



### **2020 LUNCH BANQUET**

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

#### **\$21 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, mornay with frites

#### **Chicken Paillard Salad**

Grilled chicken breast, pistachios, haricot verts, shallots, bacon lardons, pistachio vinaigrette

#### **\$25 per person**

Choice of:

#### **Mixed greens or French Onion Soup**

Choice of:

#### **Steak Sandwich**

Grilled steak, aioli, provolone, frisee, caramelized onions, baguette with frites

#### **Chicken Paillard Salad**

Grilled chicken breast, pistachios, haricot verts, shallots, bacon lardons, pistachio vinaigrette

**Pan Seared Salmon**

Seasonal set

**\$31 per person**

Choice of:

**Mixed greens or French Onion Soup**

Choice of:

**Beef Bourguignon**

Braised beef, pearl onions, mushrooms, pomme puree

**Pan Seared Salmon**

Seasonal set

**Chicken Paillard Salad**

Grilled chicken breast, pistachios, haricot verts, shallots, bacon lardons, pistachio vinaigrette

**Vegetable Crepe**

blistered cherry tomato, mushroom, haricot vert, spinach, lemon caper cream sauce

**\* A choice of Choice of: Milk Chocolate Caramel Tart or Classic French Rum Baba**

**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.**