

DINNER BANQUET MENUS

Bite- sized Hors d'oeuvres (pick 3/\$17 per person)

Spinach, Tomato, and Gruyere Tarte

Mini Croque Monsieur

Potato, Gruyere, and Smoked Cheddar Croquettes

Smoked Salmon, Apple, Fennel, Cucumber

Shaved Beef, Pickled Shallots, Horseradish Aioli, Crostini

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, Clams, Shrimp & Mussels)

Dinner Selections

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

\$41 per person

Choice of:

Onion Soup or Field Green Salad

Choice of:

Coq Au vin

pearl onions, mushrooms, lardons, pomme puree, braising jus

Market Fish

Seasonal set

Beouf Bourignon

Braised beef, pearl onions, and mushrooms, pomme puree

Vegetable Crepe

Mushroom, haricot vert, blistered tomatoes, spinach, lemon caper cream sauce

Choice of:

Milk Chocolate Caramel Tart or Classic French Rum Baba

\$55 per person

Onion Soup or Soup of the Day

Choice of:

Mesclun Salad ,Onion Soup, Escargot, Shrimp Cocktail

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, pomme puree

Vegetable Crepe

Mushroom, Haricot Vert, Blistered Tomato, Spinach, Lemon Caper Cream Sauce

Choice of:

Milk Chocolate Caramel Tart or Classic French Rum Baba

\$65 per person

Choice of:

Onion soup, Escargots, Field Green Salad or Shrimp Cocktail

Choice of:

Coq Au vin

pearl onions, mushrooms, bacon lardons, pomme puree, braising jus

Halibut

sauteed spinach, mushrooms, roasted tomato beurre blanc, scallions

Roasted Scallops

lyonnaise potatoes, piperade, capers, garlic cream sauce

Vegetable Crepe

Mushroom, Haricot Vert, Blistered Tomato, Spinach, Lemon Caper Cream Sauce

Filet Mignon

Smashed marble potato, asparagus, herbs, comte, red wine demi

Choice of:

Milk Chocolate Caramel Tart or Classic French Rum Baba

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

Requested menu option changes can result in menu pricing changes

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