



A LITTLE TASTE OF FRANCE

ENTREES

OEUF MIMOSA

Classic French devilled eggs with creamy Dijon filling.

SMOKED SALMON BLINIS

Fluffy blinis, crème fraîche & dill.

CHEESE PLATTER

Selection of French cheese, quince paste, olives, & bread and crackers.

CROQUE MONSIEUR (MINI)

Classic ham & cheese béchamel toastie.

BRIE GARLIC BREAD

Warm, toasted baguette topped with melted Brie and garlic butter.

CHEESE & CHACUTERIE PLATTER

Selection of French cheese, quince paste, olives, charcuterie, French paté & bread and crackers.

SALADS (ENTREE)

POTATO SALAD

Baby potatoes, olive oil, herbs, mustard.

RATATOUILLE SALAD

A rustic Provençal vegetable dish of seasonal vegetables, olive oil and fragrant herbs.



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MAINS

MUSTARD PORK

Tender pork fillet in Dijon sauce.

VEGETARIAN GRATIN

Layered cauliflower, potatoes, carrot, broccoli & béchamel.

TARTIFLETTE

Potatoes, smoky lardons, & sweet, golden onions, all baked with Reblochon style cheese.

BEEF BOURGUIGNON

Slow-cooked beef in a rich red wine sauce, with fresh herbs, garlic, onions, carrots, & mushrooms.

RUSTIC CHICKEN

Chicken braised, mushrooms, pearl onions, bay leaves, bacon, & cream.

STUFFED TOMATOES

Baked stuffed tomatoes with pork mince, herbed.

BLANQUETTE DE VEAU (VEAL STEW)

Tender veal simmered slowly in a fragrant white stock, enriched with a velvety cream.



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ACCOMPANIMENTS TO PICK WITH MAIN

GRATIN DAUPHINOIS

Thinly sliced potatoes baked slowly in cream and garlic.

GREEN BEAN AMANDINE

Green beans sautéed in butter with toasted almonds.

FRENCH BAGUETTE & BUTTER

Bread Slices & French salted butter



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FINGER FOOD

FRIED CAULIFLOWER BITES

Lightly battered cauliflower florets, crispy on the outside, soft on the inside.

POTATO BALLS, TOMATO & BASIL

Creamy balls, with tomato and basil, lightly crumbed and fried.

FRIED ONION RINGS

Crispy, golden rings of onion, lightly seasoned.

MOZZARELLA & DRIED TOMATO TOASTS

Fresh mozzarella and sun-dried tomato on toasted bread with a touch of olive oil.

CRISPY PRAWNS

Golden fried prawns with a subtle herb seasoning.

POTATO BALLS, TOMATO & BASIL

Pumpkin and feta risotto, lightly fried and infused with thyme.

MINI GALETTE ROLL BITES

Buckwheat galette rolls with goat cheese & ham, or pesto, mozzarella, basil, and cherry tomatoes.

BOCCONCINI & PROSCIUTTO TOASTS

Creamy bocconcini cheese paired with delicate prosciutto on toasted rounds.



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DESSERT

VANILLA OR CHOCOLATE ÉCLAIR

Classic French pastry filled with smooth custard cream and topped with a light glaze.

CHEESECAKE

A smooth, lightly baked cheesecake on a crisp biscuit base.

CHOCOLATE FONDANT

Rich, indulgent chocolate cake with a molten centre for a decadent treat.

CANELE

Small pastry flavoured with vanilla and rum. A soft heart is coated by a lightly caramelized layer.

CHOUX A LA CREME

Light, airy choux pastry filled with luscious vanilla cream, a classic French indulgence.

ESCARGOT PASTRY

Flaky pastry swirled with vanilla crème pâtissière and raisins.

FRENCH CRÊPES

Traditional French crêpes, served with four classic toppings: caramel, Nutella, lemon or raspberry.

CARROT LOAF WALNUT & CREAM CHEESE

Moist carrot cake topped with cream cheese frosting and sprinkled with crunchy walnuts.



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PRICING

1 COURSE

1 ENTRÉE OR 1 MAIN

PRICING PER PERSON:

| GROUP SIZE | | ENTREE | MAIN |
|------------|---------------|--------|---------------|
| 10-15 | \$40PP \$42PP | 51-75 | \$36PP \$38PP |
| 16-30 | \$38PP \$40PP | 76-100 | \$35PP \$37PP |
| 31-50 | \$36PP \$39PP | | |

2 COURSE

ENTRÉE + MAIN OR MAIN + DESSERT

PRICING PER PERSON:

| GROUP SIZE | | ENTREE | MAIN |
|------------|--------|--------|--------|
| 10-15 | \$56PP | 51-75 | \$50PP |
| 16-30 | \$54PP | 76-100 | \$48PP |
| 31-50 | \$52PP | | |

3 COURSE

ENTRÉE + MAIN + DESSERT

PRICING PER PERSON:

| GROUP SIZE | | ENTREE | MAIN |
|------------|--------|--------|--------|
| 10-15 | \$66PP | 51-75 | \$60PP |
| 16-30 | \$64PP | 76-100 | \$58PP |
| 31-50 | \$62PP | | |

ENHANCED 1 COURSE

2 ENTRÉES OR 2 MAINS

PRICING PER PERSON:

| GROUP SIZE | | ENTREE | MAIN |
|------------|---------------|--------|--------|
| 10-15 | \$46PP \$48PP | 51-75 | \$40PP |
| 16-30 | \$44PP \$46PP | 76-100 | \$41PP |
| 31-50 | \$43PP \$45PP | | |

ENHANCED 2 COURSE

2 ENTRÉES + 2 MAIN OR 2 MAINS + 2 DESSERTS

PRICING PER PERSON:

| GROUP SIZE | | ENTREE | MAIN |
|------------|--------|--------|--------|
| 10-15 | \$64PP | 51-75 | \$58PP |
| 16-30 | \$63PP | 76-100 | \$57PP |
| 31-50 | \$60PP | | |

ENHANCED 3 COURSE

2 ENTRÉES + MAIN + DESSERT

PRICING PER PERSON:

| GROUP SIZE | | ENTREE | MAIN |
|------------|--------|--------|--------|
| 10-15 | \$78PP | 51-75 | \$72PP |
| 16-30 | \$76PP | 76-100 | \$71PP |
| 31-50 | \$74PP | | |

51-75 \$72PP
76-100 \$71PP