



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

Antipasta Bellissimo

A Lovely Selection of Marinated Artichokes, Roasted Peppers, Assorted Imported Olives, Grilled Cipollini Onions, Sausages, Salami, and Marinated Buffalo Mozzarella

French Onion Soup Shooter

French Onion Soup topped with Parmesan Crouton

Prosciutto and Melon

Seasonal Melon Pieces gently wrapped with Prosciutto

Smoked Duck on Brioche

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

Brie Raspberry Tartlet

Raspberry Coulis topped with Almond Puree and Triple Cream Brie in a light and flaky Phyllo Cup



To learn more about pricing and customizing menus please contact us

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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

Pomaceous Salad

Mixed Greens, Sliced Pear, Crumbled Gorgonzola,
& Toasted Pecans | Shallot Balsamic Vinaigrette

Side Dishes

Balsamic Brussel Sprouts
Grilled & Roasted
Vegetables

Roasted Asparagus
Ratatouille
Truffle Mac & Cheese
Truffle Mashed Potatoes

Potatoes Au Gratin
Roasted Fingerling
Potatoes

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

Unwrapped Chicken Cordon Bleu

Pan-Seared Chicken Breast topped with Lacey Swiss & Julienned Ham

Chicken Française

Boneless Chicken Breast topped with a Lemon, Basil, and Garlic Sauce

Beef Burgundy

Tender Tips slowly braised in Burgundy Wine and Wild Mushrooms

Beef Bordelaise

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

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