



Mère Bulles

CATERING

SOUP

Charleston She Crab Bisque - \$8
Soup du Jour - \$6

SALAD

Mère Bulles House Garden Blend
(with ranch and house dressing) - \$7
Chef's Traditional Caesar - \$7

SNACKS

(all snacks \$3)

Vegetable Tray
Fruit Tray (with orange dipping sauce)
Spinach Dip (with house made tortilla chips)
Guacamole (with house made tortilla chips)

SANDWICHES

Rib Rolls - \$5
Hot Chicken Slider - \$5
(per piece)
Tortilla Club - \$6
Club Sandwich - \$5
Turkey Wrap - \$6
Chicken Salad Sandwich - \$6
(per half)

ENTREES

Lemon Artichoke Chicken - \$6
Sliced Sirloin
(with mushroom or burgundy demi glace) - \$12
Seared Salmon
(with whole grain aoli) - \$8
Diced Beef Tenderloin
(with rice or noodles) - \$14
Voodoo Pasta on Penne - \$6
Santa Fe Chicken
(melted pepper jack cheese and black beans) - \$6
Vegetable Curry - \$6
Chicken Curry - \$8

SIDES

(all sides \$4)

Roasted Mixed Vegetables
Pasta Salad
Haricot Verts
Mashed Potatoes
Roasted Red Potatoes
House Chips
Saffron Rice
Wild Rice
Asparagus

Requires 20 people or more • All prices are per person • Additional charges may apply

BREAKFAST

Choose any 7 items for \$22.00 per person;
add additional items for \$4 each

Crème Brulee French Toast (with raspberry sauce)

Scrambled Eggs

Bacon

Sausage Patties

Grits

Hashbrowns

Bagels (with cream cheese and jellies)

Assorted Muffins

Biscuits and Gravy

Assorted Danish

Quiche

Assorted Yogurts

Omelet Stations (\$75 attendant fee)

Pancake and Waffle Station (\$75 attendant fee)

DRINKS

Coffee (regular/decaf) - \$2.50

Unsweet Tea - \$9 gallon

Fruit Tea - \$10 gallon

Soft Drinks - \$2.50

Bottled Water - \$2.50

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