



Buffet Party Menu

- Price listed is per person and does not include Tip or Tax.

Bistro Salad \$3.50

Mixed greens topped with tomatoes & goat cheese
with a citrus vinaigrette

Salade D'Épinard \$4.75

Spinach salad topped with bacon, red onion, hard boiled eggs and mushrooms
with a warm bacon dressing

Salade Bleu & Poire \$5.00

Mixed greens with spiced walnuts, pears and crumbled bleu cheese with a
blackberry basil vinaigrette

Tomato Mozzarella Salad \$4.50

Sliced tomato, fresh mozzarella, basil leaves and pesto

Salade Nicoise \$6.00

Mixed greens topped with tomato, green beans, potato, red onion, capers, olive,
hard boiled eggs and EVOO tuna

Bleu Cheese Dip & Chips \$3.50

Homemade creamy blue cheese dip served with kettle chips

Cheese Tray \$7.00

Sampler of different cheeses from around the world served with crisp baguette crostinis, spiced walnuts and dried cranberries

Charcuterie Tray \$7.00

Sampler of Patak meats from our market!
Served with French mustard, gherkins, and crisp baguette crostinis

Goat Cheese Olives & Tapenade Crostinis \$5.00

Provençal olive medley with goat cheese. Served with crostinis topped with our homemade tapenade (2 per person)

Salmon Crostinis \$5.50

Smoked salmon, basil and a little horseradish sauce on crostinis
(2 per person)

Vegetable Sampler \$4.00

Carrots, celery, zucchini and cherry tomatoes served with a bleu cheese dipping sauce

Crouton Nicois \$3.50

Sliced vine ripe tomatoes and fresh mozzarella warmed on crostinis topped with balsamic glaze and fresh ground pepper (2 per person)

Fruit Bowl \$4.00

Mixed seasonal fruit

Prosciutto, Apple Brie Bites \$5.25

Thin-sliced prosciutto and apple on warm baguette slices topped with melted brie (2 per person)

Shrimp Cocktail \$6.00

Served with cocktail sauce
(3 shrimp per person)

Crab Cakes \$8.50

Served with a remoulade sauce (1 per person)

Beef Meatballs \$5.50

Served with a four cheese sauce and sliced baguette
(3 meatballs per person)

Mini Spinach Quiche \$4.50

Served in a 3-inch pie crust

Mini Quiche Lorraine \$5.00

Ham, bacon, Swiss cheese on a 3-inch pie crust

Mini Salmon & Goat Cheese Quiche \$6.00

Shredded Beef Roast \$6.00

Shredded beef au jus served on petit rolls

Sandwich Platter \$5.00

Mini sandwich with your choice of ham or turkey with lettuce, tomatoes, and
Swiss cheese on baguette

Chicken Salad Sandwich \$4.95

Mini sandwich served with our famous chicken salad on baguette
with lettuce and tomatoes

Italian Sandwich \$5.25

Mini sandwich with sliced vine-ripe tomatoes and fresh mozzarella
on baguette with pesto sauce

Smoked Salmon Sandwich \$6.25

Cold smoked salmon, red onion, capers and goat cheese on baguette

Croque Monsieur \$5.00

French Ham and swiss cheese served on brioche
topped with béchamel sauce

BRUNCH OPTIONS

French Toast (cinnamon apple or berry banana) \$4.95

On challah bread

Bacon (2 slices per person) \$3.75

Cheesy Hash Browns \$3.50

Shredded hash browns baked with cheese

DESSERT OPTIONS

Cupcake Tower \$2.50 each

Regular sized cupcakes-choose your flavor!

Chocolate-Covered Strawberries \$2.00 each

Sliced Pound Cake with Strawberries \$3.00 each

Chocolate Fudge Brownies \$2.25 each

Cookie Assortment \$2.50 each

(choc chip, white choc macadamia nut, and oatmeal butterscotch)

Macaron Assortment \$2.00 each (6 flavors)

Chocolate Mousse \$3.50 each

Unlimited Non-Alcoholic Drink Package \$2.95

Includes all non-alcoholic beverages
(soft drinks, iced tea, hot tea, coffee, juice, etc.)

*Full Bar on premises

**Our House red and white wine is \$9/glass and \$34/bottle

***Mimosas are \$8/glass and \$38/pitcher (full bottle w/mixer)

*Do not see what you are looking for?
Just ask...we will accommodate your request if we can!