

CATERING BRUNCH MENU

FOR GROUPS OF 15 - 30 GUESTS

CROISSANTS

Croissants may be ordered with brunch, \$2.00/person

APPETIZERS

Please select two:

CHARCUTERIE

Country pork pate with Meaux mustard, cornichons, and baguette. \$11

FRUITS ET YAOURT AVEC MIEL

Seasonal fruit and berries with vanilla infused Greek yogurt, house-made granola, any honey \$7

SOUPE À LOIGNON

A cup of our signature baked onion soup topped with toasted baguette, and Gruyere cheese. \$11

SAUMON FUME

Lightly smoked cured salmon with creme fraiche, lemon, capers, fennel, red onion, and brioche. \$12

LAITUE

Bibb lettuce with herbs, hard-boiled egg, radishes, and a white wine-shallot vinaigrette. \$9

BETTERAVES

Roasted red beets with French feta cheese, fennel, watercress, pistachios, and red wine vinaigrette. \$12

CREVETTES POCHEES

Poached jumbo gulf shrimp with Belgian mayonnaise, Bibb lettuce and radish. \$15

TARTE DE CHEVRE

Warm LaClare Farms goat cheese tart with caramelized onion, arugula, and balsamic vinegar. \$10

BERRIES

Berry bowl. \$6

Service Charge of 20% and sales tax of 6.1% will be added to the above charges.

Prices and menu are subject to change.

ENTRÉES

Please select three:

OEUF ET BOEUF

Pan seared beef tenderloin with two scrambled eggs, Dauphinoise potatoes, and Bearnaise sauce. \$24

STEAK FRITES DU BISTRO

Grilled hanger steak with “Bistro” fries and red wine shallot butter sauce. \$24

OEUFS POCHÉS AU JAMBON

Traditional Benedict with poached eggs, Berkshire ham, toasted English muffin, Hollandaise sauce, and Dauphinoise potatoes. \$14

With lump crab meat and spinach \$17

PAIN PERDU

Brioche French toast with fruit preserves, whipped creme fraiche, maple syrup, and bacon. \$14

CROQUE MADAME

Classic Parisian sandwich of ham, Gruyere cheese, and Dijon mustard with Mornay sauce and topped with a sunny-side up egg. Served with a petite salad. \$15

GALETTE D'OEUFS

Buckwheat crepe with Gruyere cheese, Berkshire ham, sauteed mushrooms, and a sunny-side up egg. \$14

LE BURGER DU BISTRO

Hand formed, grass fed beef with Gruyere cheese, Dijon mayonnaise and “Bistro” fries. \$16

**Vegetarian dishes available upon request.

Service Charge of 20% and sales tax of 6.1% will be added to the above charges.

Prices and menu are subject to change.

KIDS ENTRÉES

Please select one.

STEAK FRITES

Petite hanger steak with “Bistro” fries. \$17.95

OEUFS

Scrambled eggs with bacon. \$17.95

PAIN PERDU

Brioche French toast with bacon and syrup. \$17.95

DESSERTS

Please select two:

CREME BRULEE

A petite creme brulee with caramelized sugar and honey madeleines. \$7

CREPE SUZETTE

Warm crepes with Gran Mariner sauce and orange supremes. \$7

FLOURLESS CAKE

Warm flourless chocolate cake with creme anglaise and coffee ice cream. \$7

SORBET

Trio of sorbets \$7

BASQUE CAKE

A French cake filled with vanilla pastry cream and seasonal compote. \$7

Service Charge of 20% and sales tax of 6.1% will be added to the above charges.

Prices and menu are subject to change.

CATERING BRUNCH MENU

FOR GROUPS 30 OR MORE

CROISSANTS

Croissants may be ordered with brunch, \$2.00/person

APPETIZERS

Please select one:

FRUITS ET YAOURT AVEC MIEL

Seasonal fruit and berries with vanilla infused Greek yogurt, house-made granola, and honey.

LAITUE

Bibb lettuce with herbs, hard-boiled egg, radishes, and a white wine-shallot vinaigrette.

ROQUEFORT

Radicchio, frisee and Belgian endive tossed with Roquefort cheese, apples and toasted walnuts.

BETTERAVES

Roasted red beets with French feta cheese, fennel, watercress, pistachios, and red wine vinaigrette.

TARTE DE CHEVRE

Warm LaClare Farms goat cheese tart with caramelized onion, arugula, and balsamic vinegar. \$2 upcharge/person

SOUPE DE SAISON

A cup of seasonal soup.

Service Charge of 20% and sales tax of 6.1% will be added to the above charges.

Prices and menu are subject to change without notice.

ENTRÉES

Please select three:

Final entree counts are due one week prior to event day, in addition to place cards indicating what each guest is having.

OEUF ET BOEUF

Pan seared beef tenderloin with two scrambled eggs, Dauphinoise potatoes, and Bearnaise sauce. \$38

PAIN PERDU

Brioche French toast with fruit preserves, whipped creme fraiche, maple syrup, and bacon. \$28

OEUFS POCHÉS AU JAMBON

Traditional Benedict with poached eggs, Berkshire ham, toasted English muffin, Hollandaise sauce, and Dauphinoise potatoes. \$28

**With lump crab meat and spinach \$3 upcharge

CROQUE MADAME

Classic Parisian sandwich of ham, Gruyere cheese, and Dijon mustard with Mornay saue and topped with a sunny-side up egg. Served with a petite green salad. \$29

POULET PAILLARD

Thinly pounded and breaded chicken breast with a frisee salad, lemon vinaigrette, Yukon Gold potatoes and Basque cheese. \$30

GALETTE D'OEUF

Buckwheat crepe with Gruyere cheese, Berkshire ham, sauteed mushrooms, and a sunny-side up egg. \$28

SALADE A LA NICOISE

Mixed greens, Nicoise olive tapenade, hard-boiled eggs, French beans, roasted pepperes, and Yukon Gold potato salad.
Yellowfin Tuna \$32 Scottsh Salmon \$32 Chicken Breast \$24

RILLETTE DE SAUMON

Poached and smoked salmon salad with preserved tomatoes, lemon mayonnaise, cucumbers, arugula, and toasted Brioche. \$25

**Vegetarian options are available upon request.

Service Charge of 20% and sales tax of 6.1% will be added to the above charges.

Prices and menu are subject to change without notice.

KIDS ENTRÉES

Please select one. All kids entrees come with a first course fruit cup.

STEAK FRITES

Petite hanger steak with “Bistro” fries. \$18

OEUFS

Scrambled eggs with bacon. \$18

PAIN PERDU

Brioche French toast with bacon and syrup. \$18

DESSERTS

Please select one:

FLOURLESS CAKE

Warm flourless chocolate cake with creme anglaise and coffee ice cream. \$7

CREPE SUZETTE

Warm crepes with Gran Marnier sauce and orange supremes. \$7

CREME BRULEE

A petite creme brulee with caramelized sugar and honey madeleines. \$7

Service Charge of 20% and sales tax of 6.1% will be added to the above charges.

Prices and menu are subject to change without notice.