

HOLIDAY DINNER PARTY MENU

BUFFET STYLE DINNER \$25.50 PER PERSON

DETIT PLATS

(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 Maximum 60

18% 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

LES PLATS :

(Select Two)

BOEUF BOURGUIGNON

Beef braised for 3 – 4 hours in red wine with pearl 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
SAUTÉED BROCCOLI**

DESSERT :

(Select one)

CREPES

With Chocolate Sauce Crepe, Nutella or lemon and sugar

MACAROONS

Imported from France