



CATERING MENU

LUNCH/DINNER

HORS D'OEUVRES

\$3.50/PERSON

Miniature Savory Tarts

Choose between the following options:

- Tomato & Ricotta
- Artichoke & Bacon
- Apple & Roquefort

Roasted Sweet Potato Medallion

with fresh avocado salad

Mini Smoked Salmon Sandwich

with avocado and cucumber

\$4.50/PERSON

Seared Sea Scallop

with bacon & red onion jam

French Cheese Board

served with fresh fruit and olive medley

Chicken Crepe Bundles

with chive garnish

\$6.50/PERSON

Charcuterie Display

cured meats, French cheeses, marinated vegetables, fresh fruit, olives and nuts

BREADS

\$1.50/PERSON

includes choice of regular butter or honey butter

- French Baguette
- Mini Rosemary Biscuits
- Mini Orange Lavender Biscuits

SOUPS

SIDE: \$3.00/PERSON

ENTRÉE: \$5.50/PERSON

- Creamy Red Potato and Leek
- Tomato Bisque
- Bouillabaisse [Side: \$6.00/person; Entrée: \$13.00/person]

SALADS

SIDE: \$4.00/PERSON

ENTRÉE: \$10.00/PERSON

Add a protein: Grilled Chicken \$4.00/person; Salmon \$5.00/person

Salade Niçoise

cherry tomatoes, green beans, hard cooked eggs, tuna, olives, potatoes, and lemon vinaigrette

Roasted Beet Salad

chevre, fennel, green apple, and cider vinaigrette

Mâche Salad

figs, radish, roquefort, and sherry vinaigrette

Sliced Apple Salad

with toasted almonds, arugula, and shallot vinaigrette

French Potato Salad

with whole grain Dijon mustard dressing, and hard-cooked eggs

SANDWICHES

Add a small side of French Potato Salad
and Shortbread Cookie \$3.00/person

- Ham and Butter on Baguette [\$8.50/person]
- Vegetarian Croissant [\$8.00/person]
- Roasted Chicken on Rosemary Biscuit [\$8.00/person]
- Pan Bagnat [\$9.50/person]

ENTRÉES

\$8.00/PERSON

Chicken & Mushrooms

with white wine sauce
[choice of bone-in breast or hindquarters]

Braised Pork Ribs

with herb butter

Ratatouille

with eggplant, summer squash, heirloom tomatoes,
served over rice

\$9.00/PERSON

Beef Burgundy

served with your choice of rice or potatoes

Salmon

baked in parchment paper with lemon, garlic, and dill

SIDES

\$3.00/PERSON

Roasted Seasonal Vegetables

with Herbes de Provence

Sweet Potato Gratin

with Emmental cheese

Garlic Smashed Fingerling Potatoes

with rosemary & thyme

Roasted Beets

with chèvre

Braised Red Cabbage

with red wine

Asparagus

with lemon zest & sea salt

Oven Roasted Tri-Colored Carrots

with honey glaze

DESSERTS

Chocolate Mousse [\$5.00/person]

with fresh whipped cream and berry medley

Seasonal Fruit Tart [\$6.00/person]

with fresh whipped cream

Seasonal Homemade Ice Cream [\$5.00/person]

with shortbread heart cookies

Hazelnut Torte [\$6.00/person]

with strawberries

Pavlova [\$6.00/person]

meringue cake with fresh fruit

PACKAGES

\$12.00/PERSON

Soup, Salad & Sandwich

half sandwich, small salad, and cup of soup
includes disposables, beverage of choice, and a shortbread cookie

\$22.00/PERSON

Community Table

salad, 1 entrée selection, 2 sides, 1 bread, 1 dessert
served community table/family style on platters

* Drinks, table settings, and staffing not included.
Please contact us for rates.

*We believe that food
brings people together*

