



## **2019 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**

## **2019 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 Dark Chocolate Flourless Cake or Passionfruit Mousse Éclair 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:**

Dark Chocolate Flourless Cake or Passionfruit Mousse Eclair

**\$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:**

Dark Chocolate Flourless Cake or Passionfruit Mousse Eclair

**\$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:**

Dark Chocolate Flourless Cake or Passionfruit Mousse Eclair

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

**\*Requested menu option changes can result in menu pricing changes\***

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