



9500 Satellite Blvd. #210 | Orlando, FL 32837 p: 407.438.3488 | f: 407.438.3492

A Night in Paris

Hors D'oeuvres

Baked Brie in Croute

A Wheel of French Brie wrapped in Puff Pastry and topped with a Variety of Fillings that may include the following: Mushroom Tapenade, Orange Cranberry Chutney, or Apricot Demi-glace served with Water Crackers

Tableau de Hors d'oeuvres Parisienne

Chef's Selection of French Hors D'oeuvres to include: Eggs ala Russe, Pickled Beets and Artichokes, and Tuscan salad.

Assiette de Fromage Fanciais

French Cheese Presentation with Triple Cream Brie, Boursin, Roquefort, Emental and Camembert.

French Onion Soup Shooter

French Onion Soup topped with Parmesan Crouton

Fruits de Mer in Phyllo

Fresh Seafood diced and sautéed in Sherry & Heavy Cream displayed in a Pastry Cup topped with Gruyere Cheese and baked 'till perfect

Prosciutto and Melon

Seasonal Melon Pieces gently wrapped with Prosciutto

Maigret De Canard Canapé

Breast of Duck set atop Brioche Toast with a Fig Compote and Thyme



Fresh Salad

Niçoise Salad

A Wonderful Array of Baby Greens, French Green Beans, Red Potatoes, Tomatoes, Niçoise & Calamata Olives, and Albacore Tuna served with a Niçoise Dressing



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Side Dishes

Truffled Cheesy Mac

Three Cheese Macaroni with Truffle Oil and Herbed Parmesan Bread Crumbs

Potato Savoyard

Thinly Sliced Potatoes layered with Parmesan Cheese and Herbs

Main Entrées

Chicken Chardonnay

A throw-back to a great European Entree consisting of Chopped Poached Chicken Breasts, White Wine, Heavy Cream, and Shallots tossed with Mushrooms

Classic Coq Au Vin

Braised Chicken slow-simmered in a rich Burgundy Chicken Stock with Pearl Onions & Button Mushrooms

Beef Bordelaise

Tenderloin of Beef slowly simmered in Red Wine and Veal Stock with Shallots, Garlic, and Mushrooms

Pate de Foie Gras

Traditional Pate de Foie Gras (Goose Liver) served with Caramelized Pears, Cipollini Onions, and a Port Wine Glaze

Dessert

Bananas Foster Flambé

A decadent display of Bananas, Brown Sugar, Butter & Crème de Banana flamed with Dark Rum & served over Vanilla Bean Ice Cream.