



Lunch Menu Du chef,

Specialty 1 (choice of 2)

SANDWICHES

With mayo, Dijon mustard, lettuce and tomatoes

Smoked salmon and dill

Mergez (spicy lamb sausage)

Tuna salad with hard boiled eggs

Goat cheese and avocado

Warm chicken breast

Tomatoes, mozzarella, basil

French ham with pickles

Smoked turkey and brie

SALAD

Nicoise Tuna, tomatoes, hard boiled eggs, potatoes, olives and anchovies

Smoked trout on greens, capers, goat cheese, mangoes lemon and palms hearts

Warm chicken with croutons, cheese and fresh tomatoes

Steamed artichoke on greens with blue cheese, prosciutto and asparagus

Smoked salmon salade with, capers, fresh tomatoes asparagus and lemon

Chèvre chaud warm goat cheese, croutons, walnuts, fresh tomatoes, palm hearts

Hermosa Diet grilled chicken, scrambled egg whites, tomatoes and asparagus

PANINI

Regular Ham and jack cheese.

L'Italian Melted mozzarella, basil and fresh tomatoes.

Chicken with melted brie, and fresh tomatoes.

Goat cheese with smoked turkey, onions, and bell peppers.

Omelet Panini Scrambled eggs with avocado, and bacon

QUICHES

Vegetable mushroom, spinach, potatoes

Lorraine Ham and Cheese

Saumon Salmon goat cheese and dill

Specialty 2 (choice of 2)

Chicken Curry, Chicken breast in a yellow curry sauce

Chicken Dijon Chicken breast in a "Dijon mustard" sauce

Beef bourguignon Beef stew marinated in a red wine sauce

Veggie Lasagna

Beef Lasagna

Grilled Halibut with sauce "beurre Blanc" and capers

Saumon en Croûte Salmon filet in puff pastry with raisin and "sauce aux herbes"

SIDE (choice of one)

Cesar salad

Baby greens with tomatoes and white vinaigrette

Soup

Ratatouille

Seasonal steamed vegetables

Purée Maraichaire (Mashed potatoes & carrots)

Traditional potato Gratin Dauphinois

Zucchini Gratin

DESSERT (Choice of one)

Crêpe menu

We will bring a Menu with 6 delicious sweet dessert crepe to you guest

Dessert tray

Apple tarte tatin "a la mode" ,Mango blueberry crème brule, Mouse au chocolat

INCLUDES

Dinner China and Flatware

Service Staff

4 Hours Event Time

For 20 min \$25 per person

OPTIONS

Cheese plate (4.00 / person)

4 cheeses with dry fruits, served in the bar area when your guest are arriving

Hors d'oeuvre tray (\$35 / tray)

Tray of 25 hot and cold hors d'oeuvres served as your guest are arriving

Beer and wine (14 per person)

Champagne, Merlot, Chardonnay and Heineken beer

Includes bar tender

Soft Drink endless refill (2.00 per person)

Coke, diet coke, sprite, ice tea, homemade fresh lemonade

Coffee and tea

Regular and decaf (1.75 per person)

Birthday cake (choice of design and flavor)