



THE
E P I C U R E A N
—
CATERING

SEATED DINNER MENU

[SAMPLE CATERING MENU]

Executive Chef ~ Dominique Brialy
Gold Award Winner, American Culinary Federation

THREE COURSE DINNER MENU

~ **First Course** ~

Choose One of the Following

Soupe du Jour ~ One of Chef Dominique's Delightful Daily Soup

Le Pâté du Chef ~ Chicken Pâté, Served with Cornichons, Dijon & Freshly Baked Bread

Salade Maison ~ Field Greens & Epicurean 12-Year Old Balsamic Vinaigrette

~ **Second Course** ~

Choose One of the Following

Moules Marinières & Pommes Frites
Steamed Mussels in White Wine with Shallots & Fresh Herbs, Served with French Fries

Basa Meunière ou Grillé
Basa, a Mild White Fish from South-East Asia, Meunière Style with Lemon Butter Sauce or Grilled with Herbes de Provence, Served with Wild Basmati Rice & Seasonal Vegetables

Roulade de Poulet et Sauce Moutarde
Chicken Breast Rolled with Greens & Camembert, Served with a Mustard Sauce, Rustic Mashed Potatoes & Seasonal Vegetables

Boeuf Bourguignon
Sirloin Beef Braised in Red Wine with Mushrooms & Onions

~ **Dessert Course** ~

Choose One of the Following

Crème Caramel ~ Crème Caramel

Pot de Crème ~ Chocolate Pot de Crème

Flan « Délice » aux Framboise ~ Vanilla Custard with Raspberries and Lady Fingers

Served with Epicurean French Roast Coffee, Decaf or Harney Tea

