

# C'est Si Bon

## *Gourmet Grocer and Catering*

### **GOURMET SHOP**

280 SUNSET AVENUE  
PALM BEACH, FLORIDA 33480  
(561) 659-6503

### **CATERING OFFICE**

1128 NORTH FEDERAL HIGHWAY  
LAKE PARK, FLORIDA 33403  
(561) 848-7183  
catering@csbgourmet.com

## LUNCHEON BUFFET PLATTERS

10 guest minimum order. 24-hour notice please.  
prices are per guest.

<b>CHICKEN SALAD OF THE DAY</b> - Our selection of grilled or creamy chicken salads vary each week- please ask	6.00
<b>ANTIPASTO MEAT AND CHEESE</b> - Ham, Genoa salami, sliced Swiss cheese, imported olives, roasted peppers and pesto mayonnaise	9.50
<b>NEW YORK DELI MEAT AND CHEESE PLATTER</b> - Ham, turkey breast, salami, Swiss cheese, cheddar cheese, garnished with grape tomatoes, dill pickles and olives	9.00
<b>POACHED SALMON</b> - presented in individual portions, garnished with fresh lemon and dill, served with a creamy cucumber dill sauce	12.00
<b>LAHVOSH SANDWICH PLATTER</b> - an assortment of our delicious lahvosh wrap sandwiches, sliced so that guests can enjoy more than one!	7.50
<b>ASSORTED SANDWICH PLATTER</b> - tarragon tuna, ham & swiss, and breast of turkey on homestyle breads. Mayo & mustard on the side.	7.00
<b>PASTA SALAD OF THE DAY</b> -	3.00
<b>KALE AND ALMOND SLAW</b> -	3.50
<b>CAESAR SALAD</b> with house made croutons and shaved Parmesan Add grilled marinated chicken - 3.00 pp Add grilled marinated shrimp - 6.00 pp	4.50
<b>FLORIDA GREENS SALAD</b> , oranges, grapes, candied nuts, citrus dressing	4.50
<b>CAPRESE SALAD</b> Fresh mozzarella di bufala, vine ripened tomato, basil, pesto dressing	7.50
<b>SIDE SALADS OF THE DAY</b> Please ask about our rotating selection of Slaws, Green Salads, and Vegetable Salads, or visit our website at <a href="http://www.csbgourmet.com">www.csbgourmet.com</a> for our weekly menu of specials	
<b>ARTISAN ROLL &amp; BREADS ASSORTMENT</b> including fresh creamery butter pats	1.50

# SANDWICH SELECTIONS

10 guest minimum order. 24-hour notice please.

## CLASSIC SANDWICH BOXED LUNCH

On homestyle breads, French baguette, or a wrap. Minimum order is 5 sandwiches of any one type.

Choice of sandwich served with one side salad and a fresh baked cookie 12.50

Choice of sandwich served with 2 side salads and a fresh baked cookie 15.00

### SIDE SALADS

Fresh Fruit

Country Cabbage Slaw

Pasta Salad

Special Salad of the day

**TARRAGON TUNA** Premium white albacore tuna, lightly dressed with lemon mayonnaise and tarragon

**FRESH HERB ROASTED BREAST OF TURKEY** Thinly shaved, with pesto mayonnaise

**DILLED EGG SALAD** with dijon and red onion

**BLACK FOREST HAM AND SWISS** with your choice of honey mustard mayonnaise or Dijon mustard

**CURRIED CHUTNEY CHICKEN SALAD** prepared with fresh ginger and mango chutney

**FILET OF BEEF TENDERLOIN** with horseradish mayonnaise (add 7.50 each)

**CAPRESE SANDWICH** Vine ripened tomato, fresh mozzarella, basil leaves with pesto on mini baguette

**LAHVOSH SANDWICHES**, made on traditional lahvosh flatbreads – choice of Italian, Turkey, or Lahvosh of the day

## CUSTOMIZE YOUR SANDWICH

add 1.00 per sandwich for the addition of any of the following

Applewood Smoked Bacon

Sliced Vine-ripened Tomato

French Brie

Fresh Avocado

## BEVERAGES

Coke, Diet Coke, Sprite – 1.00

Evian bottled water - 1.50

Pellegrino sparkling water - 1.50

GUS sodas – cola, root beer, lemon, orange, gingerale, cranberry lime - 2.50

Tea's Tea (green tea) - 2.50

Havana Iced Coffee - 2.50

# CHEESE & CHARCUTERIE PLATTERS

Medium serves 10-12 guests. Large serves 20-25 guests.

