

# MODERN-CLASSIC FAMILY

## Menu Options

### *Appetizers*

4-5 OPTIONS

#### **BRUSCHETTA**

Toasted Italian bread topped with tomatoes, Parmesan cheese, garlic, fresh basil with a drizzle of Olive oil and balsamic vinegar

#### **COGNAC SHRIMP WITH BEURRE BLANC SAUCE**

Shrimp sauteed with shallot, a touch of cognac, white wine cream and butter Beurre Blanc, topped with fresh herbs

#### **APERITIF CORDON BLEU**

Chopped ham with sauteed onion, a Gruyere cheese and Dijon mix, spread on sliced, toasted french baguette

#### **FRESH TOMATO VELOUTÉ SOUP**

Sunripe tomatoes, onion, garlic and spices, topped with creme fraiche and served with toasted crouton

### *Salads*

4-5 OPTIONS

#### **MODERN CLASSIC CAESAR**

Shaved Parmesan, Croutons, Homemade Dressing

#### **CLASSIC FRENCH NIÇOISE SALAD**

tomatoes, potato, hard boiled egg, olives, and tuna dressed with an olive oil vinaigrette

#### **GREEK SALAD**

Red onion, romaine hearts, Feta, olives Lemon Vinaigrette

#### **MODERN CLASSIC MIXED GREEN SALAD**

Romaine, red onion, tomato, shaved carrot with an olive oil, Balsamic vinaigrette dressing

## Entrees

6 OPTIONS  
Choose One

### **NORMANDY STYLE PORK CHOPS**

Pork chops, seared then deglazed in hard apple cider, a splash of cognac and finished with cream and topped with thinly sliced apples

### **CRAB CAKES WITH LEMON AIOLI**

Crab cakes seasoned with spices and herbs served with Aioli made from fresh lemon juice and zest

### **SHRIMP ÉTOUFÉE**

New Orleans style in a spicy dark roux over rice

### **PORK MEDALLIONS WITH PORT WINE SAUCE**

Tender filet of pork served with a chicken stock and port wine reduction sauce

### **CARAMELIZED MUSHROOM LASAGNE**

A vegetarian lasagna with chopped cremini mushrooms, layers of pasta sheets and plenty of cheese

### **MODERN CLASSIC CHATEAUBRIAND**

Beef tenderloin with a rich red wine reduction sauce

## Sides

Choose Two

### **GRATIN DAUPHINOIS**

Thinly sliced potatoes in cream and creme fraiche

### **BOURBON YAMS**

Sweet potatoes baked and generously covered with a cinnamon, bourbon, butter and brown sugar sauce

### **MODERN CLASSIC FRENCH STYLE POTATO SALAD**

potatoes tossed in dijon mustard and red wine vinegar topped with fresh dill

### **SOUTHERN STYLE GREEN BEANS**

Green beans slow cooked in chicken stock with bacon, onion and a touch of tomato puree

### **SWABIAN POTATO SALAD**

South Western German style with bacon, champagne vinegar and green onion

### **VEGETABLE GRATIN**

Broccoli and Cauliflower florets in a splash of cream, topped with grated Jarlsberg cheese and baked

### **TRADITIONAL FRENCH RATATOUILLE**

A medley of sauteed bell peppers, onion, zucchini, tomatoes and eggplant

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## *Desserts*

4-5 OPTIONS

### **CREPES**

with fresh fruit compote and creme fraiche

### **BREAD PUDDING IN JIM BEAM BOURBON SAUCE**

Brioche bread topped with a warm butter and Jim Beam bourbon sauce

### **MODERN CLASSIC BANANAS FOSTER**

A timeless classic with a twist.. Bananas caramelized then flambéd in banana liqueur and a dash of bourbon

### **RIZ AU LAIT**

Sweet French Rice pudding with a touch of candied fruit