

DINNER BANQUET MENUS

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

Spinach, Tomato, and Gruyere Tarte \$2

Mini Croque Monsieur \$2

Potato, Gruyere, and Brie Croquettes \$2

Duck Confit, Pickled Red Onion, Crostini \$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

(Oysters, Mussels, Shrimp & Ceviche)

Dinner Selections

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

\$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 Tart

\$44 per person

Onion Soup

Choice of:

Mesclun Salad or Frisee 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 Tart

\$50 per person

Onion Soup

Choice of:

Mesclun salad or Frisée Salad

Choice of:

Duck Confit

Seasonal Set

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

Sauce Bordelaise, frites

Choice of:

Chocolate Profiteroles or Almond & Strawberry 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.**