

CATERING MENU

Coffee & Tea

Drip Coffee Carafe (8 cups)	20
Tea Service (8 cups)	20
Iced Tea (8 cups)	20
<i>Harvest Berry, Just Peachy, Verbena Blues</i>	

Pastry Platter

6-8 ppl Select 8 pastries \$36
10-12 ppl select 12 pastries \$48

Sandwich Platter

6-8 ppl Select 6 sandwiches \$60
10-12 ppl select 10 sandwiches \$100

Salad Bowl *serves 4 – 6 ppl \$42*

6-8 ppl select a signature salad \$42
10-12 ppl select one of our signature salads \$84

Boxed Lunch \$16

(includes sandwich, side salad & cookie or fruit)

Fruit Platter *serves 4 – 6 ppl \$42*

selection of fresh, hand-cut fruit

Cheese Platter *serves 4 – 6 ppl \$40*

fresh cut fruit and crackers

Charcuterie Plate *serves 4 – 6 ppl \$40*

sliced cured meats, olives, pickled veg and crackers

Whole Quiche *serves 4 – 6 \$24*

ham & cheese, mushroom & leek

Brunch Picnic Basket *Serves 6 – ppl \$90*

*3 x Tomato & Avocado Sandwiches
 1 x Salad Bowl or Fruit Platter
 6 x Cookies or Pastries*

All Day Breakfast

Bacon & Eggs your way <i>choice mixed greens or fresh fruit, toast</i>	9.99
Brioche bun or Toasted Baguette <i>butter & Jam</i>	4.00
Steel Cut Oatmeal <i>fresh fruit, maple syrup</i>	7.00
Fruit Salad <i>fresh cut fruit</i>	7.00
Fruit Salad Deluxe <i>granola, Greek yogurt, local honey</i>	9.00
Egg & Aged Cheddar Croissant	7.75
Bacon, Egg & Aged Cheddar Croissant	7.95
Ham & Brie Croissant	7.75
Breakfast Bacon Wrap <i>aged cheddar, tomato</i>	7.95
Breakfast Burrito <i>spicy bean paste, tomato, aged cheddar</i>	7.95
Tomato, Avocado & Cheddar Sandwich	9.99
Quiche <i>Ham & Cheese S 4 L 7</i>	
Quiche <i>Mushroom & Leek S 4 L 7</i>	
Ham & Cheese Omelette <i>choice mixed greens or fresh fruit, toast</i>	12.25
Mushroom & Cheese Omelette <i>choice mixed greens or fresh fruit, toast</i>	12.25
Roasted Veggie & Cheese Omelette <i>choice mixed greens or fresh fruit, toast</i>	12.25
Salmon & Cheese Omelette <i>choice mixed greens or fresh fruit, toast</i>	14.55
Brunch Saturday & Sunday 9am – 2pm	
Lemon Ricotta Pancakes <i>berry compote, whipped cream, lemon curd</i>	13.50
Crème Brulee French Toast <i>berry compote</i>	13.50
Huevos Chilaquiles <i>beans, guacamole, egg, bacon, salsa</i>	14.55
Smoked Salmon Eggs Benny <i>choice mixed greens or fresh fruit, toast</i>	14.55



2897 Lake Shore Blvd. W. 416-252-2127
 Monday – Sunday 9am – 5pm

Coffee & Tea

Drip Coffee	2.00	2.35
Espresso	2.10	2.85
Macchiato	2.35	3.00
Cortado	2.35	3.35
Cappuccino	3.55	4.25
Latte	3.75	4.50
Americano	2.75	3.10
Mocha	3.95	4.85
Chai Latte	3.95	4.85
Matcha Tea Latte	3.95	4.85
London Fog	2.75	3.00
Tea	2.25	2.75
Iced Tea	2.25	2.75
Hot Chocolate	3.95	4.50

Cakes

Basque Cheesecake	25.00
Shibuya Chocolate Fudge Cake	25.00
Almond Cake (Gluten Free)	25.00
Cookie Cake	30.00
Danish Fruit Tart	20.00

Bread

French Baguette	2.50
Brioche Loaf	6.00
Brioche Bun	3.50

World Famous Cookies

Chocolate Chip	3.75
White Chocolate Macadamia	3.75
Chocolate Walnut	4.25
Peanut Butter	3.75
Oatmeal Raisin	3.75
Cookie Box (Dozen)	40.00

Pastries & Desserts

Butter Croissant	3.25
Chocolate Croissant	3.75
Almond Croissant	3.75
Rum Almond Croissant	3.75
Rum Chocolate Croissant	3.75
Pastry Cream Square	4.25
Tortion	3.25
Lemon Bichon	3.50
Financier	4.25
Gateau Basque	4.50
Almond & Strawberry Jam Tart	4.50
Cinnamon Raisin Roll	3.50
Custard Danish	3.50
Assorted Fruit Danishes	4.25
Custard, Apple, Pear, Apricot	4.75
Assorted Fruit Tarts	4.75
Apple, Pear, Apricot, Cinnamon	7.00
Bread Pudding	7.00
Brownie	4.50
Chocolate Bomb	4.99
Chocolate Souffle	4.00

Sandwiches

Ham & Cheese	9.25
<i>ciabatta bun, black forest ham, aged white cheddar</i>	
Eggplant & Arugula	8.99
<i>pickled eggplant, sundried tomato pesto</i>	
Roasted Vegetable	9.99
<i>organic demi-ficelle bun, eggplant, roasted peppers, arugula pesto, pickled red onion brie, spicy antipasto</i>	
Smoked Salmon	9.99
<i>ancient grain bread, smoked salmon, caper mayo, red onion, sprouts</i>	
Prosciutto and Brie	10.25
<i>organic demi ficelle bun, shaved Italian prosciutto, arugula pesto, brie, arugula</i>	
Tomato Avocado Cheddar	10.25
<i>ancient grain bread, avocado, tomato, mayo, aged white cheddar</i>	
Roast Beef	10.50
<i>organic demi ficelle bun, roast beef, horseradish mayo, pickled red onion, aged white cheddar, arugula</i>	
Turkey Club	10.50
<i>ciabatta bun, smoked turkey, bacon, lettuce, tomato, honey- dijon-mayo</i>	
Chicken Curry Wrap	10.50
<i>flour tortilla, roasted curried chicken, granny smith apple, raisins</i>	

Salads

Organic Greens	
<i>fresh seasonal berries, balsamic dressing</i>	S 5 L 9
Cobb	
<i>chicken, avocado, corn, egg, bacon & blue cheese</i>	S 8 L 15
Chopped	
<i>cheddar, ham, chickpea, & tomato</i>	S 8 L 15
Kale	
<i>red pepper, sliced almond, apple, raisin, lemon vin</i>	S 7 L 13
Nicoise	
<i>tuna, tomato, egg, beans, potatoes, olive, capers</i>	S 8 L 15
Beet & Goat Cheese (add greens \$4)	S 8 L 15
<i>candied walnut, balsamic</i>	
Chicken Curry	
<i>green apples & raisins</i>	S 8 L 15
Bocconcini	
<i>tomato, basil & thinly sliced red onion</i>	S 8 L 15
Mixed Bean	
<i>avocado, red onion, & red peppers</i>	S 7 L 13
Greek	
<i>cucumber, pepper, onion, olives, feta</i>	S 8 L 15

Savoury Pastry

Ham & Cheddar Croissant Roll	4.50
Meat Pie	4.00
Small Quiche	8.00
Large Quiche	15.00

LE GOURMAND BAKERY

FOLLOW US!

Instagram & Facebook @legourmandbakery