

THE FRENCH COFFEE SHOP

CATERING MENUS

DON'T FORGET WE ALSO CATER FOR PRIVATE PARTIES, MEETINGS AND CELEBRATIONS WHETHER THEY ARE IN YOUR HOME, OFFICE OR YACHT!

BREADS & PASTRIES BAKED FRESH DAILY

BREADS

FRENCH BAGUETTE	1.25€
MULTI-CEREAL BAGUETTE OR ROLL	1.75€
WHOLE GRAIN BAGUETTE	1.75€
XAPATA BAGUETTE	1.75€
PENNINES PLAIN OR MULTI-CEREAL	0.90€

WIDE VARIETY OF INTERNATIONAL BREADS ARE ALSO AVAILABLE

PASTRIES

CROISSANTS	1.10€
CHOCOLATE NAPOLITANA (PAIN AU CHOCOLAT)	1.30€
SHNECKEN (DANISH OR CARACOLA)	1.50€

ALL THE ABOVE ARE ALSO AVAILABLE IN A MINI FORMAT

HOME-MADE SAUSAGE ROLLS	0.90€
HAM & CHEESE PASTRY BASKETS	2.00€
SPINACH PASTRY BASKET	2.00€
CHOCOLATE CHIP COOKIES	1.00€
SCONES	1.25€
TEA CAKES AND CRUMPETS	1.50€

CAN BE DELIVERED BAKED PRE-BAKED OR FROZEN TO YOUR BOAT OR HOUSE

HOMEMADE DOUGH

SWEET OR SAVORY DOUGH

FROZEN, UNBAKED, MADE FROM OUR ORIGINAL RECIPE, USING ONLY FRESH EGGS AND TOP QUALITY PRODUCTS

SWEET SHORT-CRUST PASTRY (SUGAR DOUGH) 500G	6.90€
SAVOURY SHORT-CRUST PASTRY (FOR QUICHES OR PASTIES)	5.90€
SHEETS OF PUFF PASTRY (FOR PIES)	9.90€

SMALL OR LARGE PASTRY SHELLS OR VOGUE-LA-VAUNTS ARE ALSO AVAILABLE FOR INDIVIDUAL SERVINGS OR CANAPÉS

THE FRENCH COFFEE SHOP FOR THE PAST 18 YEARS HAS BEEN ASSISTING YACHTS WITH ALL THEIR FOOD AND BEVERAGE NEEDS. SOME OF THE TOP YACHT CHEFS ON THE ISLAND FIND OUR HOMEMADE COOKING AND EXPERTISE A BLESSING WHEN IT COMES TO CATERING FOR SPECIAL GUESTS, GROUPS, OR CREW.

ATTACHED YOU WILL FIND:

- A LIST OF SOME OF OUR DAILY MADE PRODUCTS AND DISHES.
- MENUS CREATED WITH THE AID OF YACHT PROFESSIONALS TO BE ENJOYED ON SHORT OR LONG OUTINGS.
- SELECTION OF WINES FROM AROUND THE WORLD CAN BE BOUGHT IN FOR YOU
- LIST OF EQUIPMENT RENTALS AVAILABLE OR EXTRA STAFF.
- "HOW TO" HELPFUL TIPS ON USING OUR FROZEN PASTRIES & BREADS.
- DO NOT HESITATE TO ASK TO SAMPLE ANY OF OUR PRODUCTS OR REQUIRE STORAGE OR COOKING INSTRUCTIONS.

HOMEMADE CAKES

ALL OUR CAKES ARE MADE FROM "THE FRENCH COFFEE SHOP" ORIGINAL RECIPES, USING ONLY FRESH AND NATURAL INGREDIENTS BAKED ON PREMISES.

SOME OF OUR CAKES CAN BE SPECIALLY FROZEN FOR YOU TO USE AT ANY TIME.

CAKES CAN BE STACKED FOR SPACE SAVING STORAGE ON BOARD AND ICINGS CAN BE SERVED SEPARATELY.

