



2018 HORS D'OEUVRES MENU

Light Hors d'oeuvres (\$22 per person)

Display of Fromage (Cheese) and Charcuterie (Meat) with Accompaniments
Choice of 3 from the Hors d'oeuvres list

Medium Hors d'oeuvres (\$28 per person)

Display of Fromage (Cheese) and Charcuterie (Meat) with Accompaniments
Choice of 4 from the Hors d'oeuvres list

Heavy Hors d'oeuvres (\$37 per person)

Display of Fromage (Cheese) and Charcuterie (Meat) with Accompaniments
Display of Chilled Shellfish
Choice of 5 from the Hors d'oeuvres list

Hors d'oeuvres

Goat Cheese Black Pepper Shortbread, Olive Tapenade Petite Tarte Flambé Mushroom, Tomato, and Gruyere Tarte Mini Croque Monsieur Potato, Gruyere, and Brie Croquettes Caramelized Mushroom, Potato Mousse Profiterole, Red Wine Glaze House Cured Salmon, Apple, Fennel, Cucumber Shaved Beef, Shallot Confit, Horseradish Aioli, Crostini

Bite sized desserts can be added to any package for \$8 per person

2018 LUNCH BANQUET

All menus include a choice of coffee, tea or soda and fresh bread

\$19 per person

Choice of:

Mixed greens or French Onion Soup

Choice of:

Quiche Lorraine | bacon, ham, caramelized onions, gruyere with frites

Croque Monsieur | ham, gruyere, sauce mornay on country bread with frites

Chicken Paillard Salad | Grilled chicken breast, pistachios, bacon lardons, haricot verts, pistachio vinaigrette

\$22 per person

Choice of:

Mixed greens or French Onion Soup

Choice of:

Steak Sandwich | Grilled steak, aioli, raclette, arugula, caramelized onions, baguette with frites

Chicken Paillard Salad | Grilled chicken breast, pistachios, bacon lardons, haricot verts, pistachio vinaigrette

Pan Seared Salmon | Seasonal set

\$25 per person

Choice of:

Mixed greens or French Onion Soup

Choice of:

Beef Bourguignon | Braised beef, pearl onions, mushrooms, egg noodles

Turkey Baguette | Turkey, red onion, tomato, bibb lettuce, gruyere cheese, cucumber yogurt sauce, frites

Pan Seared Salmon | Seasonal set

Tuna Nicoise Salad | Grilled tuna, bibb lettuce, nicoise olives, haricot verts, onions, capers, radish, potato, eggs, anchovy, red wine vinaigrette

*** A choice of pumpkin cheesecake or chocolate peanut butter torte may be added to any menu for an additional \$8 per person.**

*** Desserts are seasonal and subject to change.**

*** Bite-sized desserts can be added for an additional \$8 per person.**

*** Any requested menu substitutions or changes may result in a change of menu pricing.**

DINNER BANQUET MENUS

Bite- sized Hors d'oeuvres (priced per piece)

Goat Cheese Black Pepper Shortbread, Olive Tapenade \$2

Petite Tarte Flambé \$2

Mushroom, Tomato, and Gruyere Tarte \$2

Mini Croque Monsieur \$2

Potato, Gruyere, and Brie Croquettes \$2

Caramelized Mushroom, Potato Mousse Profiterole, Red Wine Glaze \$3

House Cured Salmon, Apple, Fennel, Cucumber \$3

Shaved Beef, Shallot Confit, Horseradish Aioli, Crostini \$3

Display Hors d' oeuvres (priced per person)

Shrimp Cocktail Platter - \$5 per person

Fromage (Cheese) Platter- \$6 per person

Charcuterie (Meat) Platter- \$6 per person

Chilled Shellfish Platter- \$8 per person

Dinner Selections

\$35 per person

Choice of:

Onion Soup or Mesclun Salad

Choice of:

Coq Au vin | Red wine braised chicken leg and thigh, pearl onions, mushrooms, lardons, pomme puree, braising jus

Market Fish | Seasonal set

Beouf Bourignon | Braised beef, pearl onions and mushrooms, egg noodles

Choice of:

Pumpkin Cheesecake or Chocolate Peanut Butter Torte

\$44 per person

Mesclun Salad

Choice of:

Onion Soup or Potato, Gruyere and Brie Croquettes

Choice of:

Coq Au vin | Red wine braised chicken leg and thigh, pearl onions, mushrooms, lardons, pomme puree, braising jus

Market Fish | Seasonal set

Beouf Bourignon | Braised beef, pearl onions and mushrooms, egg noodles

Choice of:

Pumpkin Cheesecake or Chocolate Peanut Butter Torte

\$50 per person

Onion Soup

Choice of:

Mesclun salad or Frisée Salad

Choice of:

Duck Confit | Pomme puree, haricot verts, port cherry jus

Coq Au vin | Red wine braised chicken leg and thigh, pearl onions, mushrooms, lardons, pomme puree, braising jus

Market Fish | Seasonal set

Pan Seared Tenderloin | Maitre'd hotel butter, frites

Choice of:

Pumpkin Cheesecake or Chocolate Peanut Butter Torte

***Sides are seasonal and subject to change.**

Requested menu option changes can result in menu pricing changes

***Desserts are seasonal and subject to change.**