




International Buffet- France

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Entrée (Choose 1)	Lunch	Dinner
Poulet au Porto (Chicken with Port) – Chicken cutlets in a Port wine, cream and mushrooms sauce	\$9.00	\$14.50
Coq au Vin (Chicken with Wine) – Chicken pieces in red wine with onions, mushrooms and bacon	\$9.25	\$15.00
Poulet Sauté Chasseur (Chicken with Mushrooms Sauce) – Chicken cutlets in a tomato-mushroom sauce	\$9.00	\$14.50
Caneton Poêlé aux Cerises (Duck with Cherries) - Casserole-roasted duck with cherry sauce	\$12.00	\$19.25
Roulades de Boeuf (Beef Rolls) – Braised beef rolls filled with a pork stuffing in creamy mustard sauce.....	\$10.00	\$16.00
Duabe De Boeuf (Beef Casserole) – Casserole of tender beef with wine and vegetables (served sliced)	\$9.50	\$15.25
Sauté De Boeuf à la Bourguignonne (Beef Tips Sauté) – Tender strips of beef tenderloin sautéed with red wine, mushrooms, bacon and pearl onions.....	\$12.00	\$19.25
Navarin Printanier (Spring Lamb Stew) – Tender lamb stew with spring vegetables such as carrots, turnips, potatoes, peas and green beans.....	\$10.00	\$16.00
Escalopes de Veau à l' Estragon (Veal with Tarragon) –Sautéed veal scallops with brown tarragon sauce	\$13.00	\$21.00
Rôti de Porc Longe (Pork Loin Roast) – Dry marinated roasted pork loin	\$10.00	\$16.00
Cassoulet De Porc (Pork Casserole) – French “Cassoulet” is a rich combination of beans and meats baked until the meat is tender and the beans have absorbed the flavor of the meat and seasonings. In this case, the meat is pork shoulder and bacon.....	\$11.00	\$17.75
Porc Braisé aux Choux Rouges (Pork and Red Cabbage) – Pork braised with red cabbage, carrots, onions, apples and red wine	\$11.00	\$17.75

Appetizer (Lunch Choose 1; Dinner Choose 2)

-  Canapé Selection – Any two of our standard priced canapés (see Hors d' Oeuvres - Canapés starting on page 10). One of each type per person.
-  Pâté – Choice of **Pâté Grand-Mère**, **Pâté de Maison**, **Smoked Chicken Liver Pate** or **Duck Confit Rillettes** (see Hors d' Oeuvres – Pâtés and Terrines starting on page 13).
-  Quiche – Choose from **Quiche Lorraine** (Egg, Swiss Cheese, Bacon and Ham) or **Quiche Florentine** (Egg, Gruyere Cheese, Spinach and Mushrooms)

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★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

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‡ = Spicy Selection (can be made mild)

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International Buffet- France, Continued

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Appetizer (Continued from previous page)

-  Tartines (Toasts) – Assortment of **Roquefort & Caramelized Onion Toasts** (sweet caramelized onion mixed with rich Roquefort cheese and served on a crunchy bread round), **Glazed Pear and Goat Cheese Toasts** (poached pear served on a crunchy bread round spread with fresh goat cheese) and **Ratatouille on Toasted French Baguette** (Sautéed eggplant, zucchini, red onion and peppers served on slices of toasted French bread). Two pieces per person.






Soup (Dinner Choose 1 or choose extra side or salad)

-  Potage Parmentier (Hot Potato Soup)– Leek and potato soup served hot.
-  Vichyssoise (Cold Potato Soup)– Cold leek and potato soup.
-  Potage Velouté aux Champignons (Mushroom Soup)– Cream of mushroom soup.
-  Soupe à L'Oignon (Onion Soup)– Onion soup served with croutons and grated parmesan cheese on the side (Note: cheese is not melted on top of the soup).
-  Crème de Potage de Potiron (Cream of Pumpkin Soup) – Creamy and rich with a hint of nutmeg.