VARIETY OF CAKES

CARROT CAKE AND CHOCOLATE CAKE (HALF 12.50€)	21.00€
BANNOFEE PIE	15.00€
LEMON MERINGUE PIE	15.00€
CHEESE CAKE (BLACKCURRANT, STRAWBERRY, OR CHOCOLATE)	18.00€

BIRTHDAY CAKES AND CAKES FOR ALL OCCASIONS ARE AVAILABLE ON REQUEST

FRESH FRUIT SALAD	SMALL 2.50	MED. 3.50	LARGE 4.50
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SANDWICH SELECTION

WHITE/MULTI CEREAL BAGUETTE OR SLICED BREAD WITH LETTUCE, TOMATO, MAYONNAISE, BUTTER ...	1/3	1/2
CHICKEN BREAST	3.00	4.00
BACON & TOMATO	3.00	4.00
CHEESE & TOMATO	3.00	4.00
HAM, CHEESE & PINEAPPLE	3.00	4.00
ROAST BEEF & HORSERADISH	3.00	4.00
HAM AND CHEESE	3.00	4.00
PARMA HAM "JAMÓN SERRANO"	3.00	4.00
EGG & MAYONNAISE	3.00	4.00
TUNA FISH & TOMATOES	3.00	4.00
SMOKED SALMON & CREAM CHEESE	3.00	4.00
PHILADELPHIA, PINEAPPLE & TOMATOES	3.00	4.00
BRIE WITH CRANBERRY SAUCE	3.00	4.00
GARLIC BREAD	2.00	
GARLIC BREAD WITH CHEESE	2.50	

COMBINATION SNACKS

CHOICE OF QUICHE OR TORTILLA WITH MIXED SALAD	5.50
LASAGNE AND MIXED SALAD	6.50
SCOTCH EGG AND SALAD	5.50
CHOICE OF FILLED BAGETTE WITH SIDE SALAD	5.50
QUARTER SPIT ROAST CHICKEN AND SALAD	4.50

SALAD BAR

GREEK SALAD
POTATO SALAD (TFCS TRADITIONAL!)
PASTA SALAD (TRI-COLOUR FUSILI, SPRING ONIONS, PEPPERS)
MOZZARELLA & TOMATO
SALADS: TUNA, CHICKEN, ROAST BEEF SALAD OR CREATE YOUR OWN!!!

SALAD PRICES:

VEGETABLE/GREEN SALAD	SMALL 2.50	MED. 3.50	LARGE 4.50
WITH MEAT/CHEESE	SMALL 3.00	MED. 4.00	LARGE 5.50

JACKET POTATOES FILLED WITH.....

CHILLI CON CARNE, TUNA AND SWEETCORN, CHEESE AND BACON, CHEESE AND BEANS, COTTAGE CHEESE AND PINEAPPLE, CURRY	4.00
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ENTREES

SPANISH TORTILLA (10PC)	2.50	15.00
LASAGNE VEGETABLE OR MEAT (8 PIECES)	4.75	25.00
SELECTION OF QUICHE (10 PIECES)	3.50	15.00
CURRY/CHILLI WITH RICE	5.50	
COTTAGE PIE	4.75	22.00
CHICKEN & MUSHROOM PIE	5.25	25.00
STEAK & KIDNEY PIE	5.25	25.00
CORNER BEEF PIE	3.50	17.00
SCOTCH EGG	3.00	
VARIETY OF CANAPÉS PER DOZEN	14.00	
SUSHI PER DOZEN (MINIMUM 6 DOZEN)	18.00	
CHICKEN WINGS (PER KILOGRAM)	14.00	
SPIT ROAST CHICKEN	6.90	
ROAST SUCKLING PIG (48 HOURS NOTICE)	MARKET PRICE	
SHOULDER OF LAMB (48 HOURS NOTICE)	MARKET PRICE	

PLATTERS

CHEESE BOARD SELECTION WITH BREAD AND CRACKERS	4.80/PAX.
SELECTION OF SEASONAL FRUITS	4.50/PAX.
COLD MEAT PLATTER, CONDIMENTS AND CHOICE OF BREADS	5.80/PAX.

MIN 4 PERSONS

SHORT OR LONG OUTING MENUS

THE FRENCH COFFEE SHOPS MENUS ARE MADE USING ONLY FRESH, QUALITY PRODUCTS AND PREPARED AS CLOSE TO PICK-UP TIME AS POSSIBLE TO GUARANTY FRESHNESS AND SERVICE.

OUR ENTIRE READY TO SERVE MENUS ARE PRESENTED ON STURDY DISPOSABLE PLATTERS; THEY ALSO COME WITH NAPKINS AND IN EASY TO TRANSPORT BOXES AND BAGS.

THEY ARE CREATED FOR A MINIMUM OF 4 PEOPLE AND CAN BE CHANGED TO MEET ALL YOUR NEEDS.

