



STANDING COCKTAIL MENU

BUYOUT

Appetizers / Bouchées (Pick 4)

- BOULETTES** | Beef meatballs, ratatouille, tomato sauce, parmesan
-  **LÉGUMES CROQUANTS** | Freshly cut vegetables, dips
- TARTARE DE SAUMON** | Salmon tartare*, fresh herbs, croutons
- MINI CROQUES** | White ham, aged cheddar, mesclun salad
-  **CREVETTES COCKTAIL** | Shrimps, cocktail sauce, avocado
- ESCARGOTS DE BOURGOGNE** | Snails, garlic & parsley butter
-  **COQUILLES ST JACQUES** | Wild scallops' skewers, rosemary (+\$5/p)
- TARTARE DE BOEUF** | Handcut beef filet AAA tartare*, croutons
- RISOTTO** | Arborio rice, porcini, oyster mushrooms, parmesan
- MINI BURGERS** | Black Angus beef sliders, cheddar, truffle mayo
- SANDWICH FILET MIGNON** | Baguette, sliced beef filet, fried onions
-   **OEUFS MIMOSA** | Deviled eggs, salad

Cheese & Charcuterie Board (Pick 4) – Serving 10 ppl

- CHEESE SELECTION** | COMTÉ (FR), cow – ST-NECTAIRE (FR), cow – CAMEMBERT (FR), cow – BLEU (FR), cow
- MEAT SELECTION** | SERRANO (SP) – PÂTÉ DE CAMPAGNE (FR) – ROSETTE LYON (FR) – CHORIZO (SP)

Mini Desserts

-  **MOUSSE AU CHOCOLAT / CHOUX / VERRINE**

Beverages

- Unlimited Wine (Red/White or Rosé)
- Unlimited Beer (Menabrea Blonde & Ambrata, Stella Cider)
- Unlimited Sparkling (Blanc de Blanc & Brut Rosé)

 Contains Nuts

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

 Vegetarian

 Gluten Free