

Suzette's

A French-Inspired Bistro and Bakery in Historic Downtown Wheaton

PERSONAL EVENTS

FROM *two* TO *two hundred*,
LET US PROVIDE YOU WITH ELEGANT
AND UNIQUE CUISINE.



CANAPES & APPETIZERS



SALADS & ENTRÉES



DESSERTS & CAKES



TEA SERVICE

CATERING SERVICES

Listed below are just a few of the items we have available for catering. Please call our catering manager at **630.462.0898**, and we will custom design a menu for your special event.

...HOT APPETIZERS...

Petite Croque Monsieur Sandwich*	each	\$1.50
Mini Onion Tarts*	each	\$1.50
Mini Mushroom Tarts*	each	\$1.50
Spinach Stuffed Mushrooms*	each	\$1.50
Mini Crabcakes with Habañero Lime Sauce*	each	\$2.75
Meatballs in Spicy Plum Sauce*	each	\$.75
Baked Brie in Brioche with Fruit Preserves	(serves fifteen)	\$50.00
Hot Clam Dip	(16 oz. container)	\$9.00
with Scoops	(serves ten)	\$15.00
Mozzarella Basil Pizza Wedges	(min. 6) each	\$1.00
Mini Quiche*	each	\$1.25

...ROOM TEMPERATURE APPETIZERS...

Cheese Plate—Assorted Cheeses served with Toasted Nuts, Fresh Fruit & Crackers	(per person)	\$10.50
Mini Beef Tenderloin Sandwiches on Brioche* served with Horseradish Cream Sauce	each	\$6.50
Paté Plate—French Paté, Country & Mousse Style, Cornichons and Whole Grain Mustard	(per person)	\$12.50
Savory Palmiers with Basil Pesto*	each	\$1.00
Gougères		\$1.00
Bistro Potato Chips		<i>please request price</i>

...COLD CANAPES & DIPS...

Grape, Roquefort & Walnut Canape*	each	\$1.50
Chicken Salad Canape*	each	\$1.75
Shrimp with Gingered Cream Cheese Canape*	each	\$1.75
Cucumber with Herbed Cream Cheese Canape*	each	\$1.25
Smoked Salmon on Pumpnickel Canape*	each	\$1.75
Sliced Egg with Mayonnaise and Paprika*	each	\$1.50
Cheddar Biscuit with Ham & Mango Chutney*	each	\$1.75
Brie, Sun-Dried Tomato & Basil Pesto*	each	\$1.25
Crudité with Roquefort Dip	(per person)	\$7.50

...SOUP...

Southwestern Vegetable Chowder	quart	\$12.95
Classic French Onion	quart	\$12.95
Other Seasonal Soups Available	quart	\$12.95

... SALADS ...

	PORTION INCREMENTS		
	5	10	15
Tomato, Mozzarella & Fresh Basil w/Suzette's Balsamic Vinaigrette	\$20	\$40	\$60
Baby Field Greens, Mandarin Oranges and Toasted Almonds	\$15	\$30	\$45
Roasted Beets with Walnuts & Blue Cheese	\$20	\$40	\$60
Fruit Salad	\$25	\$45	\$65
Broccoli Florets, Bacon & Red Grapes with Raspberry Vinaigrette	\$20	\$40	\$60
Minted Haricots Vert (cold)	\$20	\$35	\$50
Pasta Salad with Fresh Vegetables	\$15	\$30	\$45
Niçoise Salad with Tuna, Niçoise Olives, Potatoes & Hard Boiled Eggs	\$25	\$45	\$65
French Potato Salad	\$15	\$30	\$45

... SANDWICHES ...

Croque Monsieur on Pain de Mie	\$6.00
Fresh Mozzarella on Torta	\$7.50
Chicken Salad on Brioche	\$7.00
Brie, Sun-Dried Tomato & Basil Pesto on Pretzel	\$7.50
Muffaletta on Torta	\$8.50

... ENTRÉES ...

