

CATERING MENU

# ROSE BAKERY PARIS

## Who we are

35 years since our first restaurant in London, and 20 years full of salads, quiches and carrot cakes in Paris, Rose Bakery has become a Restaurant, tea room, takeaway shop and green grocer.

The founders, Anglo-French couple Rose and Jean-Charles Carrarini, are still at the helm, imprinting their unique style.



# Catering

We work with both professionals and individuals to provide catering for your events in Paris and its banlieu areas.

Whether in the form of a buffet or individual lunchboxes, you'll always find the fresh, simple, and original spirit of Rose Bakery—where organic fruits and vegetables are at the heart of everything we create.

Salad starter in Lunchbox format





# Lunchboxes

**Formule 25€**

**Formule 29€**

**Formule 34€**

**+ 2€ per personne for a la cart menus**

Practical and well-balanced, our individual lunchboxes are perfect for meals on the go or in smaller spaces.

Each box contains a fresh, colorful selection carefully crafted from organic, seasonal ingredients—for a meal that's healthy, simple, and full of flavor, wherever you are.

Salad starter in Lunchbox format







## Formule 25€

price per  
person HT

2 salades

Choice of: quiche, pizzette,  
polenta cake or savoury  
brioche

2 mini desserts

*Gluten-free, vegetarian and vegan options  
are available.*

Pizette with grilled vegetables





# Formule 29€

Price per  
person HT

Starter of 2 salades

Main course of meat, fish or  
vegetarian option served  
with vegetables

2 mini desserts

Vegetable curry served with rice  
Salmon teriyaki served with rice and vegetables.  
Buffet format.





# Formule 34€

Price per  
person HT

1 savoury bite

Starter of 3 salades

Main course of meat, fish or  
vegetarian option served with  
vegetables

2 mini desserts

Hummus, carrot and sésame salad, coleslaw and a lentil, sweet potato and edamame salad. Buffet format.





# Petit déjeuner

Price HT

+ 2€ per person for lunchboxes

Granola with yoghurt and fruit 11€ - *Mini 6€*

Fruit compote or fruit salad 10€ - *Mini 4€*

Cookie 3,9€

Granola bar 4€

Scones with butter and jam 4.50€ - *Mini 2.50€*

Cake long 10 pax 50€ - 15 pax 65€

Bottle of organic juice 4.50€

*For breakfasts, delivery or collection is only possible the day before the event.*



# Buffet

**Formule 23€**

**Formule 27€**

**Formule 32€**

Our buffets, presented in large transparent bowls or aluminium trays, offer a varied selection of organic, fresh, and seasonal dishes.

Designed to be both convivial and practical, they combine simplicity with authentic flavours—perfect for your professional or private events.

Salad starter in Lunchbox format







## Formule 23€

price per  
person HT

2 salades

Choice of: quiche, pizzette,  
polenta cake or savoury  
brioche

2 mini desserts

*Gluten-free, vegetarian and vegan options  
are available.*

Pizette with grilled vegetables





## Formule 27€

Price per  
person HT

Starter of 2 salades

Main course of meat, fish or  
vegetarian option served  
with vegetables

2 mini desserts

Vegetable curry served with rice  
Salmon teriyaki served with rice and vegetables.  
Buffet format.





## Formule 32€

Price per  
person HT

1 savoury bite

Starter of 3 salades

Main course of meat, fish or  
vegetarian option served with  
vegetables

2 mini desserts

Hummus, carrot and sésame salad, coleslaw and a lentil, sweet potato and edamame salad. Buffet format.





# Petit déjeuner

Price HT

Granola with yoghurt and fruit 11€ - *Mini 6€*

Fruit compote or fruit salad 10€ - *Mini 4€*

Cookie 3,9€

Granola bar 4€

Scones with butter and jam 4.50€ - *Mini 2.50€*

Cake long 10 pax 50€ - 15 pax 65€

Bottle of organic juice 4.50€

*For breakfasts, delivery or collection is only possible the day before the event.*



# Delivery

Paris  
45€HT

Banlieus parisiennes  
55€HT

Livraison week-end  
55€HT

*Delivery by an outside company in a cargo bike.*

*Pricing on a case-by-case basis for orders of more than 50 people.*

Salad of melon, serano ham and mozzarella







# The steps

## step 1

Send us an email to request a quote at  
[catering@rosebakery.fr](mailto:catering@rosebakery.fr)

Please provide the following  
information:

*Date of catering*

*Invoice name and address*

*Number of meals*

*the chosen formule*

*Delivery address (if required)*

*Contact name and number*





# The steps

## step 2

Individuals:

The quote must be validated and the total amount paid at least 48 hours (excluding weekends) before the day of the event to guarantee the service.

Businesses:

The quote must be validated and the 50% deposit paid at least 48 hours (excluding weekends) before the day of the event to guarantee the service.



# Conditions général

All our dishes are seasonal and our ingredients depend on the availability of our suppliers. We therefore reserve the right to modify menus.

Minimum order quantity is 10 people. Maximum on request.

Customers may change quantities ordered by up to 10% +/- of the original total up to 48 hours before the event. Changes of more than 10% (limited to 20%) must be made one week before the order.

Bread, cutlery, plates and napkins are not included in the price of the menu and must be requested and added to the quote.

The office is open Monday to Friday from 9am to 5pm for all catering orders. Outside these hours we are unable to answer emails or calls.

Formule 27€ in lunchbox format.





# Conditions général

The VAT rate applicable to products is 10%, except for services and alcohol, where it is 20%.

Deposits on catering orders are non-refundable. In the event of cancellation, a credit note may be issued.

Orders are not guaranteed until a quotation has been signed and a deposit paid.

The price is paid by the customer as follows:  
50% on confirmation of the order (professionals)  
or  
100% on confirmation of the order (individual customers)  
The balance and any additional costs are payable 7 days after the invoice date.

