



## 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 S'more Torte or Apple Galette

**\$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 S'more Torte or Apple Galette

**\$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 S'more Torte or Apple Galette

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

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

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