

# BUFFET STYLE DINNER \$25.95 PER PERSON

## APPETIZERS:

(Select one)

### 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

## SALAD:

(Select one)

### SALADE MAISON

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

### CAESAR

Romaine, Parmesan cheese, anchovies, Caesar dressing.



Minimum 20 People  
20% Service Charge and 8.75% Sales Tax not included  
20% Deposit required based on # guests  
Room fee may be required if restaurant is closed for event  
Take out available

## LES PLATS (MAIN COURSE):

(Select Two)

### BOEUF BOURGUIGNON

Beef braised for 3 – 4 hours in red wine with onions, carrots and mushrooms .

### COQ AU VIN GF

Bone-in chicken marinated and then braised in red wine with bacon, mushrooms and pearl onions

### BOUILLABaisse DE LÉGUMES v GF

Vegetarian version of the classic French dish with turnips, leeks, fennel, onions, white beans and potatoes in a light saffron broth.

**With shrimp or mussels add \$3 per person**

### PASTA PARISIEN v

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**

### CASSOULET GF

Hearty French Game and Bean Stew with Pancetta, Duck Confit, Lamb and Andouille Sausage stewed for 3 – 4 hours in a white wine Herbes de Provence sauce **Add \$3 per person**

## POTATOES:

(Select one)

**PARMESAN SMASHED RED POTATOES,  
ROASTED TRI-COLORED BABY POTATOES**

## VEGETABLE:

(Select one)

**HARICOT VERT  
SAUTÉÉ BROCCOLI**

## DESSERT:

(Select one)

### CREPES

With Chocolate Sauce Crepe, Nutella or lemon and sugar

### MACAROONS

Imported from France