



Menu d'aujourd'hui  
Bon Appetit!

**Familia-Style or Buffet**  
**European Inspired – \$72.00**

*(based on 50 guests)*

To add a selection of bite-size appetizers before dinner see our list of amuse bouche.

**SALADS & SIDES**

Tossed Arugula salad with French Chevre  
*toasted almonds, and a creamy Vinaigrette*

Mixed beet salad  
*honey glazed with a tart apple cider vinaigrette*

Classic caprese salad  
*sliced vine-ripened tomatoes, Italian bocconcini, & fresh basil drizzled with balsamic crema*

Gratin Dauphinois  
*thinly scalloped potatoes in a creamy sauce, baked with gruyere cheese*

Long grain rice pilaf  
*baked with vegetable broth, provinciale herbs & olive oil*

French green beans and heirloom carrots  
*glazed in honey and fresh thyme*

French Baguette with Butter

**MAIN**

*(choose three)*

Fontina Crusted Chicken Breast  
*range chicken breast with an aged Italian cheese crust*

Lamb Osso Bucco  
*braised with vegetables & white wine garnished with caramelized cioppino onions*

Sablefish Escabeche  
*steeped in a Mediterranean vegetable ragu*

Filet Mignon Medalions  
*cooked to a perfect medium rare and served with tarragon beurre noir*

*\*\* Gluten free and vegetarian options are also available; please contact one of our event planners.*

*\*\* Add a Bite Sized Dessert Buffet for \$7.5 per guest (3 pieces per person)*

*\*\* Non-Alcoholic Bottomless Drinks \$2.75 per person*