

# HOLIDAY DINNER PARTY MENU

**DELUXE FAMILY STYLE \$32.95 PER PERSON**

## APPETIZERS:

(Select two)

### CHARCUTERIE BOARDS

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

### TARTINES (TOASTED BAGUETTE SLICES)

With Brie and honey or

With Smoked salmon, dill and avocado cream cheese

### PAIN AU FROMAGE À L'OIGNON

French onion cheese bread: Baguette topped with olive oil, caramelized onions and melted French Raclette

### MOULES

PEI Mussels in White wine broth

## SALAD:

(Select one)

### SALADE MAISON

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

### CAESAR

Romaine, Parmesan cheese, anchovies, Caesar dressing.

### NICOISE

Romaine, tuna, haricots verts, potatoes, hard-boiled egg, tomatoes, cucumbers, radishes, Nicoise olives, red onion, anchovies, Dijon vinaigrette **add \$2 per person**



Minimum 12 guests, Maximum 20  
18% Gratuity and 8.75% Sales Tax not included  
20% Deposit required based on number of guests

## LES PLATS (MAIN COURSE)

(Select two)

### BOEUF BOURGUIGNON

Beef braised for over 4 hours in red wine with onions, carrots and mushrooms

### CASSOULET

Hearty French game and bean stew with lardons, house made duck confit leg, lamb and Andouille sausage, mirepoix, stewed for over 3 hours in a white wine, Herbes de Provence sauce **add \$3 per person**

### BOUILLABAISSSE DE LÉGUMES *GF Vegan*

Vegetarian version of the classic French dish with turnips, leeks, fennel, onions, white beans and potatoes in a light saffron broth **Add shrimp, scallops or mussels (priced by party size)**

### COQ AU VIN *GF*

Bone-in chicken marinated and braised in red wine, lardons, carrots, mushrooms and pearl onions

### PASTA PARISIEN

Chef's choice of pasta with sherry cream sauce or olive oil and garlic with or without broccoli and/or Sundried Tomatoes **Add shrimp, scallops or chicken (priced by party)**

## VEGETABLES:

(Select two)

### PARMESAN SMASHED RED POTATOES

### ROASTED BABY POTATOES

### HARICOT VERT

### SAUTÉED BROCCOLI

## DESSERT:

(Select one)

### CRÊPES

With Chocolate Sauce Crepe, Nutella or lemon and sugar

### MACAROONS

Imported from France

### CRÈME BRÛLÉE

House made rich custard base topped with a layer of hard caramel **add \$2 per person**