

VIBRANT TABLE
CATERING & EVENTS

Parisian Theme Holiday

Hors d'Oeuvres

Seafood Vol-Au-Vent – Shrimp, Brandy Cream & Fine Herbs

Petit Croque-Monsieur – Black Forest Ham, Gruyere & Béchamel

Camembert Stuffed Button Mushrooms – Lardon & Herbed Bread Crumbs

Stuffed Endive – Fourme d'Ambert, Toasted Walnuts, Shaved Pears & Banyuls Vinaigrette

Buckwheat Blini & Smoked Salmon – Crème Fraîche & Chives

Dungeness Crab Stuffed Gougères

House Brioche & Chicken Liver-Walnut Pate – Cranberry & Micro Greens

Plated, Buffet or Family Style

Coq au Vin – Burgundy, Onions & Roasted Mushrooms

Cassoulet – Flageolet Beans, Pork Belly, Garlic Sausage & Duck Confit
Peppery Crostini

Beef Bourguignon – Thyme, Onions, Mushrooms and Cognac

Wild Rice Crepes – Mornay Sauce (Vegetarian)

Sides

Spinach & Arugula Salad – Pomegranate & Roasted Butternut Squash
Toasted Pecans & Apple Cider Vinaigrette

*Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.
†Gluten-free.

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Potatoes Dauphinoise – Gruyère, Black Pepper & Garlic

Haricot Verts – Roasted Almonds & Brown Butter

Fresh Baguette – Sweet Cream Butter

Dessert Miniatures

French Macarons – Raspberry, Pistachio, Double Espresso, Vanilla Beans & More

Mini Pot de Crème – Dark Chocolate & Cream

Pot de Choux Eclairs – Vanilla Bean Pastry Crème & Chantilly Cream

Petit Tart Tatin – Gala Apples, Caramelized Sugar & Puffed Pastry

Miniature Fruit Tartlets – Buttercream & Apricot Glazed

Bouchon au Chocolat – Hazelnuts & Brown Butter

Chocolate Mousse & Framboise – Dark Chocolate Cigarette

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