



Customized Dinner Menu

\$36 - 3 Courses to include Soup or Salad, Entrée & Dessert

\$42 - 4 Courses to include Shared Appetizers, Soup or Salad, Entrée & Dessert

\$54 - 5 Courses to include Shared Appetizers, Soup, Salad, Entrée & Dessert

All packages include a non-alcoholic beverage of coffee, tea or soda

22% Gratuity will be added to the bill.

\$25 Linen Fee Required

Corkage Fee - \$15 per bottle

For private restaurant events, prices may vary.

Appetizer Options

Family Style, Please Select One

House Smoked Salmon – *with Capers, Red Onion, Egg, Crostini*

Escargot Traditionale – *baked in Garlic Butter & Puff Pastry*

House Paté – *with Cornichons, Crostini*

Four Cheese Fondue – *Gruyere, Swiss, Mozzarella & Pecorino*

Cheese Plate – *Assortment of Artisanal cheeses*

Soup or Salade Options

Please Select Two

French Tomato Bisque

House Field Greens

with Tomato, Cucumber, & Red Wine Vinaigrette

Café Monte Caesar Salade

Spinach & Baby Arugula Salade

with Goat Cheese, Dried Cranberries, Walnuts, & Balsamic Vinaigrette

Endive Salade

with Green Apple, Bleu Cheese, Candied Walnut, Dijon Vinaigrette

Entrée Options

Please Select Four

Filet and Frites

Served Medium-Rare to Medium

With Haricots Verts & Béarnaise or Au Poivre

Beef Bourguignonne

With Pearl Onions, Baby Carrots, Mushrooms, Mashed Potatoes

Trout Amendine

With Caper Butter, Haricots Verts, Fingerling Potatoes

Herb Roasted Half Chicken

With Mashed Potatoes and Asparagus

Chicken and Wild Mushroom Crêpes in Madeira Crème

Shrimp & Artichoke Crêpes

With Spinach & Lemon Béchamel

Herb Basted Salmon

With Mashed Potatoes & Petite Vegetables

Basil Pistou Penne

May add Chicken or Shrimp

Blackened Swordfish

Roasted Fingerling Potatoes, Spinach, Tomato, Citrus Beurre Blanc

Seasonal Vegetable Risotto

Roasted Vegetable Crêpes

Dessert Options
Please Select Two

3 beignets

Chocolate Raspberry Mousse Cake

Chocolate Tuxedo Cake

Carrot Cake