



## APERITIF RECOMMENDATIONS

Aperol Spritz 12.00/glass  
Kir Royal 11.00/glass  
Sparkling Rose 9.00/glass

## SOUP

**STANDARD** 4.50/cup, 8.00/bowl

**Creamy Red Potato & Leek**  
**Tomato Bisque** GF

**SPECIALTY** 5.50/cup, 9.00/bowl

**Curried Sweet Potato Soup** GF  
**Roasted Cauliflower Soup** GF  
**French Onion** with Gruyère toast

## SALADS

**STANDARD** 7.00/person

**Sliced Apple Salad** GF  
with roquefort, green apple, toasted almonds, shallot vinaigrette  
**Roasted Beet Salad** GF  
with chèvre, fennel, green apple, cider vinaigrette  
**Side Green Salad** GF, DF  
with tomato, cucumber, radish, honey vinaigrette

**SPECIALTY** 9.50/person

**Citrus Salad** GF  
with spring greens, grapefruit wedges, candied pecans, crispy capicola, ricotta, mint vinaigrette  
**Paris Café Salad** GF, DF  
with pickled red onions, cherry tomatoes, roasted red potatoes, hard boiled egg, lemon vinaigrette

## ENTREES

**STANDARD** 14.00/person

**Chicken Hindquarter & Mushrooms** with white wine sauce GF  
**Braised Pork Ribs** with herb butter GF  
**Ratatouille** with eggplant, summer squash, heirloom tomatoes GF, DF  
[recommended with side of grain medley]  
**Beef Burgundy** served with shiitake mushrooms, tomatoes, and garlic  
[recommended with side of garlic smashed potatoes]  
**Seared Salmon** seared and served with compound butter GF  
**Peppered Pork Tenderloin** GF, DF

**SPECIALTY** 21.00/person

**Specialty Galette** chef's choice, max of 20 people in party  
**Duck Confit** with plum sauce GF, DF  
**Braised Lamb Shank** with pickled cherries GF, DF  
**Zucchini Wrapped Sea Bass** GF  
**Cassoulet** with cornbread crust  
**Beef Tenderloin** with Béarnaise sauce GF

# IN-HOUSE CATERING MENU

## DINNER PRICED BY COURSE

When ordering for groups of up to 20 people, please select items in multiples of 5.  
When ordering for groups of 20+ people, please select items in multiples of 10.

## SIDES

**STANDARD** 6.00/person

**Roasted Seasonal Vegetables** with Herbes de Provence GF, DF  
**Potatoes au Gratin** with Emmental cheese GF  
**Garlic Smashed Potatoes** with rosemary & thyme GF  
**Braised Red Cabbage** with red wine GF  
**Asparagus** with lemon zest & sea salt GF, DF  
**Honey-Roasted Tri-Colored Carrots** GF, DF  
**Marinated Sweet Potato Salad** with roasted red peppers, red onion, and honey tarragon vinaigrette GF, DF  
**Grain Medley** with Israeli couscous, quinoa, Basmati rice DF  
**Side Green Salad** with tomato, cucumber, radish GF, DF

**SPECIALTY** 8.00/person

**Wilted Spinach** with heavy cream GF  
**Haricot Vert** with toasted almonds GF  
**Roasted Artichoke** with hollandaise sauce GF  
**Pan Fried Fingerling Potatoes** with garlic and rosemary GF, DF  
**Braised Romaine** with shallots and white wine GF, DF  
**Roasted Fennel** with green apples GF, DF

## BREAD

**Baguette** 2.00/person  
**Garlic Rosemary** 3.00/person  
**Yeast Rolls** 3.00/person

## DIGESTIF RECOMMENDATIONS

Cognac 13.00/glass  
Calvados 12.00/glass  
Crème de Cassis 10.00/glass

## DESSERTS

**STANDARD** 7.00/person

**Chocolate Mousse** with fresh whipped cream, strawberry garnish GF  
**Seasonal Fruit Tart** with fresh whipped cream  
**Hazelnut Torte** with strawberry garnish GF  
**Bread Pudding** with crème anglaise

**SPECIALTY** 9.00/person

**Pavlova** with whipped cream and berries GF  
**Tarte Tatin** with crème anglaise  
**Mini Fruit Galette** with homemade vanilla ice cream  
(both items seasonal and chef's choice)  
**Crème Brulee** GF  
**Homemade Vanilla Ice Cream** with sherry GF  
**Cheese Plate** chef's choice