

# LA TARTE TROPÉZIENNE®

— 1955. SAINT-TROPEZ —

## Catering Menu

### LA TARTE TROPÉZIENNE

<b>12' BABY TROP' TOWER</b> - Feeds approximately 22 people	\$150.00
<b>24' BABY TROP' TOWER</b> - Feeds approximately 50 people	\$300.00
<i>Serving size based on 3 pieces / person.</i>	
<b>BABY TROP'</b> - Bite-sized Tarte Tropicaine	\$2.25
<i>Recommended serving size 3 pieces / person</i>	
<b>MEDIUM TARTE TROPÉZIENNE</b> - Feeds 6 – 8 people	\$40.00
<b>MEDIUM TARTE TROPÉZIENNE &amp; FRUIT</b> - Feeds 6 – 8 people	\$47.00
<i>Fruit selections based on seasonal availability</i>	

### VIENNOISERIE

#### AUTHENTIC 'FRESH-BAKED' FRENCH CROISSANTS

<b>CLASSIC</b>	\$3.50
Light, flaky, crispy, and with a great butter taste – the essential breakfast ingredient	
<b>HAZELNUT CHOCOLATE FILLED</b>	\$4.25
An intense authentic cocoa flavour with a delicate, crispy, melt-in-your-mouth pure butter pastry	
<i>Note: Contains nuts.</i>	
<b>ALMOND FILLED</b>	\$4.25
Light, flaky, crispy, buttery taste filled with premium almond paste and topped with toasted almond slices	
<i>Note: Contains nuts.</i>	
<b>PAIN AU CHOCOLAT</b>	\$3.75
Extra crispy, buttery puff pastry filled with rich dark chocolate filling	
<i>Note: Assorted platters available upon request.</i>	

### MINI FILLED TARTS

<b>TARTELETTE FRAMBOISE</b>	\$3.00
Sweet shortcrust tartlet filled with Crème Tropicaine topped with fresh fruit	
<b>MOUSSE AU CHOCOLAT</b>	\$3.00
Semi-sweet shortcrust tartlet filled with a light, frothy, rich and creamy chocolate mousse	

### CHARCUTERIE BOARDS

All boards are seasonal and come with fresh assorted meats and cheeses, pâté, an assortment of accoutrements, and your choice of French baguette or gourmet crackers

<b>Small Board</b> – Serves up to 6	\$100.00
<b>Medium Board</b> – Serves up to 12	\$200.00
<b>Large Board</b> – Serves up to 20	\$320.00
<i>Note: Custom-sized boards available upon request.</i>	

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TARTE TROPÉZIENNE  
LA TARTE TROPÉZIENNE A. DUFRENE  
ORIGINAL TROPÉZIENNE BY MICKA FROM ST. TROPEZ  
LA TABLE TROPÉZIENNE



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BABY TROP'

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## GOURMET SANDWICHES

<b>PAN BAGNAT</b> Authentic Italian Panini, Marinated Grilled Chicken Breast, Roasted Garlic Dijonnaise, Kalamata Olive-Anchovy Tapenade, Arugula, Cucumber, Red Onion, Sliced Tomato, Swiss Cheese	\$12.00
<b>JAMBON BEURRE</b> Authentic French Baguette, Smoked Pit Ham, Gruyere-Butter Spread, Roasted Garlic Dijonnaise, Arugula, Sliced Tomato, Red Onion	\$12.00
<b>OVEN-ROASTED TURKEY &amp; BRIE</b> Empire Bakery Hippie Health Wheat Bread, Marinated Oven-Roasted Turkey Breast, Sliced Brie, Cranberry Jam, Roasted Garlic Dijonnaise, Arugula, Red Onion	\$15.00

*Note: Assorted platters available upon request.*

## GOURMET SALADS

<b>WHITE WINE POACHED PEAR &amp; FRENCH BLUE CHEESE SALAD</b> Arugula, Red Onion, Carrot, Radish, Toasted Walnuts Roasted Shallot Vinaigrette	\$12.00
<b>HERB CRUSTED GRILLED SALMON NIÇOISE SALAD</b> Sweet Gem Lettuce, Red Onion, Carrot, Radish, Cherry Tomato, Cucumber, Kalamata Olives, Roasted Potato, Haricot Vert, Farm Egg, Honey-Dijon Vinaigrette	\$15.00

## CAVIAR

<b>SMOKED RAINBOW TROUT CAVIAR</b> Cold-smoked trout roe lightly smoked with natural apple and cherry wood without overpowering the natural flavor of the eggs.	\$11/oz
<b>BOWFIN CAVIAR</b> Highly regarded by connoisseurs, this small and black roe is known for its intense earthy flavor, with mild tang and hints of spice.	\$14/oz
<b>GOLDEN IMPERIAL KALUGA HYBRID CAVIAR</b> Farm-raised "Imperial Beluga," derived from a hybrid of Amur River sturgeons Kaluga ( <i>Huso dauricus</i> ) and Schrenke ( <i>acipenser schrenke</i> ) come in beautiful colors ranging from vibrant gold to chocolate brown, large grains light in color, with a delicate, buttery flavor and a slight hint of the sea. If you like a firm grain Imperial Osetra, then you will love this ecologically friendly farm-raised caviar.	\$23/10g
<b>IMPERIAL WHITE STURGEON CAVIAR</b> Rarest grade of US white sturgeon caviar admired by caviar enthusiasts for its amazing appearance. This malossol roe has a mix of briny taste and creamy nuttiness. Medium-sized golden beads are extremely high quality, appreciated for having a clean and delicate flavor with a buttery finish. Eco-friendly farmed roe from Sacramento, California.	\$24/10g
<b>POLISH ROYAL AMBER OSETRA CAVIAR</b> Traditionally from the major Siberian river basins, now farmed in Warmia, Poland. This Malossol <i>Acipenser Gueldenstaedtii</i> sturgeon roe is medium sized and firm with a buttery classic Osetra flavor. An exceptional tasting caviar dark amber in color with notes of traditional wild-Caspian Osetra, and a uniquely clean finish. A fine traditional caviar from sustainable farm-sourced sturgeon.	\$27/10g

Orders can be placed 72 hours in advance by email [r.velazquez@latartetropézienne.fr](mailto:r.velazquez@latartetropézienne.fr) or phone +1 917 596 4033.

Minimum order \$50.

Orders under \$150 must be picked up at our commissary kitchen.

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