

EVENT

FRENCH MACARONS

Almond meringue shells filled with ganache or buttercream. Orders of 200+ require advance notice of 7 days.

FULL-SIZE each	2.00
50+	1.90
100+	1.85
MINI-SIZE each	0.75
CUSTOM (sprinkles, gold or silver dusting, mix & match colors) each	add 0.50

MACARON TOWERS

Our macaron towers are offered in 3 heights, ideal for events of any size. You may choose any macaron flavor, with a minimum of 1 dozen per flavor. Advance notice of 7 days required.

4 TIER approx. 40 macarons	starting at 120.00
6 TIER approx. 90 macarons	starting at 250.00
10 TIER approx. 240 macarons	starting at 590.00



MINI DESSERT CUPS

Mini dessert cups come in a variety of seasonal flavors. They have two layers of mousse or ganache, with either cake pieces or fresh berries, topped with buttercream. Can be made gluten friendly upon request.

BY THE DOZEN 32.00

CREAM PUFFS

Pâte à Choux filled with pastry cream. Flavors available are vanilla, chocolate, hazelnut, nutella, and dulce de leche.

REGULAR by the dozen 30.00

MINI by the dozen 16.00

Mini cream puffs require a minimum order of 3 dozen per flavor.

CROQUEMBOUCHE

A croquembouche is a traditional French dessert consisting of cream puffs stacked into a tower and can be decorated with caramelized sugar or chocolate decor. You may choose any pastry cream flavors, with a minimum of 1 dozen per flavor. Advance notice of 7 days required.

..... starting at 220.00



OUR STORY

Alejandra Mamud and Cristina Lazzari, sisters from Rosario, Argentina, were living in Miami when they decided that Mississippi was the perfect place to follow their dream of organic farming. Together with their mother, Maria Maya, they began one of the first certified organic farms in Mississippi.

Combining her love for both arts and sweets, Alejandra decided to study at The French Pastry School in Chicago, where she studied under Chefs Jacqy Pfeiffer and Sébastien Canonne, M.O.F. She continued her work under the guidance of master bakers and world-renowned pastry chefs at various hotels, restaurants, and bakeries in Chicago.

With Cristina having gained experience working in coffee and pastry shops all over Europe, the sisters set out to create a place where they could share their cultural experiences with Jackson. Along with their mother and Cristina's Swedish-Italian husband, they started selling Alejandra's creations at the Mississippi Farmer's Market in 2013. After developing a loyal following, they decided to call Fondren "home" by opening their storefront in 2014.

At La Brioche, you feel as if you've been transported into another place when you walk through the doors. Although the technique is French, you'll find influences here from around the world. The family has set out to fuse their South American and European roots while using high quality ingredients, an array of flavors and textures, and providing exceptional customer service in a warm, relaxing atmosphere.



Fondren District 2906 North State Street 601.988.2299 catering@labriochems.com
 Museum of Art 380 S Lamar Street 601.965.9900 www.labriochems.com

La Brioche

CATERING

JACKSON, MS



BREAKFAST

LUNCH

EVENT

BREAKFAST PASTRIES

SWEET CROISSANTS 42.00
Includes 12 assorted plain, chocolate, guava & cream cheese, and morning star (quince with pastry cream) croissants.

SAVORY CROISSANTS 49.00
Includes 12 assorted turkey & cheese, ham & cheese, and ham & jalepeño croissants.

ASSORTED MUFFINS 40.00
Includes 12 assorted blueberry, chocolate, and olive oil & fennel muffins.

HEARTY BREAKFAST 62.00
Includes 6 bacon & egg brioche sandwiches, 3 full-sized spinach souffles, and 3 full-sized ham & cheese souffles.

MINI SOUFFLÉS 36.00
Includes 12 spinach & cheese and 12 ham & cheese 2-inch soufflés.

MINI CROISSANTS
As assortment of plain, chocolate, turkey & cheese, and ham & cheese mini croissants. *Allow 2-3 pieces per person.*

36 PIECES 56.00
48 PIECES 74.00

BACON & EGG BRIOCHE 5.25/EACH
Bacon, egg, and cheese with aioli on a brioche bun. *Minimum order of 6.*

SOUFFLÉ 5.15/EACH
Four-inch ham & cheese or spinach & cheese soufflé. *Minimum order of 6.*

BREAKFAST COMPLEMENTS

YOGURT PARFAIT 9 OZ EACH 3.95
Yogurt, fresh berries, and granola. Fruit changes based on seasonal options and availability.

FRUIT TRAY
Assorted fruit, petits chocolate financiers, and chantilly cream.

SMALL serves 10-12 39.00
MEDIUM serves 30-35 98.00
LARGE serves 40-45 124.00

COFFEE THERMOS 96 OZ 22.00
Your choice of Northshore Specialty Coffee: medium, dark, or dark decaf. The coffee box includes cups, sugars, and creamers.

