



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 1st 150 guest

- \$550.00 for 1st 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>