Catering Menu
Green

Rubbish
Iceberg lettuce, fresh leaf spinach, grilled chicken, tomatoes, smoked bacon, cheddar cheese, Swiss cheese, walnuts, dried cranberries, raisins, red onion, mandarin oranges, sprinkled with fresh parmesan. (Recommended dressing: homemade balsamic poppy seed)  *2.25/ serving

Gourmet Spinach
Iceberg lettuce, fresh leaf spinach, Mandarin oranges, sliced strawberries, walnuts, Swiss cheese (recommended dressing: homemade cider vinegar poppy seed)  *1.99/ serving

Chicken Caesar
Crisp Romaine lettuce, grilled chicken, fresh parmesan, crushed black pepper, topped with homemade garlic crisp croissant croutons (recommended dressing: creamy garlic Caesar)  *2.25/ serving

Tossed Garden
Iceberg lettuce, sliced cucumber, shredded carrots, sliced tomatoes, cheddar cheese, tossed with parsley  *1.99/ serving

Betty’s Salad
Iceberg lettuce, fresh leaf spinach, bean sprouts, chopped egg, smoked bacon (recommended dressing: homemade sweet Betty’s dressing)  *1.99/ serving

Homemade side salads
Rotini pasta $4.99
Broccoli supreme $4.99
Cheese tortellini $4.99
Ranch pasta $4.99
Marinated veggie $4.99
Waldorf $5.50
Tuna pea pasta $5.99
Mustard potato $4.99
Sweet relish chicken $7.50
Walnut/grape chicken $7.50
Tuna $7.50
Seafood $7.50
Fresh fruit $5.25

*(All side salads priced per pound)*

*(we recommend serving 3-4 people per pound)*
Mini Croissant
With lettuce & your choice of turkey, ham, roast beef, smoked turkey, corned beef, chicken salad, pastrami, tuna salad, or veggie *(we recommend 2 per person) $2.15 each

Assorted Sandwich Tray
On assorted breads & croissants, with lettuce & your choice of turkey, ham, roast beef, smoked turkey, corned beef, chicken salad, pastrami, tuna salad, or veggie $5.50 each - Add 40 cents for cheese

Tortilla Wraps
Soft tortilla with a ranch cream cheese spread, shredded cheddar, lettuce, tomato, and your choice of smoked turkey, marinated chicken, or veggie
Smoked turkey, Veggie, or Chicken $4.75

Mini Tortilla Wraps
Tortilla spirals with a ranch cream cheese spread, shredded cheddar, lettuce, tomato, and your choice of smoked turkey, marinated chicken, or veggie $10.75/dozen (we recommend 2-3 spirals per person)

Deli and Breads Tray
Sliced and rolled roast beef, turkey, ham, corned beef, Swiss & cheddar cheese, lettuce, tomato & pickles. A separate tray of assorted breads & croissants $5.99/person

Hoagie in The Round
Ham, salami, provolone, onion cheese, lettuce, tomato, pickle, on a French bread wreath with brown mustard & Italian dressing. Picked and cut (serves 10) $29.50

Hoagie Delight
On seven grain twist, turkey, coleslaw, lettuce, tomato, cucumber, black olives, honey mustard & Italian dressing. Picked and cut (serves 10) $29.50

California Hoagie
On seven grain twist, hummus, lettuce, fresh spinach leaves, tomato, cucumber, black olives, Swiss cheese, and green pepper. Picked and cut (serves 10) $29.50

Create your own Hoagie
Choose 2 meats, 2 cheeses, comes w/ lettuce, tomato, pickle $32.50

Assorted Hot Sandwiches
An assortment of Philly steaks, chicken fajitas, veggies and Reuben’s. $7.25/person
Box Lunches

**Basic**
A sandwich, your choice of side salad, chips, cookie, tableware, condiments  $8.75

**Deluxe**
A sandwich, your choice of two salads, cookie, tableware  

$9.99

*Sandwich choice includes turkey, smoked turkey, ham, roast beef, corned beef, pastrami, chicken salad, tuna salad, or veggie.

