

Mademoiselle Catering Package

\$35 per person

FIRST COURSE: APPETIZER

Short Rib Sliders

Avocado, Roasted Tomato Aioli, Pickled Red Onion, Feta, Brioche

Soupe A L'oignon or Soupe Veloute de Tomate

*Caramelized Sweet Onions with Beef Jus, Country Bread, Comte Cheese
or*

Roasted Tomato, Spring Onion Oil, Feta Mousseline, Toasted Baguette

Pastrami Fondue

Gruyere, Raclette, Pickled Peppers, Toasted Baguette

SECOND COURSE: SALAD

Caesar Salad

Parmesan Cheese, Toasted Shaved Country Bread, Anchovies

Betteraves A L'orange

Roasted Beet, Candied Orange, Mousseline De Chevre, Fig Vinaigrette, Smoked Salt

THIRD COURSE: ENTREES

Poulet and Croissant

Crispy Fried Chicken, House Baked Butter Croissant, Raclette Cheese Sauce and Egg

Le Poutine

Mozzarella Curds, Sweet Potato Frites, Burgundy Braised Short Ribs, Brown Gravy

Confit De Carnard Aux Pommes

Crispy Duck Leg Confit, Green Apple, Arugula, Almonds, Feta, Strawberry Vinaigrette

Le Fondue De Raclette

Roasted Potatoes, Lardon, Country Ham, Scrambled Eggs, Melted Raclette Cheese

Croque Madame

Country Ham, Gruyere, Bechamel Sauce, Sunny-Side-Up Egg, Brioche

French Dip

Roasted Prime Rib, Caramelized Sweet Onions, Provolone, Au Jus, Ciabatta