Vegetable Side Dish (Choose 1)

-  Haricots Verts á la Maitre d'Hôtel (French Buttered Green Beans) – Buttered green beans with lemon and parsley.
-  Haricots Verts Gratinés (Green Bean Gratin) – Green beans gratinéed with cheese sauce.
-  Chou-Fleur en Verdure (Cauliflower Puree)– Puree of cauliflower with cream and butter.
-  Petits Pois Frais à l' Anglaise (English Style Peas)– Buttered baby sweet peas with shallots
-  Epinards à la Crème (Spinach Braised in Cream) – Creamed spinach.
-  Carottes Glacées (Glazed Carrots)– Carrots glazed with butter and a little sugar.
-  Ratatouille – Eggplant, tomato, onion, bell pepper and zucchini casserole.

Starch Side Dish (Choose 1)

-  Purée de Pommes de Terre à L'Ail (Garlic Mashed Potatoes) – Creamy garlic mashed potatoes.
-  Gratin Dauphinois (Scalloped Potatoes) – Scalloped potatoes with cream, cheese and garlic.
-  Rice Pilaf
-  Pommes de Terre Roties Par Rosemary (Rosemary Potatoes) – Roasted red potatoes with rosemary.
-  Pommes de terre Cassées Par Échalote Caramélisée (Smashed Potatoes) – Caramelized shallot smashed potatoes.

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Salad (Dinner Choose 1 or choose extra side)

- 🍇 Salade d' Asperge et de Tomate (Asparagus and Tomato Salad) - *Asparagus and tomato salad with tarragon vinaigrette*
- 🍇 Niçoise Salad Simplifié (Simplified Niçoise Salad)– *Salad of green beans, tomatoes, romaine, black olives, diced hard cooked eggs with vinaigrette on the side.*
- 🍇 Salade de Fenouil (Fennel Salad) – *Thinly sliced fennel marinated with citrus zest, olive oil and Fleur de sel with toasted pine nuts.*
- 🍇 Salade de haricots et de pois chiches (French Three Bean Salad)– *The French version of “Three-Bean Salad”, this one uses kidney, garbanzo and green beans with bell peppers, radishes and green onions in a tangy vinaigrette.*

Bread

- 🍇 French Bread with Butter – *Fresh baked French bread with butter*..... \$1.00 Included

Dessert

- Crème Brûlée** – *Creamy vanilla custard with a “burnt” sugar crust. A classic.* \$4.00 \$4.00
- Bavarois** - *Bavarian Cream is a molded custard bound with gelatin, lightened with beaten egg whites and enriched with beaten cream. It is chilled in a mold and then unmolded before service. Choose from Vanilla, Mocha, Orange, Chocolate or Almond* \$3.00 \$3.00
- Charlotte Malakoff** - *Charlotte Malakoff is a layered dessert of almond cream, fresh strawberries and ladyfingers* \$3.00 \$3.00
- Charlotte Parisenne** –*Is a Bavarian Cream chilled in a mold lined with ladyfingers and unmolded before service. Choose from Vanilla, Mocha, Orange, Chocolate or Almond* \$3.50 \$3.50
- Charlotte Royal** – *Similar to a Charlotte Parisenne but the ladyfingers are replaced with slices of jelly roll cake. Choose from Vanilla, Orange, Chocolate or Almond* \$3.50 \$3.50
- Tarts** – *Freshly baked tarts served with whipped cream. Flavors include Apple, Strawberry, Pear and Almond, Lemon and Almond, or Cheesecake (each tart serves 8)* \$16.00 \$16.00
- ★ **Crêpes Suzette** – *Crepes flamed with orange liqueur and cognac* N/A \$3.00
- Truffles** – *Sweet, rich and decadent. Flavors include: Dark Chocolate, Lime and Ginger, Hazelnut, Rum, Orange, Coffee, Cointreau, White Chocolate Almond, Pernod, Milk Chocolate Mint, and Coconut*..... \$2.00 \$2.00

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