



Unique Culinary Expressions – Exceptional Service – Memorable Events

Experience Paris



Baked Brie in Croute

A Wheel of French Brie wrapped in Puff Pastry and topped with a Variety of Fillings that may include the following:
Mushroom Tapenade, Orange Cranberry Chutney, or Apricot Demi-glace served with Water Crackers

Beef Bordelaise

Tenderloin of Beef slowly simmered in Red Wine and Veal Stock with Shallots, Garlic, and Mushrooms

Chicken Chardonnay

A throw-back to a great European Entree consisting of Chopped Poached Chicken Breasts, White Wine, Heavy Cream, and Shallots tossed with Mushrooms



Niçoise Salad

A Wonderful Array of Baby Greens, French Green Beans, Red Potatoes, Tomatoes, Niçoise & Calamata Olives, and Albacore Tuna served with a Niçoise Dressing

Classic Coq Au Vin

Braised Chicken slow-simmered in a rich Burgundy Chicken Stock with Pearl Onions & Button Mushrooms

Pate de Foie Gras

Traditional Pate de Foie Gras (Goose Liver) served with Caramelized Pears, Cipollini Onions, and a Port Wine Glaze

Bleu Cheese Potato Bites

Crispy Baby Bliss Potato Shells filled with Fluffy Whipped Potatoes blended with Danish Bleu Cheese topped with Grilled Pancetta



Fruits de Mer in Phyllo

Fresh Seafood diced and sautéed in Sherry & Heavy Cream displayed in a Pastry Cup topped with Gruyere Cheese and baked 'till perfect