

# 'The Provencal'

## Appetizers

French Cheese Display

Vegetable Crudites

European Charcuterie w/ Accompaniments

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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.

**\$129 per guest**



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