On our disposable platters, or we will set up on yours!  
48-hour notice please.

	Medium	Large
<b>AMERICAN CLASSIC CHEESE BOARD</b> A traditional selection of sharp cheddar, Swiss and brie cheeses, garnished with grapes and strawberries. Crackers are included.	55.00	85.00
<b>CONNOISSEUR'S CHEESE BOARD</b> Includes some of our finest, such as triple crème, chevre, sheep's milk cheese and an imported blue with seasonal fresh fruit garnish. This superb selection may vary depending on availability. Crackers are included.	95.00	145.00
<b>SMOKED SALMON AND DILL BRIE TORTE</b> Our imported French brie, layered with smoked Norwegian salmon, fresh dill & finely minced scallion, garnished with lemon and a smoked salmon rosette. Sliced baguette included. Medium is 1/2 wheel and large is a full wheel.	75.00	135.00
<b>CHARCUTERIE PLATTER</b> Truffle mousse and country pates, and cured sausage, with cornichons, imported olives, Dijon mustard, and sliced baguette	95.00	145.00
<b>TUSCAN ANTIPASTO</b> Sopressata, Genoa salami, prosciutto, ham, perllini mozzarella, roasted vegetables, marinated artichoke hearts, imported olives and crostini crackers	125.00	175.00

Not sure how much to order? If you order multiple platters, medium size may be just fine even for a large group. Call the catering office at 561-848-7183, and we will be happy to help you with your order.

# PARTY PLATTERS

Medium serves 10-12 guests. Large serves 20-25 guests.  
 Ready to serve on our disposable platters, or we will set up on yours!  
 48-hour notice please.

	<b>Medium</b>	<b>Large</b>
<b>FRESH SEASONAL FRUIT ARRAY</b> An enticing selection of the season's most delectable fruits.	70.00	95.00
<b>GARDEN VEGETABLE DISPLAY</b> Crisp seasonal vegetables served with your choice of dip	65.00	90.00
<b>SMOKED SALMON COCKTAIL PLATTER</b> Smoked premium salmon cut in cocktail size pieces. Includes cream cheese, capers, Bermuda onion, lemon, dill and dark bread.	85.00	110.00
<b>FILET OF BEEF TENDERLOIN</b> Our delicious roasted filet of beef, cut in cocktail size pieces. Includes horseradish Dijon sauce and thinly sliced French baguette. Large serves 18-20 cocktail size or 10-12 luncheon/dinner portions		220.00
<b>JUMBO COCKTAIL SHRIMP or GRILLED SHRIMP</b> Chilled steamed shrimp served with cocktail sauce	3 doz 95.00	6 doz 175.00
Grilled marinated shrimp with key lime mustard sauce	105.00	190.00
Grilled coconut shrimp with red curry coconut sauce	105.00	190.00
<b>FLORIBBEAN GRILL</b> Grilled marinated beef filet skewers and shrimp mango sweet red pepper skewers with chimichurri sauce and key lime mustard sauce *4 dozen is 2 dozen beef and 2 dozen shrimp *8 dozen is 4 dozen beef and 4 dozen shrimp	4 doz 135.00	8 doz 250.00
<b>C'EST SI BON LAHVOSH CANAPES</b> Choose from turkey, Italian antipasto, smoked salmon, shrimp and mango, roasted vegetable mozzarella & pesto (medium – 3 types/48 pieces) (large – 4 types/64 pieces)	70.00	90.00
<b>CSB SANDWICH SLIDERS</b> Your choice of – steak & horseradish mayo, turkey cheddar & bacon, ham swiss & Dijon mayo, and dilled shrimp (medium – 2 types/24 pieces) (large – 3 types/48 pieces)	95.00	175.00
<b>ASSORTED MINIATURE SWEETS – THE “COOKIE COLLECTION”</b> Double chocolate brownies, chocolate chip and cinnamon oatmeal raisin cookies (medium –48 pcs) (large –64 pcs)	45.00	60.00
<b>ASSORTED MINIATURE SWEETS – THE “PREMIUM COLLECTION”</b> Choose from chocolate raspberry mousse cups, fresh fruit tartlets, Russian tea cakes, French macarons, and lemon coconut bars (medium – 3 types/48 pieces) (large – 4 types/64 pieces)	80.00	110.00