MENU 1

SELECTION OF FRESHLY BAKED BREAD
TOMATO & MOZZARELLA WITH BASIL AND OLIVE OIL
CAJUN CHICKEN PASTA SALAD
SELECTION OF QUICHE OR TORTILLA
COLD MEAT PLATTER (CHICKEN, ROAST BEEF, HAM, CHEESE)
SEASONAL FRUIT PLATTER

16.50€ PER PERSON

MENU 2

TRADITIONAL GREEK SALAD
RUSSIAN POTATO SALAD
SELECTION OF FRESHLY BAKED QUICHE
VARIETY OF FILLED BAGUETTES (CHICKEN, ROAST BEEF, HAM, CHEESE)
SEASONAL FRUIT PLATTER

16.00€ PER PERSON

MENU 3

SELECTION OF FRESHLY BAKED BREAD
MIXED GREEN SALAD
TRADITIONAL TFC'S PASTA SALAD
SPIT ROAST CHICKEN (CUT INTO BITE SIZE PIECES)
FRUIT & CHEESE PLATTER

14.50€ PER PERSON

MENU 4

SELECTION OF FRESHLY BAKED BREAD
TOMATO & MOZZARELLA SALAD OR GREEK SALAD
SELECTION OF QUICHE
SEAFOOD PLATTER (SALMON, MUSSELS, SHRIMP, CRAB SALAD)
FRUIT & CHEESE PLATTER

18.50€ PER PERSON

MENU 5

SAUSAGE ROLLS
BITE-SIZE TORTILLA
PLATTER OF FILLED BAGUETTES (CHICKEN, ROAST BEEF, HAM, CHEESE)
BITE-SIZE CARROT AND CHOCOLATE CAKE

11.50€ PER PERSON

SELECTION OF COLD BEVERAGES TO ACCOMPANY MENUS

WHITE WINE	TORRES VIÑA SOL	7.50€	SYNERA PENEDES (DRY OR SEMI)	4.90€
ROSÉ WINE	SYNERA PENEDES	4.90€	LAMBRUSCO	6.90€
RED WINE	RIOJA CRIANZA	7.50€		
CAVA:	SEGURA VIUDAS	8.50€		
SOFT DRINKS:	VARIETY CANNED DRINKS	2.00€		
STILL WATER:	0.5 LITRE	1.00€	1.5 LITRE	2.00€
COLD CANS OF BEER		2.00€		

CUTLERY, GLASSWARE TO SILVER SERVICE FOR RENT

SILVER WARE, CUTLERY, GLASSWARE, SHOW PLATES, OR DINNER PLATES CAN BE RENTED FOR YOU. CHAIRS, CHAIR COVERS, TABLES AND TABLECLOTHS, NAPKINS, PARASOLS, REFRIGERATORS, OR ANY KIND OF COMPLIMENTARY ITEMS CAN BE FOUND FOR YOU.

HOW TO PROOF AND BAKE OUR CROISSANTS AND PASTRY

**Because our pastries are produced with
top quality products, you will get a wonderful
product from freezer to oven, to table.**

PROOFING

- FROM THE NUMBER OF GUESTS, DECIDE HOW MANY PASTIES YOU REQUIRE TO REMOVE FROM THE FREEZER.
- LINE YOUR BAKING TRAY AND SET THE PASTRIES GIVING THEM ENOUGH SPACE BETWEEN THEM TO PROOF.
- PLACE TRAY IN THE COOLER OR AT ROOM TEMPERATURE.
- LET PASTIES RISE OVERNIGHT, OR FOR A FEW HOURS, DEPENDING ON THE ROOM TEMPERATURE AND HUMIDITY LEVEL.

BAKING

- PREHEAT YOUR CONVECTION OVEN AT 400F
- BRUSH GENTLY THE TOP OF THE PASTRIES WITH EGG WASH
- PUT TRAY IN THE OVEN, LOWER OVEN TEMPERATURE TO 340/350F, BAKE FOR ABOUT 15 TO 18 MINUTES OR A NICE GOLDEN COLOUR.

A FEW PROFESSIONAL TIPS

- IF YOU FORGOT TO REMOVE PASTRIES FROM THE FREEZER. FIND A REASONABLY WARM AREA TO SPEED UP THE PROOFING PROCESS (COVER WITH PLASTIC WRAP) AVOID HIGH TEMPERATURE AS BUTTER WILL LEAK OUT FROM THE CROISSANTS
- IF YOU FORGOT THE EGG WASH ON THE PASTRIES, MIX SOME SUGAR AND WATER AND BRUSH WHEN REMOVING FROM THE OVEN FOR A NICE SHINE.

FOR MORE HELP, CALL OR VISIT US FOR ASSISTANCE.