



# VELOUTÉ

## Brunch

French Provencal petit déjeuner for your next get-together & celebration.

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Choose from our main courses, salads, pastries, and sweets for a beautiful & delectable brunch for parties of 20 or more. (Need some brunch items for a smaller gathering? Check out our smaller Brunch menu under "orders" and email us to arrange for your desired day to pick-up/deliver)

### Plat Principal

#### Quiche

\$7.50/ per serving

Lorraine (bacon, caramelized onion, & Swiss)

-Florentine (spinach & goat cheese)

-Quatre Fromage (4-cheese blend)

-Veggie (seasonal veggies & Swiss)

\*can be served warm or cold

#### Petit Lox & Bagel

\$10.50/per serving

An open-faced bagel topped with smoked salmon, herbed cream cheese, capers & chives

#### Petit Berry Yogurt Parfait

\$7.50/per serving

Vanilla yogurt, gluten-free granola & fresh berries.

\*Vegan option available

#### Grilled Cedar Plank

King Salmon

\$16.50/per serving

Served with lemon-dill beurre blanc

(can be served warm or cold)

#### Petit Croque Monsieur

\$4.50 per serving

Smoked ham & Swiss sandwich.

made with Farm-to-Market Semolina bread

& a bechamel cream sauce

\*can be served warm or cold

#### Sweet Crêpe Board

\$13.00/per serving

Build-your-own crepes with whipped vanilla cream, berries, cinnamon-apple compote, Nutella for filling options



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## Plat d'Accompagnement

### Fruit & Berry Tray

\$7.50/per serving

*Fresh berries, melon, grapes, & pineapple*

### Pastry Assortment

\$7.00/per serving

*petit scones, cannelés, & pain au chocolat*

### Breakfast Fruit & Oat Cookies

\$4.00/per serving

*protein-packed cookies with oats, dried fruit, walnuts, white chocolate, flax seeds, & chia seeds*

### Breakfast Charcuterie

\$8.50/per serving

*Center-cut bacon & breakfast sausage*

### Shrimp Cocktail

\$14.00/per serving

*poached black tiger shrimp, served cold with a roasted garlic aioli.*

## Salades

### House Salad \$6.50/per serving

*Spinach/arugula greens with red onion & tomatoes, tossed with a house-made lemon-honey vinaigrette.*

### Organic Kale Salad \$8.00/per serving

*Pine nuts, lemon vinaigrette, shaved parmesan cheese*

### Carrot Salad \$7.00/per serving

*Julienne fresh carrots tossed with house lemon vinaigrette*

### Strawberry Spinach Salad \$8.50/per serving

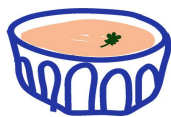
*Baby leaf spinach tossed with fresh strawberries, goat cheese, and raspberry vinaigrette.*

### Caesar Salad \$6.50/per serving

*Crisp romaine lettuce topped with grilled chicken breast, croutons & shaved parmesan cheese*

### Warm Goat Cheese Salad \$9.00/per serving

*Pan-seared goat cheese on a bed of spring greens with a raspberry vinaigrette*



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## Sucres

Chocolate Tuxedo Mousse \$8.00/per serving  
*Dark chocolate & white chocolate  
with ganache shavings*

Crème Brûlée \$8.00/per serving  
*(passion fruit, vanilla, raspberry, coffee)*

Clafoutis 10"- serves 8-10 / \$35.00  
*black cherries baked in a flan-like custard*

Fresh Fruit Petit Tarts- 3"/\$7.50  
*with seasonal fruit, vanilla pastry cream &  
a sweet butter crust*

Chocolate Basque Gâteaux 9"- serves 8-10/ \$34.00  
*chocolate Belgian custard, baked in between two layers  
of a sweet butter crust.*

Pear Bourdaloue 9" serves 8/\$34.00  
*white wine poached pears, baked in  
an almond frangipane & sweet butter crust*

Dark Chocolate Petit Tarte 3"/\$8.00  
*a dark Belgian chocolate ganache,  
baked in a sweet butter crust*

Parisian Flan- 9" serves 8/\$30.00  
*Tahitian vanilla custard,  
baked in a sweet butter crust*

Éclairs- 3"/\$7.50  
*Vanilla cream filled puffs, topped  
with chocolate ganache.*

*For your next breakfast, lunch or special event, indulge in French Provencal fare.*

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