*Salad choice includes rotini pasta, potato, fruit, broccoli supreme, ranch pasta, and cheese tortellini

**Soup Du Jour**

(Selections change daily please call!)

Chicken noodle, French onion, potato au gratin, split pea, vegetable beef barley, New England clam chowder, cream of broccoli, tomato Florentine, chicken tortilla, chicken enchilada, chicken chili, Lepetit chili.

$2.25 cup/3.50 bowl/42.50 crock pot 20-25 cups

**Rolls**
Mini grain, French petit pan, Italian herb  

$0.55
Cold hors’ Doeurves

Carved Watermelon/Baby Buggy Basket
Personally monogrammed for your honoree, bride/groom, baby shower, or cookout. Filled with honeydew, cantaloupe, watermelon, and garnished with grapes and strawberries (seasonal) starting at $65.00

Honeydew Swan Fruit Arrangement
Artfully carved swan filled with grapes. Peacefully centers a tray of watermelon, honeydew, cantaloupe, and pineapple boats. $45.00 (from $19.50 without swan)

Fruit Kabob Center Piece
Artfully placed and skewered seasonal fruits, make for a visually engaging edible center piece. From $29.50

Fresh Vegetable Arrangement
Carved Vegetable flowers & a red cabbage bowl filled with creamy dill dip in the center of carrots, celery, broccoli, cauliflower & sliced cucumbers. From $19.50

Combo Dip Bread
A hollowed large round bread with a woven bread handle filled with creamy crab dip on one side and spinach dip on the other. Served with bread cubes for dipping. Small $45.00/ Large $69.50

Bavarian Cheese
Bavarian style cheddar cheese spread fills a round bread with crackers and croissant crisps for dipping. $39.50

Smoked Salmon
Alaskan smoked salmon filet artfully centered around mini bagels topped with cream cheese and garnished with eggs, parsley & onions $69.50

Pepper Crusted Beef Tenderloin
Tender beef tenderloin rubbed with crushed black pepper, olive oil, and garlic. Trayed with garnish and sided with a honey mustard, and horseradish mayonnaise. Served with mini croissants and rolls for miniature sandwiches. Please call for pricing!

Cheese Tray
Aged cheddar, Swiss, onion cheese, and Munster surround an edible grape arrangement From $22.50

Jumbo Shrimp Cocktail
An arrangement of shrimp served with cocktail sauce and lemon wedges Please call for pricing!
Marinated Chicken Breast
Sliced marinated chicken breast served warm with crusty mini croissants & rolls on the side for mini sandwiches $4.99/person

Meatballs
Mini meatballs served warm with your choice of a sweet JG sauce, or Swedish style
Half pan $39.50 (75 pieces) * Full Pan $69.50 (150 pieces)

Chicken Wings
Breadcrized, baked wings & drums served as is, or ask for yours tossed with a buffalo or oriental sesame side sauce.
Half Pan $45.00 (50 pieces) * Full Pan $75.00 (100 pieces)

Stuffed Mushroom Caps
Silver dollar mushroom caps stuffed with your choice of crab, herb, or sausage stuffing. $10.50/dozen

Pineapple Surprise
Smokey bacon wrapped pineapple & water chestnuts, picked and baked.
Half Pan $60.00 * Full Pan $90.00

Baked Brie
Warm Brie cheese topped with almonds and smothered with a buttery brown sugar sauce, placed in the center of a French bread wreath. $42.50

Spinach Artichoke Dip
Served hot out of a hallowed French bread round placed with homemade garlic croissant crisps and crackers $42.50

Mini-Kabobs
Skewered chicken, veggie or beef with seasonal vegetables on a mini kabob stick. $2.25 each

Chicken Satay
Marinated in homemade traditional ginger soy yogurt sauce, served with a spicy peanut sauce for dipping $14.99 / dozen

Original Polish Kielbasa
Stanley’s Market original recipe served warm with horseradish $69.50/ full pan (serves 40-50)
The Main Course

