

with Cashews and Raisins with Lettuce

Turkey

with Cranberry Chutney and Lettuce

Roast Beef

with Caramelized Onions and Boursin Cheese and Lettuce

Grilled Chicken Breast

with Guacamole, Lettuce and Tomato

Caprese Sliders

Italian Combo
with Salami, Ham, Prosciutto, Roasted Red Peppers, Pesto and Cheese

with Fresh Tomato, Basil, Mozzarella and Balsamic Drizzle

Choice of Wraps, Baguette, or Soft Slider Rolls
\$8.95 each

APPETIZERS

Sweet Goat Cheese Terrine
with Dried Fruit and Pecans, served with Crackers.
\$14.95

Gorgonzola Cheese Terrine
with Pistachios and Roasted Red Peppers, served with Crackers
\$14.95

Cheesy Spinach Artichoke Dip
served with Pita Toasts
\$14.95

Shrimp, Leek and Dill Spread
served with Crackers
\$14.95

Mini Beef Wellington Puffs
\$30.00 per dozen

Beef Tenderloin Crostini
with Horseradish Cream
\$36.00 per dozen

Smoked Salmon Crostini
with Boursin Cheese and Capers
\$36.00 per dozen

Seafood stuffed Mushrooms
\$36.00 per dozen

Boursin Stuffed Mushrooms
\$28.00 per dozen

Mini Spanakopita Filo Triangles
with Spinach and Feta
\$30.00 per dozen

Coconut Chicken
with Asian dipping Sauce
\$30.00 per dozen

Chicken Quesadillas
Cornucopias
\$30.00 per dozen

Mini Tartlets with Tarragon
Chicken Salad with Grapes and Walnuts
\$24.00 per dozen

Bacon wrapped Scallops
\$36.00 per dozen

SALADS & SIDES

Romaine and Mandarin Orange

Fresh Egg Salad

Salad

with Red Onion, Fennel and Citrus Vinaigrette
\$8.95 (serves 2)

Cafe Caesar Salad

\$8.95 (serves 2)

Kale Salad

with Dried Cranberries, Almonds and Red Wine Honey Vinaigrette
\$8.95 (serves 2)

Endive, Apple and Celery Salad

with Almonds and Cheddar and White Wine Honey Vinaigrette
\$8.95 (serves 2)

Spinach Salad

Fresh Strawberries Dried Fruit, Sugared Nuts, Citrus Vinaigrette
\$8.95 (serves 2)

Add Protein to above Romaine, Caesar, Kale, Endive and Spinach Salad:
Grilled Chicken: \$5.00
Marinated Flank Steak: \$6.00
Grilled Salmon: \$6.00

Shaved Raw Asparagus Salad

with Parmesan Dressing
\$5.95

Our House Tarragon

Chicken Salad

with Grapes and Walnuts
\$6.00 (8 oz)

Curried Chicken Salad

with Cashews and Raisins
\$6.00 (8 oz)

with Roasted Red Peppers and Chives

\$4.00 (8 oz)
\$8.00 (16 oz)

“The Best” Cafe Tuna Salad

with Red Onion, Celery, Parsley, Lemon and Dill
\$8.00 (16 oz)

Fresh Fruit Salad

\$9.95 quart

Pumpkin Butter

\$4.00 (4oz)

Cranberry Orange Butter

\$4.00 (4oz)

Sides

- *Roasted Red Potatoes: \$4.95 pint*
- *Mashed Potatoes: \$5.95 pint*
- *Roasted Vegetable Medley: \$5.95 pint*
- *Israeli Couscous Salad with Kalamata Olives, Spinach, Basil, Artichoke Hearts, Lemon Vinaigrette: \$5.95 pint*
- *Rice Pilaf: \$5.95 pint*
- *Small Kale Salad with Dried Cranberries, Almonds and Red Wine Honey Vinaigrette: \$5.95*
- *Small Endive, Apple and Celery Salad with Almonds and Cheddar and White Wine Vinaigrette: \$5.95*
- *Small Caesar Salad: \$5.95*
- *Small Spinach Salad: \$5.95*
- *Small Romaine Salad with Mandarin Oranges: \$5.95*

SOUPS

"Best Ever" Cold Fighting
Chicken Soup

Tomato Bisque — GF,
Vegetarian

*with Ginger, Garlic, Tumeric, Peas,
Carrots, Israeli Couscous*
\$5.95 pint and \$10.95 quart

