



A French Bistro Style Menu

-Entrees-

Please choose from:

Paupiettes de Sole Nantua

Pinwheels of sole filet with salmon mousse and dill
Served with brandy lobster sauce

Salmon En Croute

North Atlantic Salmon Filet, wilted spinach, portabella mushrooms. Wrapped in flaky pastry dough. Served with
Sauce Bercy

Quenelles aux Fruites de Mer

Salmon, scallops, shrimp mousse medallions with tarragon cream

Duck Roti with Sauce Bigarade

Roasted duckling served with a citrus infused brown sauce

Chicken Chasseur

Breast of chicken with a mushroom, tomato, tarragon sauce

Coq au Vin

Chicken cooked in red wine with mushrooms, onions and salt pork (can use salted beef as a substitute), chicken
deboned for buffet service

Braised Lamb Shanks

Tender de-boned lamb shanks with a natural pan gravy

Beef Bourguignonne

Tenderloin of beef with pearl onions, button mushrooms, and savory burgundy brown sauce. Served with flaky vol-
au-vent pastry shells

Tournedos of Beef Au Poirve

(Sautéed peppered crusted medallions of tenderloin of beef. Served with cognac demi-glace and crème fraiche)

Osso Bucco

Braised tender veal shanks with julienne root vegetables, natural pan gravy

-Sides-

Please choose from:

Roasted potatoes with scallions and fresh herbs

Garlic mashed Red Bliss potatoes

With fresh chives and sour cream

Sliced au gratin potatoes

Boulangere

Sliced potato braised with butter, onions, parmesan cheese

Garnished with scallions

Potatoes Lyonnaise

Sliced sautéed potatoes with onion and fresh parsley

Delmonico

Diced potatoes in a cream sauce topped with Asiago bread crumbs

Cous-cous with wild mushrooms and roasted vegetables

Sautéed spinach

Swiss peas and pearl onions

With Béchamel and nutmeg

Parisian carrots with caramelized onion and dill

Roma tomatoes Florentine

Stuffed with sautéed spinach and garlic bread crumbs

French green bean casserole

Vegetable bouquetiere in herb buttered squash boat

Corn Soufflé

Asparagus a la Polonaise

Served with chopped hard boiled egg yolk, parsley, bread crumbs and butter

Stuffed Artichoke

Artichoke bottom stuffed with seasoned breadcrumbs

And tarragon Hollandaise

-Salads-

Please choose from:

Salad Nicoise

Fresh vegetables, egg and tuna served over a bed of lettuce
With homemade vinaigrette

Salade au Roquefort

Belgian endive, romaine, toasted walnuts and Roquefort cheese

Beet Salad

Roasted beets, chevre, mache and raspberry vinaigrette

Mixed Field Greens

Fresh strawberries, pine nuts, chervil goat cheese and Le Ruth's herb vinaigrette

Lentil Salad

French lentils and carrots over baby greens with a Dijon vinaigrette

Spinach, raisins, toasted pine nuts

With fresh shaved parmesan cheese and balsamic Vinaigrette

Sargent's Field Pea Salad

Over mesclun greens

Assorted Roasted root and baby vegetables

Served on mesclun greens, roasted garlic hummus, pita chips, and goat cheese

-Desserts-

Please choose from:

Assorted Viennese pastry Display

Petit Fours

Chocolate Éclairs

Napoleons

Miniature convection's

Truffles

Pastry swans

Fruit tartlets

Lemon Mousse