

At Au Pain Doré, we believe
that eating well is choosing fresh
and wholesome
foods and savouring the
occasional indulgence.

For breakfast, lunch and other
corporate events, we have crafted
a thoughtful catering menu to satisfy
everyone's cravings.

Our new offering is market-inspired:
our recipes are prepared daily
with vibrant ingredients that we have
thoughtfully selected for their taste
and for their exceptional
nutritional benefits.

All our packaging is made of compostable or recyclable material.

Plates and cutlery available on demand. Fees will apply

Contact us

Product offerings may vary per location.
For further inquiries please do not hesitate
to contact us or visit:

ATELIER.AUPAINDORE.COM
aupaindore1956  

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1 Place Ville Marie, #11260, Montréal

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pvm@leduff.ca

Please place your order before 11:00 am the day prior.

Delivery available starting at \$100 before taxes.
Fees applicable.

For any cancellation with less than 24 hours notice,
50% of the order will be invoiced.

IMPORTANT NOTICE: The points (card or app)
will not apply on a catering order.

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Catering Menu

AU PAIN DORÉ®

Bakers' Workshop

ATELIER.AUPAINDORE.COM



Breakfast

Breakfast combo

9.45

Pastry or muffin with a granola yogurt or fruit salad

Pastries and muffins

4.25 / pers.

An assortment of pure butter, artisan pastries

Mini pastries and muffins

4.25 - 2 items / pers.

Artisan breads, butter and jam

3.65 / pers. – min 6 pers.

Breakfast sandwiches

Smoked salmon on multigrain danish - 10.25

Egg and cheese croissant - 8.25

Egg, bacon & cheese croissant - 8.45

Egg, ham & cheese croissant - 8.45

Egg, turkey & cheese croissant - 8.45

Egg, spinach & cheese croissant - 8.25

Fresh fruit platter

7.25 / pers. – min 6 pers.

Mild cheeses and grapes

6.85 / pers. – min 6 pers.

Mild cheddar, brie & grapes

Yogurt with granola or fruit salad

6.35

Lunch

Lunch box: Sandwich

20.25

Artisan sandwich,
side salad, dessert or cheddar cubes and grapes

Lunch box: Salad

22.50

Assortment of 2 salads, cheddar cubes,
grapes and dessert. Choice of protein:

Hard boiled egg - Chicken strips

Tuna salad - Smoked salmon


Artisan Sandwiches

10.95 / pers.

Chicken, bacon & tomatoes

Chicken, swiss and pesto

Ham, brie and apple

Bocconcini and tomatoes 

Turkey and swiss cheese


Turkey, brie and cranberries

Ham and swiss cheese

Ham and cheese croissant

Turkey and cheese croissant

Tuna nicoise on an olive ciabatta roll

Grilled vegetables and goat cheese 

Trio salads

16.00

Assortment of 3 salads. Choice of protein:

Hard boiled egg - Chicken strips

Tuna salad - Smoked salmon

Side salads

1 portion - 5.95

Beet and goat cheese

Greek

Lentil and vegetables

Orzo and pesto

Boiled egg and potato

Quinoa, kale and almond

Carrot and sunflower seeds

Dessert platters

Artisan desserts

4.25 / pers.

Date square, chocolate moelleux, mini rocher coco, natas

Gourmet desserts

5.50 / pers.

Almond and fruit tartlet, cannelé, crème brûlée

Beverages

Brewed coffee thermos medium or dark roast (8 - 10 cups) - 28.95

Organic tea assortment - 3.65

Juice - 2.85

Simply juice - 4.95

Soft drink - 2.85

Eska spring water - 2.85


Eska sparkling water - 3.95

San Pellegrino - 3.95

Rise Kombucha tea - 6.95

V8 vegetable juice - 3.95



 Vegetarian