



## French Menu 1

### Appetizers: (\$3.99pp Choice of 2)

- |                                                           |                                                  |
|-----------------------------------------------------------|--------------------------------------------------|
| <input type="radio"/> French Brie & Huckleberry Tarts VEG | <input type="radio"/> Bacon Stuffed Mushrooms GF |
| <input type="radio"/> Artichoke Crostini VEG              | <input type="radio"/> Fruit Platter V, GF        |
| <input type="radio"/> Fig & Goat Cheese Crostini VEG      | <input type="radio"/> Cheese Platter VEG         |
| <input type="radio"/> Mushroom & Goat Cheese Tarts VEG    |                                                  |

### Entrees: (\$36.99pp Choice of 2)

- Beef Bourguignon
- Herb Roasted Chicken
- Chicken Au Provence
- Coq Au Vin

### Side Dishes: (Choice of 2)

- |                                                      |                                                      |
|------------------------------------------------------|------------------------------------------------------|
| <input type="radio"/> Garlic Mashed Potatoes VEG, GF | <input type="radio"/> Spinach Strawberry Salad V, GF |
| <input type="radio"/> Herb Roasted Potatoes V, GF    | <input type="radio"/> Garden Salad V, GF             |
| <input type="radio"/> Herb Roasted Vegetables V, GF  | <input type="radio"/> Caesar Salad                   |
| <input type="radio"/> Roasted Green Beans VEG, GF    | <input type="radio"/> Apple Gorgonzola Salad VEG, GF |

### Bread: (Choose 1)

- Artisan Bread
- Assorted Rolls
- Garlic Bread Sticks

### Beverages: (\$1.99pp Choose 2)

- |                                          |                                           |
|------------------------------------------|-------------------------------------------|
| <input type="radio"/> Raspberry Lemonade | <input type="radio"/> Sweet Tea           |
| <input type="radio"/> Classic Lemonade   | <input type="radio"/> Coffee & Tea Bar    |
| <input type="radio"/> Iced Tea           | <input type="radio"/> Hot Spiced Cider    |
|                                          | <input type="radio"/> Cucumber Mint Water |

### Staffing:

One for every 25 guest

- \$250.00 per staff member

### Bartending:

One for the 1<sup>st</sup> 150 guest

- \$550.00 for 1<sup>st</sup> Bartender
- \$250.00 for additional Bartender

### Dietary restrictions: (Gluten Free, Vegetarian, Vegan, Allergies, etc.)



## ~Sample Menu~

### **Chicken Au Provence**

*Chicken Breast medallions marinated in herbs de provence and served with a lemon white wine sauce.*

### **Beef Bourguignon**

*Slow braised and simmered in red wine, served in rich gravy with pearl onions, roasted mushrooms, and bacon lardons.*

### **Garlic Mashed Potatoes**

*Skin on Yukon gold potatoes, smashed with loads of butter, roasted garlic, and parmesan cheese.*

### **Loaded Garden Salad**

*Mixed baby greens tossed with red onion and assorted vegetables; Served with optional buttermilk ranch & house Italian.*

### **Rustic Bread**

*An assortment of locally handcrafted artisan breads, varieties to include gruyere cheese, sundried tomato & rosemary, multi grain, and Italian bread. Served with butter.*

<i>Dinner Cost for 100 Guests</i>	
<i>Food</i>	<i>\$3,699.00</i>
<i>Staffing</i>	<i>\$1,000.00</i>
<i>Tax</i>	<i>\$432.30</i>
<i>Gratuity</i>	<i>\$739.80</i>
<i>Total</i>	<i>\$5,871.60</i>