

*Le Bateau Ivre Restaurant*

*2629 Telegraph Ave.*

*Berkeley, Ca. 94704*

LUNCHEON MENU FOR LARGE GROUPS

Cup of Soup	3.50
Green Salad	5.50
Entree	13.50
Dessert	4.75 to 8.50
Glass of Wine	5.50 to 8.50
House Coffee	1.95
Sandwiches	8.75
Wine List available	

There is 9.75% sales tax and 18% service charge.

We can accommodate a group of up to 18 people at one table in the main dining room without a room charge. In warm weather we can also accommodate large groups on the terrace.

For private parties, there is a choice of large tables or small tables. Depending on the day and time, there may be a room charge for reserving a private room. There is a room charge for private parties using large tables and often for private parties using small tables.

Prior to the party, please select three entrees from the list. We provide a personalized menu with a heading of your choice. Select wording for the personalized heading and choose whether the party will be a "Host" or "No Host" Bar. Full Liquor Bar, Wine List and espresso are available. For food items not supplied by the restaurant, such as cakes or appetizers, there is a \$2.50 plate charge per person. Corkage Fee is \$12.00 per 750 ml bottle.

We ask for a guaranteed number of guests for the reservation. The party will be charged for the guaranteed number of guests unless we are notified of a change at least 24 hours before the party.

To book a reservation, we ask for a \$100 deposit. We can accommodate private groups of up to 50 people in our main dining room and groups of up to 34 people in another dining room. Luncheon groups of up to 100 and more for Buffets may reserve the entire restaurant. If you are interested in booking a private party, please

Contact

Reservation Phone

510-849-1100

Business Phone  
Fax

510-845-8796  
510-849-1103

## *Luncheon Menu for Groups*

### *APPETIZER*

*French onion soup with croutons and Parmesan cheese*

*or*

*Mixed green salad with house vinaigrette*

### *ENTREES*

*Supreme de Volaille a la creme*

*Boneless breast of chicken baked and covered with a dry  
white wine and cream sauce*

*Marinated Flank Steak, grilled over mesquite and  
served with creamed horseradish and roasted red potato*

*Almond crusted Petrale Sole, oven roasted served  
over baby spinach and topped with mornay sauce*

*Red Trout Filet roasted and served on a black  
bean salad, topped with salsa fresca*

*Chicken Normandy, sauteed with sliced apples  
flambeed with brandy and finished with a light cream sauce*

*Sea food Pasta, fresh lemon fettuccine with  
sauteed bay shrimp, smoked salmon and clams  
in a spicy marinara sauce topped with parmesan*

*Ravioli Aux Champignons - wild mushroom and cheese ravioli*

*in a roasted red pepper and cream sauce, sprinkled  
with parmesan cheese*

*Chicken Breasts, marinated in Tandoori Masala spices  
grilled and served with a pineapple chutney*

*Fresh Fettuccine with grilled chicken breast, cherry tomatoes  
and mushrooms in a creamy pesto sauce, topped with pinenuts*

*Beef Bourguignon*

*Red wine, carrots, onions, mushroom, and beef stock  
served with rice or potato*

*Poached Salmon Medallions with  
a lemon wine cream sauce  
served with rice and vegetable*

*Goat Cheese and Salmon Turnover  
in puff pastry, served over mixed greens,  
with a roasted red pepper coulis*

*Beef Teriyaki*

*with mixed bell peppers, onions  
and broccoli, served over rice*

*Filet of Tilapia*

*Pan seared with salsa freca, served with rice pilaf*

*Penne Pasta*

*with mushrooms, onions and zucchini,  
in a red pepper cream sauce  
choice of vegetarian or chicken*

*House cured Salmon Salad*

*with cucumbers, red onion, capers and cherry  
tomato, served over watercress with a fresh herb vinaigrette*

*Filet de Saumon*

*Filet of Salmon, pan roasted and  
served with a beurre blanc*

*Club Sandwich  
with turkey, bacon, avocado, lettuce and tomato on  
toasted sourdough bread, served with a small salad*

*Grilled Ham and Cheese sandwich  
on sourdough bread with Cabot cheddar,  
served with a mixed green salad and house vinaigrette*

#### *DESSERTS*

*Chocolate mousse, cheese cake, caramel custard  
or vanilla ice cream*

#### *BEVERAGES*

*House Chablis and Merlot  
soft drinks, coffee and tea*