



Refectory

PRIVATE DINING MENU SELECTIONS

PASSED APPETIZERS

passed appetizers are available in place of, or in addition to plated appetizers.
canapés are a changing presentation from fresh market offerings
please inquire about any specific canapé requests

PASSED CHILLED CANAPÉS 1.00 PER PIECE

PASSED HOT CANAPÉS 2.25 PER PIECE

PLATED APPETIZERS

may select one or two

MUSHROOMS WITH PASTRY

SAUTÉED FRESH MUSHROOMS WITH HERBS AND MADEIRA SAUCE IN PUFF PASTRY
7.00

RAMEKIN OF ESCARGOTS

FRENCH BURGUNDY ESCARGOTS BAKED WITH FRESH PARSLEY AND GARLIC BUTTER
12.00

SCALLOP TIMBALE

SAFFRON SAUCE
9.00

EUROPEAN SMOKED SALMON

THE FINEST FRESH SMOKED SALMON THINLY SLICED, SERVED WITH CAPERS AND ONIONS
10.00

FRENCH COUNTRY TERRINE

ACCENTED WITH GREEN PEPPERCORNS, CHILLED, AND SLICED
8.00

SHRIMP COCKTAIL

CHILLED GULF SHRIMP WITH COCKTAIL SAUCE
3 SHRIMP - 8.00 4 SHRIMP - 9.50 5 SHRIMP - 12.00

SOUPS

may select one or two
if offering two selections, one must be the soup du jour

CHEF'S SOUP DU JOUR

A CHANGING PRESENTATION FROM FRESH MARKET OFFERINGS
5.00

FRENCH ONION SOUP

BAKED AU GRATIN WITH GRUYERE
7.00

CRAB BISQUE

WITH CREAM
7.00

SALAD

may select one or two

CAESAR SALAD

FRESH ROMAINE TOSSED WITH A BLEND OF PARMESAN CHEESE, LEMON JUICE AND A TOUCH OF GARLIC
6.00

SEASONAL MESCLUN SALAD

A BLEND OF FRESH SEASONAL GREENS TOSSED WITH OUR HOUSE GOURMET VINAIGRETTE
5.00

ALSO AVAILABLE

an intermezzo

SORBET (BETWEEN COURSES) 1.50 PER GUEST

DESSERT

CHEF'S PRESENTATION

8.00

ENTREES

may select two or three
all entrées include vegetable, starch, and bread & butter

SEAFOOD COULIBIAC

A PAVÉ OF FRESH SEAFOODS BAKED IN PASTRY, SERVED WITH A BONNE FEMME SAUCE
24.00

RED SNAPPER

PAN SEARED AND FINISHED WITH A DIJON VIN BLANC SAUCE
24.00

ROASTED SALMON

SERVED WITH A BONNE FEMME SAUCE
26.00

CHICKEN FRICASSÉE

ROASTED BREAST OF CHICKEN, SERVED WITH A WILD HERB SAUCE
19.00

ROASTED PORK TENDERLOIN

SERVED WITH A SAUCE DIJONNAISE
19.00

FILET MIGNON

ROASTED AND SERVED WITH CARDAMOM SAUCE
6 oz. 31.00
8 oz. 38.00

FLAT IRON STEAK

ROASTED, AND SERVED WITH A CARDAMOM SAUCE
29.00

NEW YORK STRIP STEAK

ROASTED, SERVED WITH AN HERB BORDELAISE
31.00

CHEF'S DUET ENTREES

to facilitate service for your guests, these entrées would be available
when all guests are served the same entrée

DUET OF PETITE FILET MIGNON & ROASTED SALMON

31.50

DUET OF ROASTED SALMON & CHICKEN FRICASÉE

21.50

STATE SALES TAX AND 20% GRATUITY ADDED TO ALL PRICES.

PERSONALIZED PRINTED MENUS ARE AVAILABLE AT NO ADDITIONAL CHARGE

PRICES AND MENUS ARE SUBJECT TO CHANGE