



Corporate Buffet Options

Menu 1

- Sole Florentine (wild fillets with spinach, Mornay sauce)*
 - Lemon-Roasted Chicken with natural herb demi-glace*
 - Ratatouille a la Bohémienne*
 - Sautéed Spinach with olive oil and garlic*
 - Vegetable Pearl Couscous*
 - Tossed Salad with carrot-ginger vinaigrette*
 - Granny Apple Tart made with puff pastry and apricot glaze*
- \$45 per person excluding tax, gratuity and beverages*

Menu 2

- Seasonal Vegetable Lasagna, fresh herbs, two sauces*
 - Poached Organic Salmon with fresh dill sauce*
 - Slow-Roasted Grass-fed Beef au Jus*
 - Steamed Broccoli and Cauliflower (or gratin)*
 - Organic Mixed Baby Greens with house vinaigrette*
- Frangelico Cheesecake with White Chocolate Ganache and Cherries*
- \$48 per person excluding tax, gratuity and beverages*



Menu 3

-Trout Amandine (almonds, white wine, lemon, butter, parsley)

-Chicken Cordon Bleu with Paris Ham and Gruyere Cheese

-Twisted Pasta with Mushrooms and Spinach

-New Potatoes roasted with garlic and herbs

-Caesar Salad with baguette croutons and Parmesan

-Lemon Olive Oil with Honey Crème Fraiche

\$42 per person excluding tax, gratuity and beverages

Menu 4

-Mussel Paella with homemade chorizo and long grain rice

-Cannelloni stuffed with spinach, ricotta and ham; red & white sauces

-French Shepherd's Pie (grass-fed beef, mirepoix, potato, gruyere)

-Green Beans with shallots, butter and garlic

-Baby Arugula with extra virgin olive oil and white balsamic

-Caramel Vanilla Flan

\$44 per person excluding tax, gratuity and beverages



Menu 5

- Codfish Brandade (local cod & potato gratin, olive oil, garlic)*
 - Coq au Vin (Burgundy-braised chicken with bacon & mushroom)*
 - Spice-crusted Heirloom Pork Loin with Honey Dijon Demi-glaze*
 - Herb-Roasted Root Vegetables (carrot, turnip, parsnip, butternut, yam)*
 - Watercress Salad with Gorgonzola Dressing and Bacon*
 - Dark Chocolate Cake with Espresso Anglaise*
- \$48 per person excluding tax, gratuity and beverages*

Menu 6

- Herb-Roasted Branzino Fillet*
 - Roast Turkey with Vegetable and Mushroom Stuffing, natural gravy*
 - Sweet Potato Gratin with honey glaze and a hint of cinnamon*
 - Granny Apple Walnut Rice*
 - Organic Mixed Baby Greens with house vinaigrette*
 - Pumpkin Pie with Nutella Crème Fraiche*
- \$42 per person excluding tax, gratuity and beverages*



Menu 7

- Fennel-Roasted Dorade Fillet with orange pastis beurre blanc*
 - Moroccan-Spiced Chicken with sun-dried apricots and raisins*
 - Blanquette de Veau (slow-braised veal, white mushroom velouté)*
 - Vegetable Couscous with orange blossom water*
 - Warm Bread Pudding with Rum, Vanilla and Caramel Sauce*
 - Bibb Lettuce with Croutons and Lemon Vinaigrette*
- \$48 per person excluding tax, gratuity and beverages*

Menu 8

- Monkfish Medallions with Saffron Mussel Sauce*
 - Beef Bourguignon with wild mushrooms and natural bacon*
 - Gratin Dauphinois (gratin of potatoes with garlic and cream)*
 - Organic Mixed Baby Greens with house vinaigrette*
 - Nougat Glacé (honey walnut semifredo)*
- \$49 per person excluding tax, gratuity and beverages*



Menu 9

- Linguine with Clams, olive oil, garlic, parsley*
 - Rosemary and Garlic-Roasted Leg of Lamb au Jus*
 - Cassoulet Beans with Natural Bacon and Mirepoix*
 - Truffle-scented Parmesan Polenta*
 - Tuscan Kale with Cranberry Vinaigrette*
 - Frangelico Cheesecake with White Chocolate Ganache and cherries*
- \$48 per person excluding tax, gratuity and beverages*

Menu 10

- Grilled Organic Salmon with Pomegranate Vinaigrette*
 - Lemon-Roasted Chicken with natural juices*
 - Colorado Lamb Shank braised in natural stock with tomato and herbs*
 - Boulangères Potatoes with roasted onion*
 - Organic Mixed Baby Greens with house vinaigrette*
 - Dark Chocolate Mousse with Whipped Cream and Pirouline Wafer*
- \$52 per person excluding tax, gratuity and beverages*



Menu 11

- Pappardelle with Black Truffle Cream*
 - Mushroom-Stuffed Sole with Thyme Velouté*
 - Short Ribs of Angus Beef braised in Montepulciano and Balsamic*
 - Organic Baby Arugula with olive oil and vinegar*
 - Granny Apple Tart with Vanilla Gelato*
- \$55 per person excluding tax, gratuity and beverages*

Menu 12

- Maine Lobster with Escargot Butter*
 - Local Cod with Lemon Caper Sauce*
 - Broccoli and Cauliflower Gratin*
 - Rice Pilaf (almonds, diced vegetables, parsley and dill)*
 - Prime Rib of Grass-fed Beef au Jus*
 - Baby Romaine Caesar Salad*
 - Grand Marnier Soufflé*
- \$78 per person excluding tax, gratuity and beverages*

All menus require minimum 1-week notice and confirmed number

Minimum of 25 guests for buffets as printed