



Appetizers & Flatbread packages

Choice of three appetizers listed below, choice of one salad, choice of three flatbreads \$28 per person

APPETIZERS

Bacon Dates

Dates wrap with panko crusted cream cheese, crispy bacon topped with apricot marmalade served with slices pears and mix greens drizzled with vanilla pomegranate dressing and parmesan cheese.

Bruschetta

French bread served with diced tomato basil EVO

Brie & fig Tartines

Slices of French baguette topped with apricot marmalade melted brie cheese and marinated figs in lemon and honey sprinkled with parmesan cheese.

Chicken Skewer

Diced Chicken breast, bell peppers, onions, pesto sauce.

Polenta Fondue

Soft corn meal topped with sautéed wild mushrooms, artichokes, truffle oil topped with parmesan cheese and French baguette on the side.

Fried Calamary

Light flour deep fried calamary served with light spice basil tomato sauce

Escargots

Plate of six escargots served with herbs garlic butter and French baguette.

Charcuterie Et Fromage

A trio of artisan chesses cured meats served with apricot jam, caramelized walnuts, fresh fruit, and French baguette on the side.

Crevette Et Prosciutto

Sautéed shrimp wrapped with prosciutto served with garlic lemon parley white wine sauce.

Moules frites

Steamed mussels in white wine, garlic, parsley, fresh tomato over French fries.

Tuna Tower

Crispy wontons topped with mango relish and slices of seared tuna drizzled with balsamic reduction.

FLATBREADS

Fig

Figs, goat cheese, arugula, balsamic vinegar

Flambée

Lardons, bacon, Onion, crème fraiche

French Onion and Apples

Onions, Apple, prosciutto, gruyere cheese, provolone, onion

French Dip

Slow cook short rib served with au jus, provolone cheese

Pesto

Pesto sauce, Mozzarella cheese, tomatoes

Mushrooms

Mornay sauce, portobello mushrooms, mozzarella, and parmesan cheese, parsley

SALADS

Bistro Salad

Romaine lettuce, tomato, red onions, cucumber, French baguette served with Provencal herbs dressing topped with parmesan cheese

Niçoise

Mix greens, grape tomatoes, haricot verts, fingerling potato, niçoise olives, red onions, soft boiled egg served with lemon-honey balsamic vinaigrette

Summer in Paris

Mix greens, strawberries, candied walnuts, red onions served with vanilla pomegranate vinaigrette dressing topped with goat cheese

Wedge Salad

Iceberg lettuce, tomato, red onions, bacon bits, crumble blue cheese and house blue cheese dressing

Tropicale Salad

Mix greens, duck bacon, mango, avocado, cucumber, jicama, bell pepper, red cabbage served with mango lime vinaigrette dressing

Caprese salad

Slices of fresh tomatoes, fresh mozzarella cheese, fresh basil leaves, red onions, topped with prosciutto and balsamic vinegar dressing

Caesar

Romaine lettuce tossed with home-made Caesar dressing; home-made croutons topped with parmesan cheese