



## **2019 LUNCH BANQUET**

All menus include a choice of coffee, iced 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 S'more Torte or Apple Galette 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.**