**Balsamic Roasted Meatloaf**
Roasted vegetables slowly baked, and glazed with a balsamic vinegar/ketchup topping, turn this traditional style meatloaf into a gourmet dish everyone will love. $49.90

**Marinated Chicken Breast**
Tender chicken breast marinated in Italian seasonings. $4.75/person

**Stuffed Chicken Breast**
Home style stuffing gently surrounded by a tender chicken breast topped with gravy. $5.99/person

**Kabobs**
Choose from beef, chicken, or veggies on a skewer with seasonal vegetables. $5.25 each

**Lasagna**
Choose meat or vegetarian
*Half Pan $39.50  *Full Pan $70.00

**Chicken Devon**
Chicken breast stuffed with broccoli florets with a creamy white sauce. $5.50 each

**BBQ Beef**
A shaved & chopped beef brisket smothered in a Smokey bbq sauce, served with buns. $5.50/person

**Baked Potato Bar**
Jumbo baked potato served with butter, sour cream, cheese, and chives on the side. $4.99/person

**Chicken Fajita Bar**
Grilled marinated chicken, green peppers and onions, served with sour cream, salsa, cheese, and soft tortillas on the side. $5.99/person

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**Sides**

**PRICED PER SERVING** ($1.85)

- Rice Pilaf
- Green Beans Almandine
- Au Gratin Potatoes
- Garlic Red Skin Potatoes
- California Mixed Veggies
- Baby Buttered Potatoes
- Couscous w/ Cranberries
- Baby Carrots
Rise & Shine

Breakfast Pastry Platter
Assorted scones, filled croissants/Danish, muffins, and strudels $1.99/person

Egg Casserole
Choose from cheese, veggies & cheese, or ham & cheese. (Serves 20-25)
Half Pan $20.00 * Full Pan $39.00

Morning Fruit Bowl
Seasonal fruit cut and assorted. $5.25/pound

Also!
Scrambled Eggs $1.99 (per person) Yogurt $1.75
Sausage Links $1.99 (2 per person) Hash browns $0.99
Bacon $1.99 (2 per person) Whole Fruit – Market Price

Coffee/Juice
Joe-To-Go (serves 10-12) $17.50
*Regular, Decaf, Vanilla Ice-cream, hazelnut, Irish Cream.
* Substitute for assorted hot tea
* Comes with assorted condiments

Orange Juice
Available in gallons ($8.25) or individual bottles ($1.35)

Sweet
Assorted sweet tray - $1.45/person
Chocolate dipped strawberries – Call for pricing!
Cookies - $1.25
Brownies - $1.25
So you’re having a small gathering for 5, plan to surprise your clients with lunch, or got surprised with having to feed 500 people, Lepetit Gourmet offers something for every occasion. We wouldn’t compromise our product and service that has kept us in business serving Northwest Ohio for over 25 years, so we believe you shouldn’t have to worry about compromising your party. Lepetit Gourmet’s food is tastefully presented, and freshly prepared in our kitchen. Please browse our menu feel free to call us or stop in our restaurant with any questions you may have. Our affable staff will guide you through and recommend any serving suggestions.

P.S. – You might want something on your palate that you don’t find on our menu, but we would love to try and make it happen, just ask!

*All prices subject to change
*Please let us know about any allergies your guests may have so we can accommodate their tastes
*48 hour notice on select items
*Please be advised that when eating raw or uncooked food health problems may occur

Store Rental
Feel free to stop in for lunch, but please use our store for your party or meeting. Ideally located off 475 and close to hamster Arrowhead business park, our store and cozy fireplace make the perfect gathering spot. Receptions, showers, or even a wine party have been popular demands for our space.

- $150 for four hours plus staffing needs

**Beer and Wine**

We do offer a wide variety of beer and wine; please let us know what you like. A domestic wine from Napa or an import brew from Belgium, we would love to get it for you!
• Delivery - $18.50

• Beverages (all soda served with ice and cups)
  o 2 Liters - $3.25
  o Canned Soda - $1.35
  o H2O - $1.25
  o Snapple - $1.49

• Disposable Tableware - $0.45 / person

• Chafers - $7.50

• Linens – Call for pricing