

# ARTISANAL

FROMAGERIE BISTRO WINE BAR

## Brunch Event Packages 3 Courses...\$38 PP

### Hors D'Oeuvres

(Select three for your guests to choose from)

#### BEIGNETS

*Fresh Doughnuts with Spiced Sugar*

#### YOGURT PARFAIT

*Seasonal Berries, Lavender Honey, Granola*

#### RICOTTA GNOCCHI

*Spring Vegetables, Parsley Pistou*

#### SHRIMP COCKTAIL (3. Suppl)

#### SOUPE DU JOUR

#### BEET SALAD

*Endive, Walnuts, Goat Cheese*

#### SALAD FRISEE

*Blue Cheese, Bacon Lardons, Poached Egg*

### Les Plâts du Matin

(Select three for your guests to choose from)

#### ALMOND CROISSANT FRENCH TOAST

*Apricot Compote & Ricotta*

#### SOFT SCRAMBLED EGGS

*Applewood Smoked Bacon & Crisp Potato*

#### EGGS BENEDICT ARTISANAL

*Coppa & Country Bread*

#### WILD MUSHROOM RISOTTO

*Fava Beans, Black Truffle Butter*

#### ENGLISH CHEDDAR SANDWICH

*Smoked Bacon & Apple*

#### FISH & FRITES

*Coleslaw & Classic Tartar Sauce*

#### CHICKEN PAILLARD

*Asparagus, Arugula, Shaved Parmesan,  
Mushroom Vinaigrette*

#### TUNA NIÇOISE

*Haricots Verts, Fingerling Potatoes, Basil Aioli*

### Desserts

(Select three for your guests to choose from)

#### APPLE TARTE TATIN

*Cheddar Cheese Crust, Crème Fraîche*

#### ARTISANAL CHEESECAKE

*Pecan Praline, Caramel Sauce*

#### HOUSEMADE ICE CREAMS & SORBETS

#### PROFITEROLES "SUNDAE"

*Vanilla Ice Cream, Candied Almonds,  
Chocolate Sauce, Crème Chantilly*

#### WARM CHOCOLATE TART

*Salted Caramel Ice Cream*

#### CHEESE PLATE

*A Selection of Three  
( 5 Suppl. )*

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

# ARTISANAL

FROMAGERIE BISTRO WINE BAR

## Brunch Event Packages Additional Course Options

### 3 Courses \$43 pp

#### FONDUE

*Choice of:*

Artisanal Blend  
Gouda & Stout  
Manchego & Chorizo  
Fondue du Jour

*Served with cubed bread and your choice of three baigneuses:*

Apples, Fingerling Potatoes, Cracked Egg, Crudités, Kielbasa, Chicken Tenders, Air-dried Beef or Beef Tips

#### PLATS PRINCIPAUX

*Select three for your guests to choose from*

#### DESSERTS

*Select three for your guests to choose from*

### 4 Courses \$48 pp

#### FONDUE

*See options above*

#### HORS D'OEUVRES

*Select three for your guests to choose from*

#### PLATS PRINCIPAUX

*Select three for your guests to choose from*

#### DESSERTS

*Select three for your guests to choose from*

#### HORS D'OEUVRES

*Select three for your guests to choose from*

#### PLATS PRINCIPAUX

*Select three for your guests to choose from*

**OR**

#### DESSERTS

*Select three for your guests to choose from*

#### CHEESE PLATES FOR THE TABLE

*Served with nuts, fresh & dried fruits*

### 4 Courses \$56 pp

#### FONDUE

*See options above*

#### HORS D'OEUVRES

*Select three for your guests to choose from*

#### PLATS PRINCIPAUX

*Select three for your guests to choose from*

#### INDIVIDUAL CHEESE PLATES

*Served with nuts, fresh & dried fruits*

### 5 Courses \$78 pp

#### FONDUE

*See options above*

#### HORS D'OEUVRES

*Select three for your guests to choose from*

#### PLATS PRINCIPAUX

*Select three for your guests to choose from*

#### DESSERTS

*Served three for your guests to choose from*

#### CHEESE PLATES FOR THE TABLE

*Served with nuts, fresh & dried fruits*