

ARTISANAL

FROMAGERIE BISTRO WINE BAR

Lunch Event Packages
3 Courses...\$38 PP

Hors D'Oeuvres

(Select three for your guests to choose from)

SOUPE DU JOUR

BEET SALAD

Endive, Walnuts, Goat Cheese

SALAD FRISEE

Blue Cheese, Bacon Lardons, Poached Egg

RICOTTA GNOCCHI

Artichoke Barigoule, Parsley Pistou

SHRIMP COCKTAIL (3. Suppl)

FLUKE CEVICHE

Citrus Soy Dressing

CARPACCIO OF YELLOWFIN TUNA

Shaved Fennel, Ratatouille Vinaigrette

MUSSELS PROVENÇAL

Garlic, Tomato, Parsley

Plats Principaux

(Select three for your guests to choose from)

ENGLISH CHEDDAR SANDWICH

Smoked Bacon, Apple

CHICKEN PAILLARD

*Asparagus, Arugula, Shaved Parmesan,
Mushroom Vinaigrette*

PRIME HANGER STEAK

with Frites (5. Suppl)

WILD MUSHROOM RISOTTO

Butternut Squash, Truffle Butter

TUNA NIÇOISE

Haricots Verts, Fingerling Potatoes, Basil Aioli

FISH & FRITES

Coleslaw, Classic Tartar Sauce

SAUTÉED SKATE WING

Blood Orange Grenobloise, Cauliflower

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

Lunch 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

DESSERTS

Select three for your guests to choose from

CHEESE PLATES FOR THE TABLE

Served with nuts, fresh & dried fruits

OR

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