

FAMILY STYLE PARTY \$29.95 PER PERSON

SALAD:

(Select one)

SALADE MAISON

Mixed greens, grape tomatoes, cucumbers, red onions, crispy leeks, classic French dressing

CAESAR

Romaine, Parmesan cheese, anchovies, Caesar dressing.

LES PLATS (MAIN COURSE)

(Select two)

BOEUF BOURGUIGNON

Beef braised for 3 – 4 hours in red wine with onions, carrots and mushrooms served over parmesan smashed red potatoes with haricots verts

COQ AU VIN GF

Bone-in chicken marinated for 3 days and then braised in red wine with bacon, mushrooms and pearl onions served with potatoes dauphinoise (Add \$2 per person)

BOUILLABaisse AUX LÉGUMES

Vegan/GF

Carrots, fennel, potatoes, parsnips and white beans in a traditional saffron broth topped with our house-made aioli (Add shrimp \$2 per person)

PASTA PARISIENNE Vegan w/olive oil

Penne pasta with your choice of parmesan cream sauce or olive oil and garlic with or without sundried tomatoes and/or broccoli (Add shrimp \$2 per person)

DESSERT:

(Select one)

CREPES

With Chocolate Sauce Crepe, Nutella or lemon and sugar

MACAROONS

Imported from France

OTHER DESSERTS AVAILABLE AT ADDITIONAL COST



Minimum 16 People

Includes Baguette & butter and coffee service

20% Gratuity and 8.75% Sales Tax not included
20% Deposit required based on # guests
Room fee may be required if restaurant is closed for event