

'The Provencal'

Appetizers

French Cheese Display
Vegetable Crudites

European Charcuterie w/ Accompaniments

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Cranberry Brie Canopy
Oakwood Chicken Crostini
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.**

