

# **Madame Catering Package**

**\$45 per person**

## **FIRST COURSE: APPETIZERS AND SOUP**

**Shrimp Beignets with Lemon Aioli or Escargot Beignets with Lemon Pesto**  
*Green Onion, Roasted Pepper Sauce, Bonito Flakes*

**Tartine de Confit de Canard**  
*Duck Confit, Almond Pesto, Pickled Red Onion, Arugula, Roquefort, Toast*

**La Bisque de Homard**  
*Creamy Lobster Fumet, Chives, Crème Fraiche, Toasted Baguette*

## **SECOND COURSE: SALADS**

**Small Roquette Aux Fraises**  
*Arugula, Strawberry, Cucumber, Red Onion, Grapes, Orzo, Feta, Strawberry Vinaigrette*

**Small Nicoise**  
*Roasted Vegetables, Chevre, Onion, Tomato, Hard Boiled Egg, Poppysseed Vinaigrette, Country Bread*

**Small Lyonnaise**  
*Baby Spinach, Frisee, Bacon Lardons, Poached Egg & Bacon Vinaigrette with Shaved Croutons*

## **THIRD COURSE: ENTREES**

**Nicoise, Lyonnaise, Roquette Salad with Chicken, Salmon, Tuna, or Shrimp**

**Steak and Eggs**  
*Aspen Ridge Flat Iron Steak, Two Eggs, Roasted Potatoes, Grilled Tomatoes*

**Smoked Salmon Benedict**  
*Poached Eggs, Smoked Salmon, Crème Fraiche, Onions, Spinach, Ricotta Pancakes*

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

**Champagne Mac Cheese**  
*Jumbo Shrimp, Fresh Herbs, Raclette Cheese, Asparagus, Parmesan Crust*

**Pave de Saumon au Four**  
*Faroe Island Salmon, Broccolini, Roasted Potatoes, Leek Hay, Lemon Dill Cream Sauce*

**Prime Rib Crêpe**  
*Cremini Mushrooms, Grilled Onions, Horseradish Aioli, Arugula, Roquefort*

**Short Rib Hash**  
*Roasted Vegetables, Smoked Bacon, Brown Gravy, Sunny-Side-Up Egg*