

# ARTISANAL

FROMAGERIE BISTRO WINE BAR

## RECEPTIONS

*Service for 20 persons or more.  
Beverage selections based on consumption unless otherwise pre-arranged.  
Custom menus and all-inclusive packages available*

### Hors D'Oeuvres

*(Select six)*

*24. pp per hour*

*12. pp each additional hour*

#### GOUGÈRES

#### GRILLED CHEESE BITES

#### CHICKPEA FRITES

#### CHEESE TEMPURA

#### RATATOUILLE GOAT CHEESE GOUGÈRES

#### WILD MUSHROOM QUICHE

#### FOIE GRAS MOUSSE

*Grilled Pain de Campagne, Apple Confit*

#### LAMB MEATBALLS

*Harissa Aioli*

#### CROQUE MADAME

*Caviar, Quail Egg, Brioche*

#### GNOCCHI PARISIENNE

*Pork Belly & Root Vegetables*

#### ORGANIC HOUSEMADE MOZZARELLA

*Tapenade, Caponata & Bagna Cauda*

#### TUNA TARTARE

#### STEAK TARTARE

*Parmesan Country Toast*

#### RISOTTO CROQUETTES

### Fondues

ARTISANAL BLEND • GOUDA & STOUT •  
MANCHEGO & CHORIZO • FONDUE DU JOUR

*14. pp*

*8. pp with Hors d'Oeuvres package*

#### LES BAIGNEUSES

*(Select three)*

*5. pp*

*Fingerling Potatoes, Air-Dried Beef,  
Crudités, Kielbasa*

### Plateau de Charcuterie et Fromages

*Assorted Cured Meats, Seasonal Cheeses,  
Fruit and Condiments*

*28. pp*

*15. pp with Hors D'Oeuvres package*

## Reception Royale

*71. pp per hour*

*29. pp each additional hour*

#### HORS D'OEUVRES

*Choice of six*

#### ARTISANAL FONDUE

*Choice of two*

#### LES BAIGNEUSES

*Kielbasa, Crudités & Apples*

#### PLATEAU DE CHARCUTERIE ET FROMAGE

*Assorted Cured Meats, Artisanal Cheeses  
Fruits and Condiments*

#### COLD SEAFOOD PLATEAU

*Oysters, Shrimp, Ceviche, Clams & Dayboat Selections  
with accompanying sauces*

**Chef Brennan would be happy to create a custom menu for your event.**