

BOXED LUNCHES

Build your own box lunch with these wonderful salad and sandwich choices. Please see other side for descriptions

Sandwiches	Prepared Salads
Turkey & Emmentaler	Roasted vegetables
Montecito	Mixed seasonal fruit
Creamy Chicken Salad	Buddah's Beans
Tuna w/ Dill Salad	Creamy Penne Pasta
Pimento Cheese	Parmesan Potato Salad

Box number one **\$7.95**

Sandwich, gourmet chips, and a freshly baked cookie.

Box number two **\$9.95**

Sandwich, a prepared (non-green) salad, and a freshly baked cookie.

Box number three **\$11.65**

Sandwich, prepared (non-green) salad, gourmet chips, and a freshly baked cookie.

We are happy to customize the above boxes with our other sandwiches and salads at a small additional cost. If you would like to create your own signature box, we would be happy to accommodate.

We require:

Catering and box lunch orders must be placed by 2:00p.m. for next day delivery.

* For special catering requests, please contact our catering manager at 615-566-5740

Payment on delivery: cash, check, or charge.

To Order call:

615-386-0363

BREAKFAST & MORNING PLATTERS

Boxed Breakfast **\$6.75**

A buttery traditional croissant with a serving of fruit salad and a creamy, spreadable Bel Paese cheese. Served with butter and jam.

Grande Platter

Assorted croissants, fruited danish, scones and muffins on a tray including fresh fruit salad, fresh baked bread, butter, honey and jam. **\$6.50 per person .**

Petite Platter

Assorted croissants, fruited danish, scones and muffins. **\$2.65 per person.**

Apricot Pecan Ring **\$25.00**

Our most popular coffee cake, we braid apricot jam into layers of buttery danish pastry and then top it with pecans and apricot glaze. (Serves 8-12)

Blueberry Coffee Cake **\$20.00**

A moist coffee cake made with fresh blueberries and topped with a wonderful brown sugar streusel. (Serves 8-10)

Beverages

Coffee: Brewed gourmet coffee available in reusable box. (serves 8-10) **\$13.95**

Tea: Hot water and a variety of gourmet tea bags. **\$1.60 per person plus \$3.95 for reusable box**

Unsweetened iced tea and fruit tea: available by the gallon. **\$9.00/\$11.00**

Bottled beverages: Wide variety available, please ask at the time of order.

Fresh juices available-please ask

SPECIAL OCCASION TRAYS

Sandwich Platter

Hand cut sandwiches arranged on trays, ready to serve. Please select sandwiches from the "Boxed Lunch" list. **\$5.25 per person (minimum 10 people)**

Fresh Fruit Platter

One of our most beautiful and popular trays consisting of beautiful fresh fruits, decoratively cut and arranged in different shapes and sizes representing the seasons freshest fruit. **\$65.00 feeds 15-20 people (36 hrs notice please)**

Cheese Platters

① Small cheese tray serving 5-10 includes 3 cheeses, mixed greens, fresh fruit, olives, nuts and bread. **\$39.95** ② Large cheese tray serving 12-15 includes 4-5 cheeses and pâté by request, mixed greens, olives, nuts, fruit and bread. **\$69.95**

Crudité's with Provence Spinach Artichoke Dip

Fresh broccoli, cauliflower, blanched asparagus, sweet red and yellow peppers, celery, carrots, herbs and olives. Small Platter **\$27.00** feeds 6 Large Platter **\$50.00** feeds 12.

Salade Fraise et Fromage Platter

Mixed greens with fresh strawberries, crumbled bleu cheese, shaved fennel, spiced caramelized walnuts and our honey-lemon thyme vinaigrette. Platter for 6 **\$25.75**. Platter for 12 **\$47.50**.

French Garden Salad Platter

A platter of mixed baby greens with cucumbers, cherry tomatoes, carrots, peppers and our house-made croutons. Platter for 6 **\$21.95**, platter for 12 **\$39.95**

Sweets Platter

Our most popular desserts...miniaturized in full detail! Platter includes fruit tarts, lemon meringue tarts, chocolate éclairs, and more. **\$4.50 p.p. -15 person minimum- (48 hr notice)**

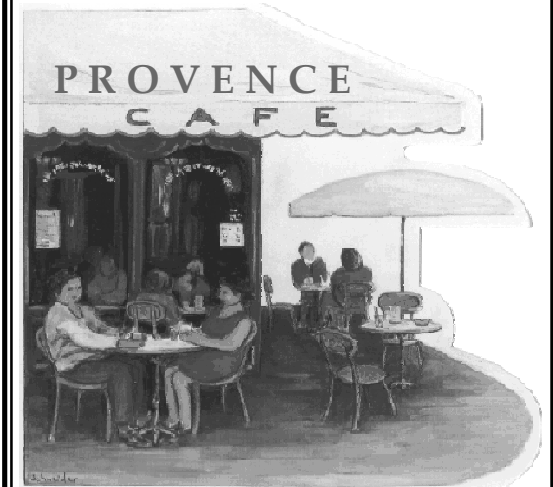


FOOD AND CATERING MENU



2007

Seasonal Menu



Downtown Public Library
601 Church St.
615-664-1150

Hillsboro Village
1705 21st. Ave. So
615-386-0363

Peabody/Iris Café
Peabody College
615-322-8887

Roundabout Plaza
1600 Division St.
615-736-7651

AmSouth Building
315 Deaderick St.
615-259-7927

www.provencebreads.com
615-386-0363

SANDWICHES

A note about our sandwiches

all sandwiches are made daily using only freshly baked Provence breads and the finest ingredients available. Our spreads and dressings are house made. Custom "made to order" sandwiches are available at our Roundabout location.

