

Appetizer Receptions

\$18/Per Person

Stationed Apps

(Choose 2)

Charcuterie Boards

Assortment of Dry aged Meats and Pate's

Artisan Cheese Boards

Selection of Local or French Cheeses

Fresh Fruit

Assorted Fresh Fruit with Carmel Yoghurt Dipping Sauce

Caprese Salad

Nicoise Salad

Haricort Verts, Tomatoes, Potatoes, Capers Olives

Duck Confit Salad

With Frisee, Roasted Beets, Red Onions and Carrots

Passed Apps

(Select 3)

Wild Mushroom and Gruyere Puff Pastry

Smoked Salmon Tartare

With Caviar Crème Fraiche on Brioche Toasts

Spinach and Boursin Crepes

Beef Tartare

Water Cress and Truffle oil on Brioche Toast

Herb Mushroom Crostinis

Poached Figs

With Goat Cheese Brulee on grilled Breads

Duck Confit Quiche

With Pickled Onion

Pulled Short Rib Crostinis

With Red Pepper Garlic Jam

Poached Trout Salad

With Toasted Almonds and Sliced Grapes

Wild Mushroom and Camembert Gallets

(Prices do not include Tax, Gratuity and Labor fees)

\$22/Per Person

Stationed Appetizers

(Choose 3)

Charcuterie Boards

Assortment of Dry aged Meats and Pate's

Artisan Cheese Boards

Selection of Local or French Cheeses

Fresh Fruit

Assorted Fresh Fruit with Carmel Yoghurt Dipping Sauce

Caprese Salad

Nicoise Salad

Haricort Verts, Tomatoes, Potatoes, Capers Olives

Duck Confit Salad

With Frisee, Roasted Beets, Red Onions and Carrots

Shrimp Platter

With Tomato Remoulade

Passed Appetizers

(Choose 4)

Wild Mushroom and Gruyere Puff Pastry

Smoked Salmon Tartare

With Caviar Crème Fraiche on Brioche Toasts

Spinach and Boursin Crepes

Beef Tartare

Water Cress and Truffle oil on Brioche Toast

Herb Mushroom Crostinis

Poached Figs

With Goat Cheese Brulee on grilled Breads

Duck Confit Quiche

With Pickled Onion

Pulled Short Rib Crostinis

With Red Pepper Garlic Jam

Poached Trout Salad

With Toasted Almonds and Sliced Grapes

Wild Mushroom and Camembert Gallets

Sliced Elk Tenderloin

With Grain Mustard and Crispy Shallots

Grilled Marinated Scallops

With Serrano and Shaved Fennel

(Prices do not include Tax, Gratuity and Labor fees)

\$26/Per Person

Stationed Appetizers

(Choose 3)

Charcuterie Boards

Assortment of Dry aged Meats and Pate's

Artisan Cheese Boards

Selection of Local or French Cheeses

Fresh Fruit

Assorted Fresh Fruit with Carmel Yoghurt Dipping Sauce

Caprese Salad

Nicoise Salad

Haricort Verts, Tomatoes, Potatoes, Capers Olives

Duck Confit Salad

With Frisee, Roasted Beets, Red Onions and Carrots

Shrimp Platter

With Tomato Remoulade

Passed Appetizers

(Choose 5)

Wild Mushroom and Gruyere Puff Pastry

Smoked Salmon Tartare

With Caviar Crème Fraiche on Brioche Toasts

Spinach and Boursin Crepes

Beef Tartare

Water Cress and Truffle oil on Brioche Toast

Herb Mushroom Crostinis

Poached Figs

With Goat Cheese Brulee on grilled Breads

Duck Confit Quiche

With Pickled Onion

Pulled Short Rib Crostinis

With Red Pepper Garlic Jam

Poached Trout Salad

With Toasted Almonds and Sliced Grapes

Wild Mushroom and Camembert Gallets

Sliced Elk Tenderloin

With Grain Mustard and Crispy Shallots

Grilled Marinated Scallops

With Serrano and Shaved Fennel

Grilled Lamb Chops

With honey Grain Mustard Sauce

(Prices do not include Tax, Gratuity and Labor fees)