

# food diego

french inspired.

\$75.00 per person  
25 person minimum

\$55.00 per person  
50 person minimum

\*\*\* please select one from each list  
(these are rich items)

## mini galletes

enveloped in puff pastry

**provence potato.**

**vichyssoise.**

**artichoke asparagus.**

**crimini spinach.**

## croques garnis

crunchy loaf slices w toppings

**lavender goat cheese mascarpone.**

**salmon mousse + shallot + caper**

**fig preserves + bacon + walnuts**

**tomato w parmesan brulee**

## en lettuce

served in leafy green

**butter lettuce tartare**

**crab mousse endive**

**balsamic mignon en romaine**

**chicken & grape salad in radicchio**

## quiche

3" personal tartlets

**ham + swiss + dijon**

**goat cheese + sun dried tomato**

**roast zucchini + mushroom**

**roasted pepper + caramelized onion**

## premium additions

### small bites

+\$25.00 per person as addition to french inspired menu

50 person minimum

\*\*\* please select 2

### seafood

**shrimp pistou.**

w risotto or polenta

**crab bernaise en crouete.**

puff pastry. greens.

**salmon grenobloise.**

w arugula or escarole

**tuna rilette**

albacore. toasted baguette.

### meat

**lamb de provence.**

lamb rib chop. herbes de provence.

**burgundy beef.**

carrots. potato puree.

**pork loin blanquette.**

chardonnay sauce. parsleyed rice.

**coq au vin**

drumstick lollipop. wine demiglace.

### decadence

decadent and rich additions

**truffled hazelnut potatoes.**

fingerling potatoes. hazelnut powder.

**salade canard confit**

duck & chicken. raspberry balsamic.

**tartare mignon**

toasted baguette. microgreens.

**asparagus tartin**

fontina. lemon zest.