

Drift

Catering



Gourmet Take -Home Catering Packages



Gourmet
Party pack 1\$300
For ~ 20 people

- Assorted canapés (40 pcs)
- Gourmet sandwich selection (20 pcs)
- Viennois assortment (20 pcs)
- Mini savory choux (20 pcs)
- Mini sweet viennoiseries (20 pcs)
- Mini Gourmet pastry pack (20 pcs)

Gourmet
Party pack 2\$420
For ~ 25 people

- Assorted canapés (40 pcs)
- Gourmet sandwich selection (20 pcs)
- Mini quiches (40 pcs)
- Mini savory choux (20 pcs)
- Mini sweet viennoiseries (20 pcs)
- Mini sweet choux (40 pcs)
- Mini Gourmet pastry pack (40 pcs)

**Our coffee, tea and honey are locally provided.
As well as all of our fresh baked pastries!**



Classic Take -Home Catering Packages



Classic Party pack 1\$180
For ~ 12 people

- Assorted canapés (20 pcs)
- Classic sandwich selection (20 pcs)
- Mini savory choux (20 pcs)
- Mini Gourmet pastry pack (20 pcs)



Classic Party pack 2\$210
For ~ 15 people

- Assorted canapés (20 pcs)
- Classic sandwich selection (20 pcs)
- Mini quiches (20 pcs)
- Mini savory choux (20 pcs)
- Mini sweet choux (20 pcs)

**Our coffee, tea and honey are locally provided.
As well as all of our fresh baked pastries!**



Breakfast Set



Breakfast set\$125
Healthy breakfast set with our freshly baked viennoiseries, fruity yogurt and juices.

- Butter croissant (4 pcs)
- Chocolate croissant (4 pcs)
- Cinnamon rolls (8 pcs)
- Yogurt with raspberry preserve (6 cups)
- Yogurt with orange preserve (6 cups)
- Bottle apple juice (6 11oz bottles)
- Bottle orange juice (6 11oz bottles)

Mini Savory Bites

Savory choux\$40 (20 pcs)
Choux puffs with assorted savory filling

- Tuna and homemade mayonnaise
- Smoked salmon and cream cheese
- Tomato and mozzarella
- Ham and cheese

Mini quiches\$40 (20 pcs)
Traditional French quiche recipe with buttery crust and filled with fresh Ingredients

- Ham and cheese
- Sundried tomato, mozzarella and basil
- Mushrooms and spinach
- Turkey, cheddar and tarragon

Assorted mise en bouche\$40 (20 pcs)
10 kebab stick + 10 spoon bites

- Kebab stick (5 pcs each)
- Mozzarella, tomato and spinach
 - Prosciutto, fig marmalade and cream cheese

- Spoon bites (5 pcs each)
- Eggplant puree and sundried tomato
 - Smoked salmon, goat cheese cream and dill

**Our coffee, tea and honey are locally provided.
As well as all of our fresh baked pastries!**



To Share...

For ~ 10 People

WHOLE QUICHE\$35

Traditional French quiche recipe with buttery crust and filled with fresh ingredients

- LORRAINE – Bacon and cheese
- TURKEY – Turkey, cheddar, onion and tarragon
- VEGGIE – Sun dried tomatoes, mozzarella, spinach and basil
- GOURMET – Bacon, goat cheese, honey pine nuts and spinach+\$5

HOMEMADE SOUP.....\$35

Homemade with only fresh vegetables our soups are always vegan, dairy and gluten free (homemade herbs baked croutons are served on the side)

- Hot soup – Mixed fresh vegetables
- Cold soup - Gaspacho



SALADS.....\$30

Served with our signature sauce fresh green mix, homemade baked croutons, sun dried tomatoes, onion and mozzarella

- with Smoked Salmon+\$5
- with Roasted turkey+\$5
- With Pork loin+\$5

CHEESE & CHARCUTERIE...\$50

Selection of 3 gourmet cheeses, prosciutto and Genoa Salami. Served with butter, orange marmalade and artisan bread

CRUDITES ASSORTMENT....\$25

Fresh greens, tomatoes, cauliflower, bell peppers... served with 3 homemade dips (signature vinaigrette, tomato pesto, Blue cheese cream)

**Our coffee, tea and honey are locally provided.
As well as all of our fresh baked pastries!**



Sandwiches



A la Carte\$6.5 each (minimum order 10)

Full size sandwich in a freshly baked French baguette (8"). Make your assortment:

- **Tybee** – *Homemade basil pesto, black forest ham, fresh tomatoes, mozzarella and spinach, extra virgin olive oil and balsamic reduction*
- **Euchee** – *Uncured cherrywood bacon, egg, roasted all-natural turkey, mild cheddar and fresh spinach*
- **Southerner** – *Fresh avocado, tomatoes and mozzarella, organic spinach and homemade vinaigrette*
- **Lafayette** – *Black forest ham, mild cheddar, egg and Dijon mustard*

Gourmet selection ..\$60 (20 pcs)

Prepared with our freshly baked mini bread rolls (4").

