

## 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

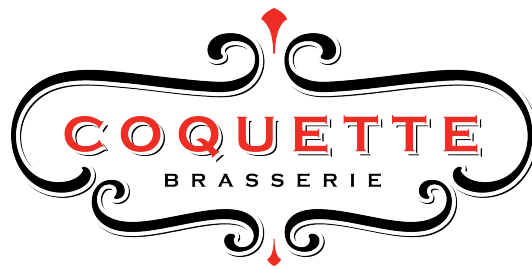
### HEAVY HORS D' OEUVRES | (\$37 PER PERSON)

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 & Gruyere Tarte  
Mini Croque Monsieur  
Potato, Gruyere & 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 MENU

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, arugula, herb fromage blanc, frites

**Pan Seared Salmon** seasonal set

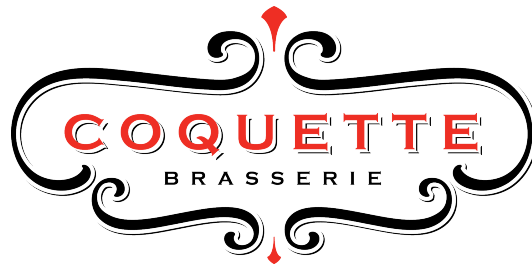
**Tuna Nicoise Salad** grilled tuna, bibb lettuce, nicoise olives, haricot verts, onions, capers, radish, potato, eggs, anchovy, red wine vinaigrette

\* A choice of Chocolate Profiteroles or Almond, Strawberry, Rhubarb Tart 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:**

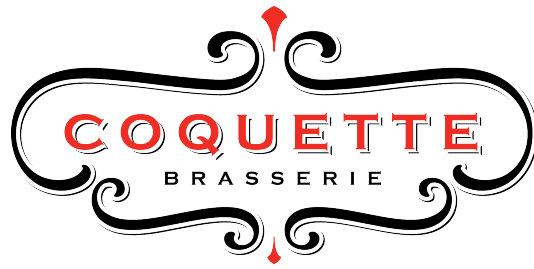
**Coq Au Vin** red wine braised chicken leg and thigh, pearl onions, mushrooms, lardons, pomme puree, braising jus

**Market Fish** seasonal set

**Beouf Bourignon** braised beef, pearl onions and mushrooms, egg noodles

**Choice of:**

chocolate profiteroles or almond, strawberry, rhubarb tart



**\$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:**

chocolate profiteroles or almond, strawberry, rhubarb tart

**\$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:**

chocolate profiteroles or almond, strawberry, rhubarb tart

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

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

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