

# BREAKFAST

## Continental Breakfast Platter

small \$40 (serves 8–10, 5 of each)

large \$75 (serves 18–20, 10 of each)

Assorted mini-pastries: croissants, pains au chocolat, pains aux raisins, vegan muffins, and scones.

## Deluxe Breakfast Platter

small \$50 (serves 8–10, 5 of each)

large \$95 (serves 18–20, 10 of each)

Assorted mini-pastries: croissants, pains au chocolat, almond croissants, pains aux raisins, scones, and mini waffles.

## Sweet Crepe Platter — available Wed–Sun only

small \$30 (12 total), medium \$45 (18 total), large \$60 (24 total)

Sweet chandeleur crepes surrounded by seasonal fruit and dusted with powdered sugar, with a side of Alain Milliat jam.

## Yogurt Parfait \$6 DAIRY GF

Rich Greek yogurt topped with fresh fruit and Colson's home-made gluten free granola.

## Overnight Oats \$6 V GF

A creamy mix of oats, chia seeds, and soft banana topped with fresh fruit, dried apricots, and pistachios.

## Breakfast Brioches \$6 DAIRY

An enriched Brioche bun baked with egg and cheese filling. Available with roasted tomato, bacon, or plain.

## Savory Pastry Platter DAIRY

small \$45 (12 total, 6 of each), large \$85 (24 total, 12 of each)

Colson's choice savory breakfast pastries: Cheddar Chive Biscuits and Ham & Cheese Croissants.

## 4" Quiche \$6 DAIRY

Flavors include: Lorainne (ham & comte), Caramelized Onion & Goat Cheese (vegetarian), Bacon, Leek & Zucchini Roasted Red Pepper & Goat Cheese (vegetarian)

## Fruit Salad V GF

small \$25 (serves 8-10), large \$45 (serves 18-20)

Chopped seasonal fresh fruit assortment.

# LUNCH

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## SANDWICH PLATTERS

### Cauliflower Romesco \$10.50 V NUTS

Cauliflower 'steaks' with charred red pepper romesco and an olive tapenade, served on our herbed foccaccia.

### Turkey Club \$11 DAIRY

Turkey, bacon, roasted tomato, cheddar, romaine, mustard and mayo on thick slices of crusty sourdough.

### Ham & Comte \$11 DAIRY

Sliced French ham, comte cheese, spicy mustard, butter and romaine served on halved baguette.

### Broccoli Rabe, Ricotta, and Roast Pepper \$10.50 VEG

Buttery sesame semolina bread stuffed with sauteed broccoli rabe, charred red peppers, ricotta and roasted tomato spread.

### Roast Portobello with Chimichurri & Pesto \$11 V NUTS

Roasted portobello mushroom with two herbaceous sauces and romaine on our earthy, flavorful seven-grain bread.

### Chicken Salad with Apple-Fennel Slaw \$11 DAIRY

Tarragon chicken salad topped with roasted tomato, pickled onion, and a bright slaw of lemon, fennel, apple, and herbs, between two slices of challah.

### Prosciutto Mozzarella \$10 DAIRY

Pesto, mozzarella, roasted roma tomato, and prosciutto on ciabatta.

### Mozzarella \$10 DAIRY

Pesto, mozzarella, and roasted roma tomato on ciabatta.

## SALADS

small \$25.50 (serves 6–8) / large \$45.50 (serves 12–15)

### Pickled Vegetable Salad VEG GF

Pickled rainbow carrots and zucchini mixed with crisp watermelon radish, cherry tomato, romaine, and croutons. Adorned with squash blossoms and accompanied by Colson's fresh pesto.

### Kale Chicken Caesar DAIRY

Roast chicken and massaged kale topped with parmesan, croutons, and creamy lemon dressing.

### Chef's Salad VEG

Soft boiled egg, avocado, tomato, cucumber, pickled red onion, and croutons on a bed of lacinato kale and romaine. Comes with red wine vinaigrette dressing.

### Classic Tuna Nicoise GF

Wild albacore tuna with a soft poached egg, crisp haricot vert, purple potatoes, cherry tomatoes, kalamata olives, & pickled red onions over a bed of arugula. Comes with red wine vinaigrette dressing.

### Butternut Squash VEG DAIRY NUTS GF

Roasted spiced squash, cheddar, and toasted almonds resting on massaged kale. Comes with lemon shallot vinaigrette.

### Spring Veggie Salad VEG GF

Mixed greens with fresh asparagus, haricot vert, sugar snap peas, shaved fennel, pickled golden beets, and artichoke pesto.

## HORS D'OEUVRES

### Cheese / Charcuterie Platter \$12

A hearty collection of cheeses and fine charcuterie accompanied by pitted castlevetrano olives and marcona almonds.

### Classic French Crudite Platter \$5

A traditional spread of sliced and whole seasonal gourmet vegetables and house made artichoke pesto.

### Bread Basket \$3

A collection of Colson's most popular fresh baked breads with Alian Milliat jam and shaved Plugra butter. Please inquire about current bread options.

# DESSERT

## AMERICAN SNACK PLATTER

small \$35 (serves 15), large \$65 (serves 30)

*An assortment of Colson's award winning chocolate chip and rum oatmeal raisin cookies, and soft walnut brownies.*

## FRENCH SNACK PLATTER

small \$50 (serves 15), large \$95 (serves 30)

*An assortment of classic French financiers (raspberry, chocolate, pistachio, and coconut) and madeleines with Colson's popular mini Belgian waffles.*

# DRINKS

## COFFEE

\$27 (96oz, serves 12), \$100 (3gal, serves 50)

*Hot coffee by East One Coffee Roasters.*

## HOT TEA

\$27 (96oz, serves 12), \$100 (3gal, serves 50)

*Selection of organic black or herbal teas from Rishi Tea.*

## FRESH SQUEEZED ORANGE JUICE

\$30 (96oz, serves 12), \$100 (3gal, serves 50)

*Lambeth Groves fresh squeezed orange juice.*

## HOT CHOCOLATE

\$45 (96oz, serves 12)

*Ghirardelli chocolate and warm milk.*

## CONTACT US

Get in touch for any special orders & requests

## PARK SLOPE

374 9th St  
Brooklyn, NY 11215  
718.965.6400

## INDUSTRY CITY

253 36th St, 1st Floor  
Brooklyn, NY 11232  
347.637.6676

[catering@colsonpastries.com](mailto:catering@colsonpastries.com)

347.296.8922 (ext 3)

[www.colsonpastries.com](http://www.colsonpastries.com)

## TERMS AND CONDITIONS

All orders are available for pickup or delivery. Catering orders are subject to a \$50 order minimum and 48 hours advanced notice. Delivery fees within Industry City begin at \$10. Delivery fees within Manhattan and Brooklyn are dependent on location and start at \$30. Sales tax not included in the price.

Orders for Mondays must be finalized and paid by 3pm the prior Friday. Orders will be charged if cancelled without notice. All menu items and prices are subject to change.

# COLSON PATISSERIE

CATERING MENU