# HOT HORS D'OEUVRES

48 hour notice please

SOLD BY THE DOZEN, UNLESS NOTED OTHERWISE –

PRICE PER PIECE

• Palm Beach cheese puffs (18 pieces)	1.25
• Thai vegetable spring rolls, tamarind ginger dipping sauce	2.00
• Wild mushroom, cheddar, leek tartlets	1.50
• Cocktail franks in puff pastry	1.00
• Spanokopita (spinach in filo triangles)	1.50
• Wild mushroom filo rolls	1.75
• Gruyere and leek tartlets	1.50
• Mini quiche – bacon, lobster, broccoli or spinach	1.50
• Raspberry almond brie filo	1.75
• Pear almond brie filo	1.75
• Miniature beef wellington	2.00
• Hot artichoke roasted red pepper crostini	1.25
• Buffalo chicken spring rolls, blue cheese dip	2.00

## MINIMUM ORDER 36 PIECES BELOW:

• Grilled marinated jumbo shrimp, key lime mustard sauce	3.00
• Coconut sesame chicken tender skewers	2.00
• Key West conch fritters, spicy cocktail sauce	1.75
• Baby lamb "pops", minted merlot glaze	3.50
• Cheeseburger sliders	3.50
• Cocktail meatballs – sweet & sassy or turkey ginger peach	1.00
• Chicken and mango skewers, Thai peanut sauce	2.00
• Hoisin glazed bacon wrapped scallops	2.25
• Miniature crabcakes, remoulade sauce	2.00
• Coconut shrimp, tamarind ginger dipping sauce	2.50
• New England lobster and cheddar tartlets	2.00
• Maple bacon wrapped dates with manchego	2.25
• Pecan apple brie tartlets	1.50

LAST MINUTE PARTY?? visit our Palm Beach shop for a wide selection of hors d'oeuvres

WANT OUR STAFF TO HELP?? Call the Catering Department at (561) 848-7183, and request our COMPLETE CATERING Hors d'oeuvres menu with more than 40 additional selections.

# COLD HORS D'OEUVRES

**MINIMUM ORDER IS 2 DOZEN OF ANY ONE TYPE:**

PRICE PER PIECE

Roasted vegetables, mozzarella and pesto lahvosh canapés	1.25
Large cocktail shrimp, traditional cocktail or remoulade sauce	2.25
Belgian endive spears with jumbo lump crab and chives	3.00
Asparagus wraps with smoked salmon and champagne mustard	2.00
Smoked salmon canapés on dark bread	2.00
Smoked salmon lahvosh rolls with capers and dill	1.25
Stone crab claws with mustard sauce (in season)	market price
Caviar canapés (white toasts, chopped egg, and onion on the side)	1.00 +caviar
Filet of beef on herbed baguette with horseradish dijon cream	2.50
Asparagus wraps with prosciutto, pesto drizzle	2.00
Italian lahvosh canapés with ham, salami, olives and swiss	1.25
Cocktail sandwiches – turkey pesto, honey mustard ham, chicken salad, egg salad	1.50
- shrimp salad, smoked salmon, roast beef	2.00
Assorted tea sandwiches – same as above, individually decorated	add .50 per piece
Slider sandwiches on cocktail rolls – same selection as above	add 1.50 per piece
Cucumber and watercress canapés	2.00
Canapés of hummus and roasted sweet peppers	1.50
Curried chutney chicken lahvosh canapés	1.25
Belgian endive spears with roquefort & pecans	2.00
Country pâté on rye points with dijon cream	2.50
Mini fresh fruit skewers on bamboo knot pics	1.50