4 premium fillings (5 pcs each):

- Prosciutto and Brie
- Smoked Salmon and cream cheese
- Fresh mozzarella, tomato and spinach
- Genoa Salami, swiss and cornichon

Classic selection\$50 (20 pcs)

Prepared with our freshly baked mini bread rolls (4").

4 classic fillings (5 pcs each):

- Ham and swiss cheese
- Turkey and cheddar
- Roast beef, tomato and mayonnaise
- Mozzarella, tomato and spinach

**Our coffee, tea and honey are locally provided.
As well as all of our fresh baked pastries!**



Mini Viennoiseries Combo

Large combo pack\$110 (50 pcs)

Our mini French viennoiserie combo features 5 flavors of sweet and savory mini baked goods. (10 pcs each OR pick 2 : 25 of each)



- Plain Butter croissant
- Nutella and coconut croissant roll
- Ham and brie
- Dieppoise (Tuna and homemade mayo)
- Tomato, mozzarella and basil

Small combo pack\$70 (30 pcs)

Same sweet and savory flavors (5 pcs each OR pick 2 : 15 of each)

Mini Desserts

Sweet choux\$30 (20 pcs)

Choux puffs with assorted sweet filling

- Homemade salted caramel
- Chocolate pastry cream

Upgrade (double size)
for mini éclair\$40 (20 pcs)



Mini tartelettes.....\$40 (20 pcs)

Traditional French tarte recipe with buttery and almond crust and homemade filling topped with fruits.

- Fillings and fruits may vary.
Pastry cream, raspberry puree, lemon cream.. // red berries, banana, kiwi....)



**Our coffee, tea and honey are locally provided.
As well as all of our fresh baked pastries!**



French Pastries

Individual pastry A la Carte\$5 each (min order 4 each)

All of our pastries are made to order on site. Make your assortment:



- Large chocolate eclair topped with candied hazelnuts
- Large salted caramel eclair
- Fruit tartelette with strawberries
- Fruit tartelette with banana and blueberries
- Paris-Brest
- Blueberry muffin (x2)
- Banana pecan muffin (x2)

Whole Cake

For ~ 10 people

Fresh fruit tarte.....\$30
Traditional French tarte recipe with buttery and almond crust and homemade filling topped with fruits.

- Pear with almond pastry cream and chocolate drizzle
- Tarte aux pommes d'antan (French apple tarte with pastry cream)
- Fresh red berries with fruit puree filling. +\$5

4x4 (pound cake).....\$25

- traditional
- pear & cinnamon..... +\$5

Fraisier\$35
Made with a homemade génoise, brushed with rum and filled with crème mousseline and fresh Strawberries

Mille Feuille.....\$40
Homemade puff pastry layered with naturally flavored pastry cream and fresh fruits, topped with chocolate Drizzle

Moelleux au chocolat.....\$30
Tanzania chocolate fondant cake (perfect serving with vanilla ice cream)

**Our coffee, tea and honey are locally provided.
As well as all of our fresh baked pastries!**



Order Details

We can built a special menu for you.

Let us know what event do you need us to cater, for how many people, what is your budget and if you have special needs.

We'll give you a quick proposal that will fit your needs!

For more information or enquiries on catering, please contact us at driftybee@gmail.com

To place your order:

Decide on the date and time:

- Please allow sufficient notice so that our artisan bakers have ample time to handcraft your breads, pastries and lunches.
- Choose to pick up on site or delivery

Your payment:

- At Drift, 1315 Butler Avenue, Tybee Island GA 31328
- By phone, (912) 472-4244
- By mail, made a check to order Drift Tybee LLC 734 E 48th Street, Savannah GA 31405.

Must be received 48h prior the order delivery

Delivery:

- \$15 delivery charge is applicable within 5 miles.
- + \$1.50 for each extra mile.
- Drift will not be responsible for any delay due to traffic conditions or any unforeseen circumstances.

Terms and conditions:

- Please inform us of any food allergy concerns.
- All of our products are handcrafted in our bakery and made fresh for your event.
- Our products are best consumed within 2 hours after receiving order.
- Please place your order at least 3 days in advance.
- Prices on the menu do not include taxes
- Full payment is required upon confirmation of your order
- Orders cancellation made less than 2 days in advance will be charged in full
- Prices are subject to change without notice
- All photos present our real products. But the appearance of our products may vary.

**Our coffee, tea and honey are locally provided.
As well as all of our fresh baked pastries!**