Broccoli Cheddar
\$5.95 pint and \$10.95 quart

Hearty Minestrone
\$5.95 pint and \$10.95 quart

\$5.95 pint and \$10.95 quart

**Butternut Squash Bisque with
Apples — GF, Vegan and DF**
\$5.95 pint and \$10.95 quart

**Butternut Squash Bisque with
Apples and a touch of Cream**
\$5.95 pint and \$10.95 quart

ENTREES

Eggplant Rولاتini
with Marinara
\$12.95

Spanakopita Filo Triangles
\$14.95 (serves 2)

**Puff Pastry Sweet Potato
Gallettes**
with Goat Cheese
\$14.95 (serves 2)

Cauliflower Mac 'n' Cheese
*with Cheddar, Parmesan and Pancko
Breadcrumbs*
\$10.95
\$6.95 as a side

Gnocchi
*with Roasted Butternut Squash, Walnuts
and Sage Brown Butter*
\$12.95

**Vegan Sweet Potato Chili with
White and Black Beans**
with Cornbread Muffins
\$13.95 quart

Vegan Black Bean Chili
with Cornbread Muffins
\$13.95 quart

Vegetarian Spinach Lasagna

Keto Meat Lasagna
\$12.95

Keto Ham and Cheese Bites
served with Garlic Mashed Cauliflower
\$12.95

**Chicken and Andouille Sausage
Jumbalaya**
with Corn Muffins
\$19.95 (serves 2)

**Herb Goat Cheese Stuffed
Chicken Breast**
*with an Apricot Chutney served with Rice
Pilaf*
\$15.95

Walnut Crusted Chicken Breast
*with a Pomegranate, Balsamic Drizzle
served with Rice Pilaf*
\$15.95

Beef Brisket
with Roasted Potatoes
\$16.95

Shepard's Pie with Beef
\$19.95 (serves 2)

Turkey Pot Pie
\$19.95 (serves 2)

with Ricotta and Mozzarella
\$12.95

6" Gluten Free Quiche
\$10.00 each

10" Quiche

- Asparagus and Smoked Gouda
- Spinach and Feta
- Bacon and Cheddar
- Caramelized Onion and Boursin Cheese
- Mild Sausage with Onion and Mushroom

\$20.00 each

Meat Lasagna
with Ricotta and Mozzarella
\$14.95

Meatloaf Dinner
over Mashers with Gravy
\$12.95 per 1
\$24.95 per 2
\$49.95 per 4

Meat Chili with Cornbread
\$17.95 quart

Individual Box Dinners
includes Sandwich or Entree Salad with Protein Choice, Side Salad and Finger Desserts
\$17.95 per person

Assorted Sandwich Platter
with 2 Side Salads
\$17.95 per person

SWEET TREATS

Apple Crisp
\$6.00 per portion

Upside down Plum Cake
\$6.00 Slice

Vegan, GF, DF Chocolate Chip
Cookie Dough
made with Maple Syrup. No refined Sugar
\$8.00 (8oz)

Vegan, GF, DF "A Great On the
Go Breakfast" Overnight Oats
Pumpkin with Dried Cranberries
\$4.50 each

Pecan Pie Bars
\$4.00

Bars

6" Chocolate Cream Pie
\$14.00 each

6" Key Lime Pie
\$14.00 each

Medium Size Cookies - Baked
Fresh Daily

- *Chocolate Chip*
- *Oatmeal Raisin*
- *M&M Sugar*
- *Smores*
- *Peanut Butter with Peanut Butter Chips*

\$7.50 half dozen
\$15.00 dozen

"Paleo and Gluten Free" Apple
Cobbler with Cranberries

- *Brownie with Chocolate Chips*
- *7 Layer Magic Bars*
- *Key Lime Bars*
- *Apricot Squares with Cornmeal Crust*
- *Pumpkin Bars with Walnut*

\$3.75 each

Keto Cinnamon Tea Bread
with a Cinnamon Vanilla Crumb Swirl
 \$8.00

Tea Breads
Double Chocolate Zucchini, Cinnamon Coffee Cake, Blueberry, Lemon Poppy, Banana
 \$6.00 each

\$6.50 each

Halloween Cookies
 \$9.00 1/2 dz

Gluten Free 6" Apple Pies
 \$15.00 each

GF Chocolate Dipped Coconut Macaroons
 \$1.50 each

GF Peanut Butter or Ginger or Oatmeal
 \$7.50 (per 6)



Place Your Order by:

Phone at 860-561-0160 or 860-977-0356

Email at louise@cafelouise.com

Please include Name and Phone Number with email orders

Hours:

Tuesday through Friday 11 AM - 6 PM

Saturday 10 AM – 2 PM

Café Louise Catering

1156 New Britain Avenue

West Hartford, CT 06110

Home delivery is available upon request

Bon Appétit