



Catering & Events

m e n u



*“The more you know, the more you can create.
There’s no end to imagination in the kitchen.”
-Julia Child*



Ordering

- *48 hours notice is required for all catering and pick up orders*
- *72 hours notice is required for in-house events*
- *Amélie's sales team members are available to speak with you directly Monday-Friday*
all inquiries received after 6pm Monday through Friday will be returned on the next business day
- *All inquiries received on the weekends will be returned on the following Monday*
- *No outside food permitted*

Delivery

- *\$100 minimum is required for all deliveries*
- *\$20 delivery fee(s) will apply for all deliveries within 15 miles of the closest bakery*
each additional mile will be charged \$1 per mile
- *Gratuity is not included with deliveries*
- *We do not deliver cakes with the exception of wedding cakes*

Deposits, Final Payments & Cancellation Policies

- *All caterings will require payment in full at the time booking*
- *Event bookings will require the room deposit at the time of booking to secure your reservation*
- *Final payment is due prior to the day of your event*
- *In the unforeseen circumstance of a cancellation, Amélie's French Bakery will do everything possible to ease this transition*
- *A 48 hour notice is required for any cancellations*
- *For larger events, any labor incurred as well as food expenses up to the day of cancellation will be billed accordingly*

Paper Products & Event Flatware

- *Catering delivery packages will include paper products*
(plates, napkins, forks, knives, spoons (when needed), cups, lids, stirrers, tongs, serving spoons)
- *Pick up orders will not include paper products*
\$1 per person additional charge if paper products are requested
- *In house events will include plates, napkins, forks, knives, cups (plastic), spoons, tongs, serving utensils, platters, chauffeurs and linens for the buffets only*
- *Bakeries that serve beer, wine and champagne will have glassware available*
- *Champagne flutes and wine glasses are available for rent*
at the locations that do not offer alcoholic beverages



Catered Breakfast & Brunch Packages

minimum 15 per order

selections are subject to change based on availability

chef's selection and seasonal items are at the discretion of the bakery

Provence Breakfast \$9

choose from our breakfast sandwich flavors or assortment of the following:

bacon, cheddar & egg

spinach, asiago & egg

sausage, mozzarella & egg

side of seasonal fruit and coffee (regular or decaf) 1 gallon per 10 guest included

Avignon Breakfast \$9

granola fruit parfait

assorted breakfast pastries (turnovers, croissants, cream cheese pockets, pecan & seasonal danishes)

coffee (regular or decaf) 1 gallon per 10 guest included

Lorraine Breakfast \$9

your choice of signature quiche:

classic lorraine

sausage & cheddar

portobello, spinach & thyme

side of seasonal fruit and coffee (regular or decaf) 1 gallon per 10 guest included



Catered Breakfast & Brunch Additions

all items served on platters

Breakfast Sandwiches \$6 each

bacon, cheddar & egg

spinach, asiago & egg

sausage, mozzarella & egg

Quiche (12"/8-10 slices) \$32 each

classic lorraine

sausage & cheddar

portobello, spinach & thyme

Fresh Fruit Tray (serves 15-20) \$50

pineapple, grapes and berries with

honey lime dipping sauce

Tea Time (24 pieces) \$36

tea cakes, coconut macarons

& palmiers

Danishes (24 pieces) \$40

pecan and seasonal danishes,

cream cheese puffs & croissants

Mini Tarts (18 pieces) \$36

pecan, fresh fruit, key lime,

mixed berry & lemon raspberry

Croissants (12 pieces) \$36

plain, chocolate, strawberry cream cheese, classic & chocolate twice baked croissants

Catered Beverage Options



Amélie's Coffee Service \$16 per box

regular and decaffeinated

insulated box containing 96 ounces of coffee, cream, sweeteners & cups included

Amélie's Hot Tea Service \$18 per tin

your choice of signature single flavored tin with 20 tea sachets

paris

classic earl grey

peppermint

cream, sweeteners, stirrers & cups included

Orange Juice \$15 per gallon

Bottled Water / Canned Sodas \$1.50 each

coca-cola

diet coca-cola

sprite

Sparkling Water \$2 each

Belvoir Fruit Farms \$3.29 each

elderflower pressé

lime & lemongrass

pomegranate raspberry

ginger beer

Iced Tea \$10 per gallon

sweet & unsweet

Lemonade \$12 per gallon

classic & lavender



beer/wine & champagne available at select locations for in-house events

Catered Lunch Packages

Brittany Lunch \$10

*bowl of soup du jour and seasonal salad
includes a quarter baguette and basil butter,
assorted petite desserts & iced tea*

