



MASSILIA

CATERING

breakfast * lunch * dinner

massilia.com/catering



BREAKFAST

small 8 to 10 people

large 12 to 16 people

QUINOA BREAKFAST BURRITO

eggs, quinoa, avocado, spinach, gruyère, romesco sauce (V)

\$130 / 10 burritos cut in ½ | \$200 / 16 burritos cut in ½

Add Bacon \$2 per Burrito

EGG CROISSANT SANDWICHES CUT IN ½

egg, tomato, basil, gruyère (V)

\$100 / 10 sandwiches cut in ½ | \$150 / 16 sandwiches cut in ½

Add Avocado \$2, Prosciutto \$4, Smoked Salmon \$5 per Sandwich

BAKED OATMEAL

bananas, berries, walnuts (V, GF)

\$110 | \$160

CHIA SEEDS PUDDING

chia seeds, coconut milk, fresh fruit, goji berries, coconut flakes, chocolate nibs (V, GF)

\$100 | \$150

FRESH FRUIT SALAD

\$80 | \$115

MINI EGG WHITE FRITTATAS / ZUCCHINI (V, GF)

\$65 / 15 frittatas | \$110 / 25 frittatas

Add Cheese \$15 | \$25





BREAKFAST

small 8 to 10 people

large 12 to 16 people

FRENCH PASTRY BASKET

croissants, chocolate croissants, madeleines, olive oil cake

\$110 | \$160

SALMON TOAST

whipped cream cheese, smoked salmon, pickled onion, everything spice

\$130 / 8 toasts cut in 3 | \$190 / 12 toasts cut in 3

AVOCADO TOAST

pan con tomate, avocado, parmesan (V)

\$110 / 8 toasts cut in 3 | \$160 / 12 toasts cut in 3

Add Fried Egg \$3 per Toast

GRANOLA

homemade granola, yogurt, berries (V, GF)

\$120 | \$180



ROMAN PIZZA BITES

Any assortment of...

TWO CHEESE

gruyère, mozzarella, jalapeño (V)

PEPPERONI

two cheeses, jalapeño, pepperoni

ZUCCHINI

zucchini, onions, gruyère (V)

BURRATA

basil, san marzano tomato (V)

POTATO & ROQUEFORT

blue cheese, onion (V)

PROSCIUTTO

two cheeses, jalapeño, prosciutto, arugula

Small Platter \$160 / 60 bites feed 12 people

Large Platter \$250 / 96 bites feed 18 people



BOWLS + SALADS

small 8 to 10 people

large 12 to 16 people

LE BOWL: CHICKEN OR EGG WHITE FRITTATA

brown & forbidden rice bowl with arugula, tomatoes, avocado, comté & parmesan (V, GF with Frittata)

\$125 / 9 orders | \$190 / 15 orders

MIXED LETTUCES & AVOCADO SALAD

with tomatoes & comté (V, GF)

\$100 / 9 orders | \$160 / 15 orders

QUINOA, CHICKPEAS, FETA CHEESE, BELL PEPPERS, CHERRY TOMATOES, CUCUMBER, AVOCADO

mint, parsley, olives, lemon dressing (V, GF)

\$110 / 9 orders | \$170 / 15 orders

MIXED GREENS & CITRUS SALAD

fennel, carrots, tahini, dukka (V, GF)

\$100 / 9 orders | \$160 / 15 orders

CAPRESE SALAD

fresh tomato, mozzarella, basil (V, GF)

\$100 / 9 orders | \$160 / 15 orders

Add Protein to any Bowl or Salad...

Chicken or Prosciutto \$24 | \$32

Ahi Tuna or Smoked Salmon \$30 | \$40

Grilled Shrimps or Grilled Salmon \$36 | \$48



SANDWICH PLATTERS

small 8 to 10 people

large 12 to 16 people

SANDWICHES CUT IN ½

Any mix of Roasted Chicken Sandwich, Niçoise (tuna conserva, egg, tomato basil, olive), Prosciutto & Buratta, BLTA, Pork Banh Mi, Grilled Salmon, Tomato Mozzarella (V) or Market Veggies (V)
\$130 / 20 ½ sandwiches | \$200 / 30 ½ sandwiches

Add Gluten-Free Bread \$2 per sandwich



CHEESE + CHARCUTERIE PLATTERS

small 8 to 10 people

large 12 to 16 people

CHARCUTERIE PLATTER

rosette de lyon, coppa, pâté de campagne
with toasted bread

\$80 / 5 orders | \$125 / 8 orders

ARTISAN FRENCH CHEESE PLATTER

brie (Rodolphe Lemeunier), 8-month aged comté, époisses
with toasted bread (V)

\$90 / 5 orders | \$140 / 8 orders

BURRATA & SAN DANIELE PROSCIUTTO PLATTER

\$85 / 5 orders | \$140 / 8 orders



HORS-D'OEUVRES

small 8 to 10 people

large 12 to 16 people

CAPRESE SKEWERS

fresh tomato, mozzarella, basil (V)

\$48 / 16 skewers | \$75 / 26 skewers

SHRIMP & TUNA CEVICHE

avocado, tomato, tostadas

\$125 / \$155

SPANISH PORK MEATBALLS

spicy tomato sauce

\$80 / 32 meatballs | \$130 / 50 meatballs

ROASTED RED PEPPER BRUSCHETTA

\$56 / 16 pieces | \$90 / 26 pieces

BABA GANOUSH

roasted eggplant dip, pomegranate, chermoula, pita bread

\$120 | \$150





MAINS

small 8 to 10 people
large 12 to 16 people

LASAGNA

tomato, basil, three cheeses (V)
\$120 / 8 orders | \$195 / 16 orders

GREEN LASAGNA

zucchini, spinach, basil, camembert, ricotta, gruyère (V)
\$125 / 8 orders | \$200 / 16 orders

7 VEGETABLES COUSCOUS TAJINE (V)

\$140 / 8 orders | \$195 / 12 orders

COUSCOUS ROYAL TAJINE: 7 VEGETABLES * CHICKEN * MERGUEZ SAUSAGE * LAMB

\$230 / 8 orders | \$350 / 12 orders

DESSERT

small 8 to 10 people
large 12 to 16 people

FLOURLESS CHOCOLATE CAKE (V, GF)

\$50 / 20 bites | \$75 / 32 bites



VEGGIES + QUICHES

small 8 to 10 people

large 12 to 16 people

GRILLED BROCCOLINI (V, GF)

\$85 / 8 orders | \$165 / 16 orders

RATATOUILLE

provençal roasted vegetables (VE, GF)

\$85 / 8 orders | \$165 / 16 orders

ROASTED WILD MUSHROOMS

\$100 / 8 orders | \$145 / 16 orders

QUICHE LORRAINE CUT IN 6 SLICES

bacon, gruyère

\$69

QUICHE LEEK & GRUYÈRE CUT IN 6 SLICES (V)

\$65



BEVERAGES

small 8 to 10 people

large 12 to 16 people

LA COLOMBE COFFEE

\$25 | \$60

ORANGE JUICE

\$25 | \$60

ICED TEA

\$25 | \$60



CONTACT

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