



****Private Dining - Lunch Menu #1****

Served with warm baguette and whipped butter

First Course

(Please select one)

Soup Du Jour

Chef's selection

Petite Mesclun Salad

Cucumbers, plum tomatoes and house vinaigrette

Second Course

(Please select one)

Crepes Gratin

Ham, Gruyere and mushrooms

Bistro Omelete

Chef's selection

House-Made Quiche

Petite Salad

Third Course

(Please select one)

Seasonal Sorbets

Wild berries and whipped cream

Chocolate Mousse

Raspberry coulis

Coffee and tea service

\$42.95 per person

(Not including soft drinks \$3pp, taxes and 20% gratuity)

FINAL COUNT DUE 72 HOURS BEFORE EVENT, \$150 deposit required to hold reservations

