

BUFFET STYLE DINNER \$22.95 PER PERSON

APPETIZERS:

(Select two)

CHARCUTERIE BOARDS

Assorted deli meats and imported and domestic cheeses and assorted fruit. (Can separate meat from cheese and fruit)

TARTINES *v*

(Toasted Baguette Slices)

With Brie and honey

FUMÉ PLATEAU DE POISSON

(Smoked Fish Platter) GF

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

Add \$2 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 in red wine with onions and mushrooms

RATATOUILLE *v/GF*

Courgettes (zucchini), summer squash, eggplant in a light tomato sauce

COQ AU VIN *GF*

Bone-In chicken braised in white wine with lardons, carrots and mushroom

Add \$2 per person

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

With shrimp add \$2 per person

SERVED WITH ROASTED POTATOES AND HARICOT VERT OR BROCCOLI

DESSERT :

(Select one)

CREPES

With Chocolate Sauce Crepe, 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 per person**



Minimum 20 People

Includes Baguette & butter and coffee service

18% Gratuity and 8.75% Sales Tax not included

10% Deposit required based on # of guests