

HOT LUNCH BUFFET \$18.95 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 custard dish (take out not available) **Add \$2 per person**



Minimum 20 people Maximum 50

20% Service Charge and 8.75% Sales Tax not included
20% Deposit required based on # guests
Take out available