

# a hint of french

## salads

### **roque-berg**

baby iceberg wedge  
roquefort dressing.  
shaved shallots. tomato.

### **haricot pomme**

blanched green beans. olives.  
shallots. tomatoes. cracked  
pepper. mayo vinaigrette.

### **crème jardin**

mixed greens. tomato.  
cucumber. carrots. shallots.  
crème fraiche remoulade.

## mains

### poultry

#### **poulet fricasee**

chicken braised in cream  
sauce w mushroom, dijon, white  
wine, mirepoix, & lemon.

#### **chicken moutarde**

brined chicken roasted &  
finished w glaze of whole  
grain mustard, thyme, & honey.

#### **pouisson au vin**

game hen braised in mirepoix,  
wine, & aromatics. finished w  
braising reduction.

### meat

#### **shortrib bourguignon**

8 hour braise in burgundy,  
mirepoix, and herbs.  
served w demiglace reduction.

#### **boeuf en croute**

marinated beef filet  
& tapenade in puff pastry.  
w cognac demiglace +\$15

#### **beef au poivre**

deep-marinated steak. flash  
seared & finished w sauce of  
deglaze, cream, & pepper. +\$15

### fish

#### **salmon meuniere**

salmon filet. roasted.  
w meuniere caper sauce.

#### **halibut noisette**

marinated filet.  
burned butter sauce. +\$10

#### **crab galette**

crab, leeks, & aromatics panko.  
remoulade +\$10

### vegetarian

#### **ratatouille bake (v)**

eggplant. squash. sweet red  
pepper. tomato concentree.

#### **quiche florentine(v)**

egg cream custard. spinach.  
cheese. tomato concentree.

#### **mushroom tarte (vg)**

mushroom blend. caramelized  
onions. zucchini. remoulade.

## sides

sauteed carrots	white skin potato mash	truffled roast potatoes * \$5 pp
carrots provence	roasted squash	
braised green beans	haricot vert	truffled potato puree * \$5 pp
cauliflower parmesan	lemon asparagus	gruyere pommes gratin * \$5 pp
sauvignon brussel sprouts	buttered leek sautee	

## pricing

### buffet

does not include cost of service items, wares, other fees

\*options included @ this pricing group

#### pricing.

20-49 Guests

\$75.00 pp

\*1 salad - 2 mains - 2 sides

50-75 Guests

\$70.50 pp

\*1 salad - 3 mains - 2 sides

76-99 Guests

\$65.00 pp

\*2 salads - 3 mains - 4 sides

100+ Guests

\$60.50 pp

\*2 salads - 4 mains - 4 sides

## pricing

### plated

does not include cost of service items, wares, other fees

\*options included @ this pricing group

#### pricing.

25-49 Guests

\$115.00 pp

\*1 salad - 2 mains - 2 sides

50-75 Guests

\$105.50 pp

\*1 salad - 3 mains - 2 sides

76-99 Guests

\$95.00 pp

\*2 salads - 3 mains - 2 sides

100+ Guests

\$80.00 pp

\*2 salads - 3 mains - 2 sides

## **extras**

*fees commonly associated with wedding service*

- chaffing dishes
- tables, seating
- linens
- flatware, plates, stemware
- servers, chefs, stewards
- printed menus
- travel (outside service area)
- location costs (host fee, extra equipment)

food  
by Chef Ty