



French Cuisine Menu Selection

for Plated Dinners, Elegant Dinner Buffet, Gala Events & Weddings

We customize our menus to take into consideration your budget, food preferences, and the tone or ambiance of your event. We are committed to Fresh Seasonal Foods. Please look over the selections and consider each element to round out a dinner or buffet menu. *We recommend three to five hors d'oeuvres for your cocktail period. Price is based on how many selections and the kind of item you would like us to provide for your dining event.

French Cuisine Menu Options

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Appetizers

Stuffed Mushrooms garnished with ratatouille
Duck pate with French loaf & assorted crackers
Truffle Chicken Salad on Endive Spears
Platters-Artisanal, Imported Cheese Platter & Seasonal Fruit

Entree Selections

Coco Vin
Pistachio and Fresh herb crusted breast of chicken with grand Marnier demi-glance
Pomegranate lacquered breast of chicken, Pan juices with rosemary
Lavender & herb de Provence rubbed Cornish Hen
Seared Chilean Sea Bass served with Balsamic or Beurre Blanc Sauce
Roast Mustard Seed Crusted Salmon fillet on wilted greens with red wine sauce
Pan- Seared fennel crusted salmon
Tilapia Florentine with lemon sauce

Braised boneless short ribs in orange- merlot sauce
Roast prime rib of beef with fresh herb demi-glance
12oz New York strip Steak au poivre with red wine sauce
Sliced Filet of beef with sauteed wild mushrooms and red wine sauce
Pan seared herb crusted lamb chops with fresh rosemary demi glance
Bacon wrapped filet mignon stuffed with blue cheese with red wine sauce
Cider- Roasted veal chop stuffed with pancetta and Swiss chard with glaze of pan juices

Filet Mignon w/ beef demi-glace and Potato Whipped, Haricot Verts, baby Carrots & Red Bell Peppers in Shallot butter

Pork Loin with reduced red wine with fresh herbs

Haricot Verts, baby Carrots & Red Bell Peppers in Shallot butter

Roasted Corn with minced tomatoes & tiny noire beans

Saute of seasonal Market Vegetable Bundle

Sauteed spinach with diced Shallots

Dessert

Crepes with toppings of choice

Vanilla Ice cream on an orange slice with drizzled lavender sauce & grand marnier

* Ask your Catering Coordinator for additional suggestions, special request items such as Gluten Free, Vegetarian, Kosher or any item you would like to see on your event menu. We are happy to work with you to create a menu that perfectly suits your tastes.