

# 'The Provencal'

## Appetizers

French Cheese Display  
Vegetable Crudites

European Charcuterie w/ Accompaniments

*-passed-*

Cranberry Brie Canopy

Petite Beef Wellington

French Onion Tart with Berry Glaze

## Salad Course

Frise and arugula topped with French goat cheese, pickled beets, grape tomato, red onions, dried cranberries, walnuts, and sherry vinaigrette. Served with French baguettes.

## Entrees

### *Surf and Turf*

Beef chateaubriand with a red wine jus paired with herb butter broiled lobster tail.

Served with gruyère gratin potato and seared asparagus.

### *Chicken Provencal*

Boneless chicken thighs broiled with herbs de provence in green olives, tomato, shallot, fresh thyme, white wine, and garlic butter sauce. Served over rice and sauteed crimini mushrooms.

### *Lobster Tails*

Twin herb butter broiled lobster tails served with gruyère gratin potato and seared asparagus.

**\$109 per guest**



Pricing includes staff and china rentals. Additional rentals and beverage packages available for additional charge.