Lyon Lunch \$10

*assorted sandwiches with a cup of soup du jour, seasonal salad or seasonal side,
assorted petite desserts & iced tea
(this package can be served on platters or as an individual boxed lunch)*

Champs Élysées Lunch \$10.50

*your choice of seasonal entrée salad with protein
(chicken, salmon* or portobello mushroom)
with in-house made dressing on the side,
assorted petite desserts & iced tea*

**salmon selection in-house only*



Sandwich Options

• *jambon et fromage on a
baguette*

• *turkey, brie & seasonal compote
on a baguette*



• *roast beef & manchego on a
croissant*

• *tomato, manchego & greens on
a croissant*

• *signature chicken salad
on a croissant*

group packages available for church & school groups

Event Packages

in-house events only

buffets are portioned per person and are not unlimited portions

Paris Lunch \$17 per guest

*petite sandwich, tartine, petite baked pastry, petite dessert,
iced water, 12oz of in-house made lemonade, 12oz of iced tea per person*

Bordeaux Brunch \$15 per guest

*quiche du jour, petite baked pastry, side of seasonal fruit,
12oz brewed coffee, iced water, 12oz of orange juice per person*



In-House Additional Items

Seasonal Salad \$4

in-house made dressing served on the side

Seasonal Side \$4

Soup du Jour \$3.50 cup / \$4 bowl

seasonal salads will vary four times per year

mixed greens topped with seasonal selections with our in-house made dressings

soup du jour: spinach, asparagus and leek is available at all locations every day

each location will offer a variety of other soups in addition to the spinach, asparagus and leek.

soups will change seasonally and vary by location.

Hors D'oeuvres

in-house events only

Petite Beef & Blue Brioche \$4

roast beef, caramelized onions & crumbled blue cheese on a petite brioche roll

Bouchée \$4

chef's selection savory puff pastry

Seasonal Compote & Brie Crostini \$3

seasonal fruit compote topped with melted brie on crostini

Platters

*available for catering or in-house
paper products are not included for catering or pick up orders*

Crudités (serves 15-20) **\$35**

*cherry tomatoes, carrots, broccoli, celery & cucumbers
with a lemon herbes de provence dipping sauce*

Charcuterie (serves 15-20) **\$60**

sliced paté, saucisson sec, cornichons, seasonal preserves, grapes, dijon mustard & crostini

Cheese Board (serves 15-20) **\$50**

manchego, gruyère, brie, goat cheese rolled in pistachios & crostini

Brie en Croûte (serves 15-20) **\$30**

*brie wrapped in puff pastry and topped with seasonal compote
only available in house*

Petite Sandwiches **\$3 each**

*chicken salad on croissant
turkey & greens on croissant
roast beef & manchego on croissant
tomato pesto on baguette*

Party Tartines **\$2 per guest**

*spinach & asiago
ham & gruyère
wild mushroom duxelles
tomato pesto mozzarella
only available in-house*

Breads & Spreads (serves 15-20) **3 baguettes & 2 spreads \$22** (serves 20-30) **6 baguettes & 3 spreads \$46**

freshly baked baguettes with your choice of spreads:

*pimento
roasted garlic feta
truffle honey
basil butter
sundried tomato basil pesto*



Desserts

Dessert Mix

*salted caramel brownie halves, mini mousse cups, petit fours, mini cream puffs & french macarons
no substitutions*

15 pieces	\$25	50 pieces	\$75
25 pieces	\$40	65 pieces	\$100
36 pieces	\$52	75 pieces	\$115



French Macarons \$2.50 each

Salted Caramel Brownies \$2.50 each

Palmiers \$1 each

Mini Tarts \$2.50 each

*mirror
pecan
fresh fruit
key lime
mixed berry
lemon raspberry*

Composed Cakes

all special order cakes must be coordinated with each location directly

6" round	<i>(serves 6-10)</i>	\$30.95	<i>(\$32.89 with ganache)</i>
8" round	<i>(serves 8-12)</i>	\$38.95	<i>(\$44.89 with ganache)</i>
10" round	<i>(serves 12-18)</i>	\$75.89	<i>(\$75.89 with ganache)</i>