Add a Side Salad with Entrée for an additional	<i>(Subject to availability)</i>	\$6.50	
Whole Quiche Lorraine, Spinach Bacon or Broccoli Cheddar Quiche <i>(Other flavors often available)</i>		\$25.00	
Quiche by the Slice with Side Salad		\$13.50	
Savory Crêpes (per crêpe):			
Beef Bourguignon	\$18.95	Spicy Coconut Shrimp	\$18.50
Salmon with Tarragon Sauce	\$18.95	Wild Mushroom with Onion	\$16.50
Chicken with Sherry Sauce	\$17.50	Seasonal Crêpes often available	
Roasted Vegetable with Feta Cheese	\$16.50		
Pork Tenderloin with Apples in Brandy Cream Sauce		\$21.50	
Duck Confit with Wild Mushroom Risotto		\$25.50	
Salmon Filet—with Black Olive Tapenade, Avocado, Quinoa & Lemon Vinaigrette		\$29.00	
Chicken Tagine with Eggplant & Couscous		\$21.00	
Lemon Sole in Lemon Crème Sauce		\$24.00	
Chicken Paillard with Fresh Mushroom Chasseur Sauce & Pasta		\$29.00	
Couscous au Poisson—Fish Broth, Poached Fish & Fish Dumplings with Moroccan Spices		\$31.00	
Beef Bourguignon Meat Pie		\$10.50	
Chicken & Vegetable Pie		\$9.50	
Tourte Limousin (Layered Potato & Crème Fraiche Pie)		\$8.50	
Crab Tart		\$7.50	

... VEGETABLES & SIDES ...

	PORTION INCREMENTS		
	5	10	15
Roasted Root Vegetables	\$25	\$40	\$60
Suzette's Green Bean Casserole	\$20	\$35	\$50
Potatoes Lyonnaise	\$25	\$45	\$60
French Macaroni & Cheese	\$25	\$45	\$60
Curried Cauliflower au Gratin	\$20	\$35	\$50
Orange Glazed Carrots	\$20	\$35	\$50

Prices subject to change without notice.

... ROLLS ...

Butter Croissant	each	\$2.75
Chocolate or Fruit Croissant	each	\$3.75
Large Brioche Sandwich Roll	each	\$4.50
French Baguette, par-baked	each	\$4.25

Ask about our bread selection du jour

... DESSERTS ...

Fruit Tarts: Mini or Individual Serving	\$1.25 mini ea.	\$5.50 individual ea.
Cream Puffs*: Mini or Individual Serving	\$1.25 mini ea.	\$3.00 individual ea.
Eclairs*: Mini or Individual Serving	\$1.50 mini ea.	\$3.00 individual ea.
Chocolate Chip Cookies	each	\$2.50
Bar Cookies	each	\$2.50
Chocolate Ganache Brownies	each	\$4.50
Large Cupcakes	each	\$5.50
Dessert Crêpes	each	\$9.50
Fruit Pies (seasonal)	each	\$18-24
French Pastries		\$8.50

Most seasonal selections are available in mini size

WEDDING RECEPTIONS • BRUNCHES • ANNIVERSARIES • BABY SHOWERS • BAPTISMS

SPECIALTY & WEDDING SERVICES

Suzette's *The Boutique Wedding Venue*

For more information call our catering manager at **630.462.0898** or visit: suzettescreperie.com

... THE PERFECT PLACE FOR AN INTIMATE WEDDING ...

- ♦ Summer outdoor weddings
- ♦ Receptions for up to 90 people
- ♦ Beautiful wedding cakes
- ♦ Everything custom-made to the bride's wishes

... USE SUZETTE'S FOR SPECIAL EVENTS LIKE THESE ...

- ♦ Baby & Bridal Showers
- ♦ Rehearsal Dinners
- ♦ Business Luncheons
- ♦ Cocktail Parties
- ♦ Sweet Tables
- ♦ French Picnics
- ♦ Private Dinner Parties
- ♦ Holiday Parties
- ♦ Wine Tastings
- ♦ Open Houses
- ♦ Birthdays & Anniversaries
- ♦ Baptism & Christening

Seasonal Selections: We also offer entrées, side dishes and desserts for Thanksgiving, Christmas, Mardi Gras, St. Patrick's Day and Bastille Day. Please call **630.462.0898** for a complete listing.

