

# HOLIDAY LUNCHEON

## HOT LUNCH BUFFET \$16.95 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 :

(Select Two)

#### **BOEUF BOURGUIGNON GF**

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

#### **BOUILLABAISSSE AUX LÉGUMES GF**

Carrots, fennel, potatoes, parsnips and white beans in a traditional saffron broth topped with our house-made aioli

**With shrimp 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

#### **COQ AU VIN GF**

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

### VEGETABLES:

(Select Two)

#### **PARMESAN SMASHED RED POTATOES**

#### **POMME FRITES**

#### **ROASTED TRI-COLORED BABY POTATOES**

#### **HARICOT VERT**

#### **SAUTÉED BROCCOLI**

### DESSERT :

#### **MACAROONS**

Imported from France

#### **CRÊPES**

With Chocolate Sauce Crepe, Nutella or lemon and sugar

#### **CRÈME BRULEE**

Housemade classic dish

**Add \$2 per person**



Minimum 20 people Maximum 50

18% Gratuity and 8.75% Sales Tax not included  
20% Deposit required based on # guests