



French Dinner Party

Hors D'Oeuvres

Choose two of the following:

Poached Quail Egg

with garlic aioli in a croustade with a caviar garnish

Smoked Salmon Florets

with crème fraiche served on mini blinis

Chevre Filled Globe Grapes

dusted with crushed Pistachio nuts

Tarragon Chicken Beggars Purses

sautéed tarragon accented chicken salad baked in a puff pastry

Herbs d'Provence Rock Shrimp Salad

served on toasted baguette slices

Plated Appetizers, Salads and Soups

Choose two of the following:

Rissoles

creamy shredded leeks & onions nestled in a fried puff pastry

Caramelized Onion Tartlets

with goat cheese and a Kalamata olive tapenade

Pan-Seared Red Snapper

served over a tomato concasse and drizzled with a saffron sauce

Mixed Baby Greens with Boursin Crouton

in a sherry vinaigrette

Mache Salad

delicate petite greens served with a warm goat cheese quenelle and drizzled with aged balsamic vinegar

Creamy Mushroom Soup

a mixture of exotic mushrooms garnished with a housemade basil oil

Lobster Bisque

with a red pepper coulis base and spiked with French cognac

Entrees

Choose one of the following:

Filet of Halibut

served over an artichoke and parsnip puree with sundried tomato couscous and haricot vert bundles

Salmon en Papillote

salmon baked in parchment with spinach and shiitake mushrooms in a Pinot Noir butter broth with a side of Dauphine potatoes

Beef Wellington

tenderloin encrusted in puff pastry with a layer of mushroom pate served with a bordelaise reduction accompanied by braised Swiss chard

Steak Frites

marinated skirt steak served with fried shoestring potatoes, accompanied by roasted asparagus

Slow-Cooked Breast of Duck

served over a pear and fresh thyme confit with a vegetable-studded wild rice

Chicken Mille-Feuille

layers of chicken, puff pastry, and a mixture of broccoli florets, mushrooms, sautéed spinach, & diced tomatoes in a truffle oil butter sauce

Desserts

Choose one of the following:

Crème Brulee

traditional vanilla or chocolate

Chocolate Mousse

served with a brown sugar tuile

Profiteroles

pate au choux filled with pistachio or vanilla ice cream and topped with warm chocolate sauce

Rustic European Individual Caramel Apple Tarts

with a puff pastry crust and served with cinnamon ice cream

Crepes

filled with seasonal fresh berries and freshly whipped cream, drizzled with a Gran Marnier Crème Anglaise