ORANGE JUICE HALF GALLON SERVES 8 8.00



SHAREABLES

SANDWICH PLATTER 62.00
Includes 4 sandwiches and 2 wraps, cut in half (12 pieces total) with cornichones. *6-8 servings.*

COMPLETE SANDWICH PLATTER 86.00
Includes 4 sandwiches and 2 wraps, cut in half (12 pieces total) served with 6 bags of chips, cornichones, a simple green salad to share or a cucumber & black bean salad to share, and 6 French macarons. *6-8 servings.*

THE ITALIAN
salami, ham, provolone, lettuce, bamba sauce, and mayonaise.

THE PARISIAN
roasted chicken salad with walnut pesto, tarragon crème fraiche on a butter croissant

TURKEY BISTRO
turkey, brie, spinach, apple, and pepper jelly.

PROSCIUTTO & MOZZARELLA
dressed with Castelvetrano olive and raisin salad.

MEDITERRANEAN WRAP
roasted eggplant, Romesco spread, spinach, and cucumbers on a soft flatbread.

TURKEY AIOLI WRAP
with spinach, provolone cheese, and tomatoes on a soft flatbread.

SALADS small large
serves 6-9 serves 12-16

SCANDINAVIAN SALAD 30.00/60.00
baby kale, smoked salmon, hard boiled egg, feta cheese, greek olives, pumpkin seeds, and sherry aioli dressing.

MEDITERRANEAN SALAD 25.00/50.00
green lentils, cauliflower shavings, baby kale, crostini crumbs with lemon & parsley dressing.

FRENCH BISTRO SALAD 30.00/60.00
roasted chicken with walnut pesto, spinach, arugula, zucchini, and parmesan cheese, with lemon & parsley dressing.

SIMPLE GREEN SALAD 22.00/44.00
mixed baby greens, greek olives, pumpkin seeds, feta cheese, with balsamic vinaigrette.

Add Chicken 14.00/28.00



BOXED LUNCHES

SANDWICH BOXES 12.50/EACH
Includes a sandwich of your choice, cornichones, chips, and a French macaron. *Minimum order of 6.*

SALAD BOXES 12.50/EACH
Includes a salad of your choice, crostini, and French macaron. *Minimum order of 6.*

COMPLEMENTS

CUCUMBER & BLACK BEAN SALAD
Fresh cucumbers, black beans, corn, tomatoes, and onions perfectly blended for a delicious and healthy side option.

SMALL serves 6-8 20.00
LARGE serves 12-16 40.00

SOUPS
All soups are served as an 8oz portion. Minimum order of 6 servings per flavor.

Roasted Red Pepper & Smoked Gouda 4.25
Seasonal Flavor 4.25

BEVERAGES

FLAVORED SPARKLING WATER 12oz 1.40
IZZIE 12oz 1.40
PERRIER 12oz 2.00
BOTTLED WATER 16oz 1.30
SWEET OR UNSWEET TEA 8.00/GALLON
Add cups, ice, and fresh lemon slices 2.00



GELATO & SORBET

We offer a wide variety of Italian gelato and sorbet. Flavors include chocolate, coffee, stracciatella, amarena, mango, and strawberry. We also have other flavors available seasonally.

LITER 25.00
Add cups, spoons, and mini French macarons 10.00

COOKIES

ASSORTED COOKIE BOX 15.00
Our assorted cookie box comes with 18 cookies. It includes sweet and salty, and chocolate diamant cookies.

ORIGINAL ALFAJORES /DOZEN 28.00
CHOCOLATE ALFAJORES /DOZEN 36.00
MINI CHOCOLATE ALFAJORES /DOZEN 16.00
Alfajores are traditional Argentinian cookies. The Original Alfajor is two Maizena cookies filled with dulce de leche and rolled in coconut shreds. The Chocolate Alfajor is two chocolate cookies filled with dulce de leche and covered with dark chocolate.



SAVORY

MINI SAVORY PUFFS/DOZEN 16.00
Pâte à Choux filled with cream cheese, romesco, and sour cream. *Minimum order of 3 dozen.*

CHARCUTERIE
Assorted meats and cheeses accompanied by pickles, olives, crostini, and fruit chutney.

PER SERVING 9.00
Minimum order of 12 servings.

PETITS FOURS

Our Petits Fours come as an assortment of bite-sized pastries.

BY THE DOZEN 16.00
Minimum order of 3 dozen. Each dozen serves 3-4 people.

CHEESECAKE BITES
Available in a variety of seasonal flavors.

OPERA CAKE BITES
Coffee buttercream, dark chocolate ganache, and almond jaconde layers.

MINI TARTLETS
Available in a variety of seasonal mousse flavors, topped with a buttercream or Italian meringue.

MINI FRENCH MACARONS
Available in a variety of seasonal flavors.

