

**Only this section can be ordered
as individual platters.**

SANDWICH WRAPS

Spicy Chicken

Chicken with a spicy cream sauce, red onions, tomatoes and green leaves.

Roast Beef

Roast beef with a chunky feta aioli, tomatoes, red onions, and green leaves.

Spicy Tuna

Tuna salad laden with lime juice and spices, avocado, tomatoes and green leaves.

Roasted Red Pepper & Hummus

Marinated red peppers with zesty hummus, fresh spinach and feta crumbles.

Chipotle Shrimp

Spicy shrimp, red onions, lettuce, tomatoes and green leaves.

BBQ Meatballs

Tender beef meatballs covered in tangy BBQ sauce then topped with feta cheese, scallions, cranberries and pineapple.

SALADS

Strawberry Spinach Salad (seasonal)

Crisp spinach tossed in a sweet and tangy strawberry vinaigrette, fresh strawberries, homemade pralines and crumbled feta cheese.

Asian Chicken Salad

Crisp romaine leaves topped with green onions, marinated chicken, sliced almonds, black sesames and crispy wontons. Served with our famous sesame dressing.

Classic Chef Salad

Crisp greens heaped with market-fresh chicken, bacon, tomatoes, cheddar, red onions and hard-boiled eggs. Served with ranch or balsamic dressing.

Classic House Salad

Crisp greens topped with feta crumbles, ripe tomatoes, red onions, tangy raisins and finished with sliced almonds. Served with balsamic or ranch dressing.

MOM'S MAGICAL DESSERTS

- Chocolate Yellow Cake
- Coconut Chocolate Squares
- Caramel Walnut Cake
- Giant Chocolate Chip Walnut Cookies
- Carrot Cake
- Peach Cobbler (seasonal)
- Classic Red Velvet

ADDITIONAL DETAILS

- 20% gratuity added to all catering orders. (Includes pick up orders.)
- 5 day notice of cancellation required or 20% of agreed upon total anticipated amount is due.
- Visa, MasterCard, or American Express required upon acceptance of contract. **3% additional fee** when using credit cards.
- To preserve the quality of our food and service, we hope you understand our catering maximum is 50 people onsite and 75 offsite.
- Our prepared foods may have come in contact with one or more of these known allergens: nuts, fish, shellfish, milk, eggs, soy or wheat.
- After 5pm, our space is available at an hourly rental of \$150 provided there is no outside food. \$100/hour with food.



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Le Petit Marché

THE LITTLE MARKET

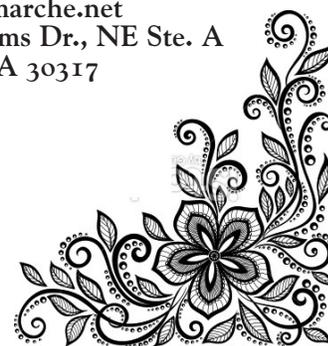


TheLittleMarket.net

404.371.9888

info@lepetitmarche.net

1984 Hosea L. Williams Dr., NE Ste. A
Atlanta, GA 30317





CATERING MENU

FOR BOTH ON AND OFF-SITE



HORS D'OEUVRES

Fig & Cheese Bruschetta

Sliced baguettes topped with whipped honey, feta crumbles, pralines, red seedless grapes and chiffoned basil.

BBQ Meatballs

Tender beef meatballs covered in tangy BBQ sauce then topped with feta cheese, scallions, cranberries and pineapple.

Stuffed Potatoes

Red and white potatoes filled with cheese and herbs then baked to a crisp. Bacon also available.

Crudite

Vegetable medley with a zesty parmesan herb-dip stuffed in a head of fresh cabbage.

Stuffed Mushrooms

Crimini mushroom caps topped with a parsley-spinach ailo, scallions and baked to perfection.

Smoked Salmon Salad Dip

Wild-caught salmon mixed with red onions, parmesan, pineapple, fresh herbs, served with an assorted breads or crackers.

Mediterranean Platter

An array of red onions, cucumbers, tomatoes, olives, pepperocinis and hummus. Served with assorted bread.

Far East Chicken Shells

Crunchy wontons filled with a sesame chicken cabbage slaw, green onions then topped with a tangy sesame dressing.

Shrimp Skewers

Coconut-infused jasmine rice, tri-colored peppers and skewered shrimp.

Prosciutto-Wrapped Asparagus

Fresh asparagus spears wrapped tightly with peppered prosciutto and savory asiago.

Spicy Pimento Chicken

Crostini toasted baguettes topped with spicy pimento, chicken, bacon and spinach.

Stuffed Strawberries (seasonal)

Ripe strawberries stuffed with cheesecake and dipped in chocolate.

After a memorable and inspiring trip to France some time ago, the idea of Le Petit Marché was born. In early 2008, what began as a quaint neighborhood marketplace has become a destination for delectable breakfast and lunch cuisine. Catering came naturally since we truly adore food and love making people feel comfortable and happy.

We have a uniquely specialized catering service that creates long-lasting memories for any occasion both on and off-site. Whether it be a baby shower, retirement party, birthday, or any other celebratory event, we will make it sparkle with our flavorful food, hospitality and ambiance.

Thank you for thinking of us to be part of your special day!

Testimonials

I've never hosted a party where so many guests asked "who's the caterer?" "Le Petit Marché really delivered!"

– Angela P.

My dining room was literally transformed into a replica of Le Petit Marché. The food, staff and presentation were outstanding.

– Ashley C.



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