

Catering to your Business Needs

PRIVATE DINNER PARTY

Theme - Babette's Feast

*Cucumber Canapé with a Shallot Lemon Butter
Gougères
Gruet NV Brut*

*Turtle Consommé with Julienne Crepes and Matchstick Vegetables
Alvear Amontillado Sherry*

*Shovelnose Sturgeon Caviar with Warm Blini, Creme Fraiche & Chives
Veuve Cliquot NV Brut*

*Frissee and Arugula salad with baby beets, goat cheese and walnut ver jus vinaigrette
Olivier LeFlaive Rully, Premiere Cru Raborce, 2009*

*Quail en Sarcophage; Roasted Quail en Croute with Foie Gras on a bed of Baby Spinach & Wild Mushrooms
with Truffle Butter sauce
Gassier Cercius 2010 Cotes du Rhone*

*Veal Roulade with Carrots, Leeks, Thyme jus and Potatoes Meunière
Dufouleur Le Vaucrain, Cote de Nuits Villages, 2009*

Assorted Gourmet Cheeses with Fresh Fruit for the table

*Petite Savarin with a Grand Marnier Chantilly Crème and Berries
Ch. La Gironie Monbazillac 2009
Table side Coffee Service*

Host to provide Wines