

# **Monsieur Catering Package**

**\$55 per person**

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

### **Tartare De Saumon**

*Salmon Tartare, Red Onions, Minced Hard Boiled Eggs, Crème Fraiche, Toasted Croutons*

### **Pastrami Fondue**

*Gruyere, Raclette, Pickled Peppers, Toasted Baguette*

### **Baked Brie Costine**

*Baked Brie Cheese with Fig Spread, Candied Pecans, Sliced Green Apples and Sliced Baguette*

### **Foie Gras**

*Toasted Bread, Duck Liver Pate, Orange Marmalade*

### **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, Poppyseed Vinaigrette, Country Bread*

### **Small Lyonnaise**

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

## **THIRD COURSE: ENTREES**

### **Poisson A L'Orange Halibut**

*Halibut Roasted Beet, Carrots, Blood Orange Citron, Crispy Fennel*

### **Steak Frites**

*8 Oz. Filet Mignon, Truffle Butter, Pommes Frites, Mushroom Peppercorn Sauce*

### **Sole Meuniere**

*Pan Seared Sole, Orzo Pesto, Broccolini, Tomato, Roasted Garlic Cloves, Poppy seed Glaze*

### **Bourbon Glazed Lamb Chops**

*Roasted Carrots, Au Gratin, Broccolini, Malanga*

### **Pave de Saumon au Four**

*Faroe Island Salmon, Broccolini, Roasted Potatoes, Leek Hay, Lemon Dill Cream Sauce*

### **Prime Rib**

*Roasted Potatoes, Charred Seasonal Vegetables, Cabernet Veal Demi-Glaze*