**MINIMUM ORDER IS 36 PIECES OF ANY ONE TYPE:**

Roquefort pecan grapes	1.25
Belgian endive with dilled chicken, kalamata and feta cheese	2.50
Skewers of oven dried tomato, perlini mozzarella and fresh basil	2.00
Antipasto skewers – mozzarella, salami, ham, olive, artichoke	2.50
Bruschetta toasts with fresh tomato basil topping* 1.00 each (requires customer assembly)	

Cold hors d'oeuvres are packaged in takeout pans. If you would prefer to have them arranged on garnished takeout platters, ready to serve, please add \$10.00 per tray.

## THE MAIN COURSE

Items are prepared in take-out pans, ready to heat and serve.  
48-hour notice please  
For our menu of daily specials, go online to [www.csbgourmet.com/](http://www.csbgourmet.com/)

Prices on Request

### ENTRÉE DISHES

- Chicken scallopine, lemon caper dijon sauce
- Chicken scallopine, mushroom marsala sauce
- Curried chicken with apples
- Coconut crusted chicken, tamarind ginger sauce
- Herb roasted breast of turkey, pan gravy
- Chicken tetrazzini with mushrooms
- Filet of beef tenderloin, horseradish dijon sauce
- Braised short ribs of beef
- Shepherds pie
- Grilled marinated lamb chops, minted merlot sauce
- Nueske's applewood smoked ham
- Roulade of pork tenderloin, cranberry pear pecan stuffing
- Poached salmon, cucumber dill sauce
- Jumbo lump crabcakes, roasted red pepper remoulade
- Bahamian fish pie
- Lasagna – vegetarian or beef & sausage
- Macaroni & cheese – traditional or with bacon, lobster or truffle
- Baked frittata – choice of bacon, ham, spinach, mushroom, roasted vegetables, sausage, tomato

### SIDE DISHES

- Herb roasted new potatoes
- Twice baked Yukon gold potatoes
- Cheddar and herb potato gratin
- Saffron rice with artichoke, tomato, peas
- Nutted white and wild rice pilaf
- Angel hair pasta nests – tomato & pesto or julienne vegetables
- Orzo with roasted vegetables and pinenuts
- Zucchini pancakes
- Jumbo asparagus with fresh herb butter
- Pesto roasted broccoli
- Spinach nicoise
- Rosemary roasted baby carrots
- Array of roasted vegetables
- Vegetable medley
- Mediterranean greens salad, tomato, olives, feta, artichoke
- Florida greens salad, oranges, grapes, candied nuts, citrus dressing
- BLT greens salad, crumbled bacon, tomato, blue cheese, ranch



# OUR SERVICES

## **DELIVERY**

Gourmet to Go orders are available for pickup at either our Palm Beach or North Palm Beach locations. Delivery is also available at an additional fee.

## **EVENT PLANNING**

Full service catering, event coordination and customized menus are also available. Please call our Catering Office at 561.848.7183 for details.

## **SERVICE PERSONNEL**

Service personnel, bartenders and chefs are available for all events, subject to availability. Please call our Catering Office for details.

## **DISPOSABLE SUPPLIES**

Disposable supplies are available with Gourmet to Go orders. Please inquire about styles and prices.

## **RENTAL EQUIPMENT & TABLE SETTINGS**

C'est Si Bon works with the best area rental equipment companies, and is happy to assist you to provide anything from china & flatware, to tables & linens to tenting. Samples of many available rentals can be seen at our North Palm Beach showroom, by appointment.

Please visit our website at [www.csbgourmet.com](http://www.csbgourmet.com) for additional information about our services.