



FRENCH THEME MENU PACKAGE

GOLD PACKAGE

Includes:

2 Hors d'ouvres
2 Entrees 2
Sides
1 Dessert

PLATINUM PACKAGE

Includes:

Includes

3 Hors d'ouvres
1 Salad Starter
2 Entrees
2 Sides
2 Desserts

MENU

HORS D'OUVRES

Mini vol au vents

Chicken & mushroom stuffed puff pastry cups

Chicken liver pate

Pate with pistachios served with baguette crostini

Olive tapenade

Green olive spread served with garlic baguette crostini

Brie cups

Mini phyllo cups topped with Brie & raspberry jelly

Olive quiche tart

Bite size olive & guyere quiche

Fondue

Gruyere and cheddar fondue with garlic baguette for dipping

STARTER

Pick 1

Anchovy salad

Field greens, anchovies, green beans & boiled egg

Spinach & gruyere salad

Marinated red onions, grape tomatoes, croutons topped with shaved gruyere

Zucchini & ham salad

Shaved zucchini, ham & gruyere matchsticks

ENTREES

Pick 2

Chicken coq au vin

Braised breast or pieces in burgundy red wine and mushroom sauce

Chicken & mushroom cassoulet

Boneless breast in creamy Dijon Sauce

Chicken piccata

Boneless breast in creamy caper wine sauce

Lamb Navarin

Lamb chunks braised in peas, pearl onions & vegetables

ENTREES

Sole meunière

Sole rolls stuffed with spinach & peppers in caper sauce

Skillet seared flounder
Fillet paprika & lemon peel rubbed cooked in caper butter sauce

Fillet mignon
Pepper and Provençal herb crusted served with a cream cognac and mushroom sauce

SIDES

Lyonnise potatoes

Scalloped potatoes

Gruyere risotto with asparagus

Pearl peas and onions

Zucchini ratatouille

Dessert Station

Crepes with strawberry & raspberry sauce

Vanilla & chocolate mousse cups

Fresh fruit tartlets

Chocolate molten cake

Pear & custard tart

Cheesecake