Special Requests: Although Suzette's Creperie is a French-inspired bistro, bakery and caterer, we will prepare other entrées, even favorite family recipes. They will be prepared with the same care and fresh ingredients that we demand in all our recipes. Please discuss your wishes with our catering manager.

TEA SERVICE

Suzette's Tea Service BEGINS WITH ONE OF OUR EXQUISITELY FRAGRANT TEAS:

- | | |
|------------------------------|------------------------|
| ♦ Rose Petal Tea | ♦ French Vanilla Cream |
| ♦ Jasmine Orangerie | ♦ Du Jour with Cassis |
| ♦ Moroccan Mint | ♦ Earl Grey |
| ♦ Lavender Mandarin (Herbal) | ♦ Suzette's Spice |

ENGLISH TEA

... FIRST COURSE ...

Assorted Tea Sandwiches and Savories

(changes daily from the following selections)

- | | |
|--------------------------------------|---------------------------------------------|
| ♦ Shrimp with Gingered Cream Cheese | ♦ Roast Beef with Horseradish Sour Cream |
| ♦ Cucumber & Radish Sandwiches | ♦ Chicken Salad with Mandarin Orange |
| ♦ Sliced Egg | ♦ Smoked Salmon with Dill & Capers |
| ♦ Spicy Olive Spread with Pecan Half | ♦ Chilled Fruit Soup |
| ♦ Mini Quiches | ♦ Paté with Whole Grain Mustard & Cornichon |
| ♦ Petite Croque Monsieur | ♦ Roquefort, Grape & Toasted Walnuts |
| ♦ Cream Cheese & Strawberries | ♦ A Demi Cup of Vegetable Chowder |

...may we suggest you begin with a very nice Champagne, Sherry or Aperitif to complement your first course of Savories.

... SECOND COURSE ...

Freshly Baked Cream Scones—Tender, flaky delights studded with seasonal fruits, nuts, chocolate or spices served warm from the oven

Thick, fresh Devonshire Cream and dense, tart Lemon Curd, Jam or Honey provided upon request

... THIRD COURSE ...

A selection from our Dessert Menu which includes French Pastries, Fruit Tarts, Dessert Crepes, a Fruit Pie or other daily sweet preparations

FRENCH TEA

... FIRST COURSE ...

A Chicken or Roasted Vegetable Crêpe or a slice of Quiche

... SECOND COURSE ...

Freshly Baked Scones with Devonshire Cream and Lemon Curd, Jam or Honey

... THIRD COURSE ...

A selection from our Dessert Menu

English or French Tea: \$34.50 per person
(\$15.50 for children 9 and younger)

GENERAL INFORMATION

Suzette's

A French-Inspired Bistro and Bakery in Historic Downtown Wheaton

- ♦ **Delivery** is available for orders of \$200 or more to Wheaton and adjacent suburbs. Delivery charge is 10% of the beverage and food total. Outside of this area, an appropriate additional charge will be added.
- ♦ **Pick-ups** at Suzette's are available on:
 - Sundays:** 8:30 am–2:00 pm
 - Tuesdays–Saturdays:** 8:30 am–8:00 pm
- ♦ **Food & Beverage Servers** are available to set-up, serve and clean up at \$30 per hour per server with a minimum of four hours.
- ♦ **Bartenders** are available at \$50 per hour with a minimum of four hours.
- ♦ Our **Executive Chef** is available for private parties and setting up events. This charge is \$75 per hour.
- ♦ 50% charge for **cancellations** less than one week before the event.
- ♦ **Serving dishes**, warming trays, chafers and utensils are available beginning at \$12–\$15/unit.

Call us at: 630.462.0898 to arrange your catering or tea service by Suzette's, or for more information.

All major credit cards are accepted.