



CARVED PRIME RIB WITH HORSERADISH MOUSSE

GARDEN SALAD

Mixed greens – on side: Nicoise olives, julienne carrots, red onions, anchovies, tomatoes, croutons,
Dressings: Ranch, Italian dressing

CHEESE PLATTER WITH FRENCH BREAD CRACKERS

DUCK CONFIT SALAD

Bibb, Endive, Duck confit, dried cherries, poached pears, pistachios, cherry vinaigrette

DILL POACHED SALMON

With caper beurre blanc

COQ AU VIN

Breast of chicken sautéed and finished in a red wine sauce with mushrooms, onions, and bacon “lardons”

DAUPHINOISE POTATOES

French style au gratin potatoes

HARICOT VERT

Thin French green beans with julienne red peppers

RATATOUILLE

French style stewed vegetable medley

CROISSANTS, ROLLS AND BUTTER

DESSERT BUFFET

Madeleines, Chocolate mousse, Assorted Mini French pastries