Chocolate Raspberry

*chocolate chiffon, chambord simple syrup, raspberry mousse,
chocolate buttercream, chocolate ganache, raspberries & chocolate curls*

Fraise

*vanilla chiffon, grand marnier simple syrup, pastry cream with fresh strawberries,
traditional buttercream, toasted candied almonds topped with glazed strawberries*

Lemon Raspberry

lemon chiffon, chambord simple syrup, raspberry mousse, lemon buttercream, raspberries & feuilletine

Petit Gâteaux (serves 1-2) \$5.79

*made with three layers of chiffon cake, simple syrup & buttercream (can be served as 'smash' cakes)
your choice of flavor:
chocolate
strawberry vanilla
seasonal variety*

Favors & Gift Baskets

availability based on location

French Macaron Box (2) \$5

*clear box with Amélie's logo sticker
black and white ribbon is .50 per box additional charge*



French Macaron Box (5) \$13

*white windowed box with Amélie's logo sticker
black and white ribbon is .50 per box additional charge*



Salted Caramel Brownie Box \$3.50

*white box with Amélie's logo sticker
and black and white ribbon*



Box of Amélie's Chocolates \$18

*white windowed box with Amélie's logo sticker
flavors will vary by season
black and white ribbon is .50 per box additional charge*



French Macaron Towers

7 tiers / 116 macarons
\$232 + \$75 rental fee

10 tiers / 197 macarons
\$394 + \$75 rental fee

Gift Baskets \$75 / \$100 / \$150

*customized gift baskets are available
some items not available for shipping
seasonal, holiday and corporate baskets available
minimum of 72 hours required for all orders*



Contact

NC | SC catering & events: 704 287-4630 events@ameliesfrenchbakery.com
Atlanta catering & events: 404 389-7052 atlantaevents@ameliesfrenchbakery.com



Amélie's Locations & Hours of Operation

Amélie's NoDa | Charlotte, NC

2424 N. Davidson St.

open:

24 / 7 / 365

two event spaces available (2 hour minimum)

1. Versailles-\$75 hour (accommodates up to 20 people)
2. Vendome-\$125 hour (accommodates up to 40 people)

catering available (a 48 hour notice required) \$100 minimum plus \$20 delivery within 15 miles

Amélie's Rock Hill | Old Town Rock Hill, SC

157 E Main St

open:

monday - wednesday 7am - 9pm

thursday - saturday 7am - 10pm

sunday 9am - 9pm

one event space available (2 hour minimum)

1. Left Bank-\$100 per hour

(downstairs, accommodates up to 65 people)

catering available (a 48 hour notice required) \$100 minimum plus \$20 delivery within 15 miles

Amélie's Carmel Commons | Charlotte, NC

7715 Pineville Matthews Rd. Space 34B

open:

sunday - thursday 7am - 9pm

friday - saturday 7am - 11pm

no event space available

catering available (a 48 hour notice required) \$100 minimum plus \$20 delivery within 15 miles

Amélie's Uptown | Charlotte, NC

301 S Tryon St.

(corner of S College & Martin Luther King Jr Blvd)

open:

monday - thursday 7am - 10pm

friday - saturday 7am - 12am

sunday 7am - 8pm

one event space available (2 hour minimum)

1. Fountain Bleau-\$200 per hour (day) 8 am - 5pm \$250 per hour (night) 5 pm - 12 am
(loft space, accommodates up to 60 people)

catering available (a 48 hour notice required) \$100 minimum plus \$20 delivery within 15 miles

Amélie's Atlanta | Atlanta, GA

840 Marietta St NW

open:

sunday - wednesday 7am - 8pm

thursday - saturday 7am - 10pm

two event spaces available (2 hour minimum)

1. St. Germain-\$125 per hour (accommodates up to 40 people)
2. Montmartre-\$300 per hour (accommodates up to 100 people)

catering available (a 48 hour notice required) \$100 minimum plus \$20 delivery within 15 miles