Turkey & Emmentaler \$4.95

Roasted turkey breast, vine-ripened tomato, roasted garlic-basil mayonnaise, Swiss Emmentaler cheese and crisp green leaf lettuce on our sourdough bread.

Montecito \$4.95

A California favorite- made with avocado, white cheddar, tomatoes, sprouts, red onion, cucumber and a fruit chutney spread on whole grain flax bread.

A mayo free sandwich.

Creamy Chicken Salad \$4.95

Roasted breast of chicken tossed with fresh herbs, mayonnaise, sour cream, red onions, lavender and celery, spring mix and tomato on Provence wheat bread.

Turkey and Brie \$5.95

Roast turkey on our Cranberry Wheat Walnut bread with fig tapenade, gourmet greens, and French brie.

A mayo free sandwich.

Pimento Cheese \$4.95

Smoked cheddar and Vermont white cheddar, pimentos, mayonnaise, roasted garlic, tomatoes and mixed greens on Pumpnickel.

DON'T FORGET-WE DELIVER!

SANDWICHES

Ham with Peach Preserves \$5.95

Our finest quality Black Forest Ham on Maple Wheat bread. We've sourced a Mennonite Peach Preserve (made without electricity using a wood burning stove) that gives this signature sandwich a uniquely local flavor.

Roast Beef \$5.95

Medium rare roast beef with a house made Russian dressing, Vermont Cheddar, spicy pickles, tomatoes and greens on pumpnickel bread.

Fresh Dill Tuna Salad \$4.95

Albacore tuna, sweet pickle relish, boiled eggs, red onions and celery, tossed in our fresh dill Mayonnaise. Served with mixed greens and tomato on our egg twisted poppy seed Kaiser roll.

Fresh Mozzarella & Summer Tomato \$4.95

Fresh mozzarella with farmer's market tomatoes, fresh basil and a garlic basil mayonnaise on a baguette.

SALADS

Buddha's Beans \$3.50

Garbanzo and black beans mixed with curry powder, carrots, green peppers, corn, cilantro, cherry tomatoes and a ginger vinaigrette.
\$10.50 per pound

English Peas & Pasta \$3.95

Fresh English peas with cheese tortellini, black forest ham, herbs of Provence and extra virgin olive oil.
\$12.75 per pound

SALAD SCOOPS
TUNA, CHICKEN, OR PIMENTO CHEESE,
\$2.95 EA.

Creamy Penne Pasta \$3.50

Penne pasta in a savory rosemary mayonnaise with capers, sun-dried tomatoes, rosemary and parsley. Our most popular salad!
\$10.50 per pound

Mixed Seasonal Fruit Salad \$3.95

Freshly cut honey dew, cantaloupe, golden pineapple, grapes and strawberry garnish.
\$13.50 per pound

Asparagus Antipasta Salad \$3.75

Fresh blanched asparagus, roasted Greek feta cheese, artichokes and red peppers with Manzanella olives and a light dill champagne vinaigrette.
\$11.25 per pound

Roasted Vegetable Salad \$3.25

Eggplant, zucchini, yellow squash, red and yellow peppers, carrots, red and yellow onions are roasted and then marinated in a balsamic vinaigrette with fresh basil and parsley.
\$9.95 per pound

Parmesan Potato Salad \$2.75

Roasted red potatoes with parmesan cheese, sour cream, chives, celery, capers, and fresh dill.
\$8.95 per pound

Hearts of Palm Salad \$4.50

Hearts of Palm come from a particular palm tree that produce a product very similar in flavor to artichokes or white asparagus. We toss the hearts in olive oil, fresh basil, kalamata olives, fresh mozzarella, and cherry tomatoes.

Salad Sampler \$8.75

Choose from any three specialty salads served on a bed of mixed greens. Served with fresh bread. Hearts of Palm salad add an additional \$1.00.

PROVENCE GAZPACHO
OUR SIGNATURE COLD SUMMER SOUP
\$4.75 BOWL

GREEN SALADS

Salade Fraise et Fromage \$7.95

Mixed greens with fresh strawberries, bleu cheese, julienne fresh fennel, with spiced caramelized walnuts.

Poulet de Provençal Salad \$5.95

Our Provençal chicken salad atop mixed greens, artichokes, olives, roasted red peppers and cherry tomatoes, served with a scoop of fresh goat cheese and toasted pine nuts.

French Garden Salad \$4.95

Mixed baby greens with cucumbers, cherry tomatoes, carrots, peppers and our house-made croutons.

Salade Nicoise \$5.50

Mediterranean tuna salad, mixed greens, haricots verts, Nicoise olives, tomato, cucumber, red pepper and a hard boiled egg.

Choose from our three house-made salad dressings:

Creamy herbed goat cheese
Orange honey thyme vinaigrette
Savory Provençal vinaigrette.

COOKIES

Chocolate pecan chunk Ginger molasses
Chocolate macaroon Raspberry hazelnut
Pecan sandy Chocolate espresso
Pecan croquette Provence icy lemon sun

ASSORTED COOKIE TRAYS

Small tray for 15 pp \$33.95
Large tray for 40 pp \$87.95
(1.5 cookies per person)