

SIT DOWN DINNER PARTY \$ 29.95 PER PERSON

APPETIZER :

TARTINES

(Toasted Baguette Slices)

With Brie and honey or Ham and Gruyere

FUMÉ PLATEAU DE POISSON

(Smoked Fish Platter) GF

3 types of smoked fish with red onion, cream cheese, Capers, cucumber slices

Add \$2

SALAD :

(Guest may 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 three from which guest may select one)

BOEUF BOURGUIGNON

Beef braised in red wine with onions and mushrooms (includes garlic smashed or roasted potatoes and hericots verts)

COQ AU VIN *GF*

Bone-in chicken braised in white wine with lardons, carrots and mushroom served with roasted potatoes and haricots verts **add \$2**

RATATOUILLE *V /GF w/o risotto*

Courgettes (zucchini), summer squash, eggplant in a light tomato sauce served over risotto and topped with fried basil.

Add shrimp \$3

NICOISE SALAD *V / GF*

Romaine, tuna, haricots verts, potatoes, hard-boiled egg, tomatoes, cucumbers, radishes, Nicoise olives, red onion, anchovies, Dijon vinaigrette

PASTA PARISIEN *V*

Penne pasta with your choice of parmesan cream sauce or olive oil and garlic with or without sundried tomatoes and/or broccoli

Add shrimp \$3

DESSERT :

(Guest may select one)

CREPES

With Chocolate Sauce, Nutella or lemon and sugar

MACAROONS

Imported from France

CHEESE CAKE

Cookies and cream, marble or NY Style with strawberry or cherry topping **add \$2**



*Minimum 10 people Maximum 20 people
Includes baguette & butter and coffee service*

*20% Gratuity and 8.75% Sales Tax not included
20% Deposit required based on # guests*