



**PRIVATE DINING** 



# PRIVATE DINING





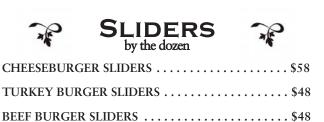
MOROCCAN MEATBALLS
CHICKEN BROCHETTES
PETITE CRAB CAKES
BUFFALO FROG LEGS \$26 buttermilk blue cheese, frisée, bacon
BACON DIJON DEVILED EGGS\$24
MINI CROQUE MONSIEUR
*MINI TOMATO TARTINES\$46 grilled bread, basil pistou, whipped ricotta, radish, micro basil, aged balsamic







VEGETABLE CRUDITE\$40	)
CHEESE PLATTER\$4	8
FRESH FRUIT\$38	3
GARLIC SHRIMP\$48	3
BAKED BRIE\$45	;
GRAND POMME FRITES\$24	1



### SIDES

**\$9.5** serves 2-4 guests

GREEN BEANS AMANDINE **MASHED POTATOES** ROASTED GARLIC MUSHROOMS **ROASTED ASPARAGUS** 

\*SEASONAL VEGETABLE\*



\*Indicates an item that changes seasonally



## PRIVATE DINING

### **FAMILY STYLE**

Coq Au vin (serves 8-10 people)

Red wine braised chicken, bacon, wild mushrooms, onion, carrots, seasonal vegetables and mashed potatoes \$200

Mustard Scottish Salmon (serves 8-10 people)

Whole side of dijon- panko crusted Scottish salmon, with seasonal vegetables and mashed potatoes \$225

Grand Boeuf Bourgignon (serves 8-10 people)

Salut's classic beef shank bourgignon, seasonal vegetables, mashed potatoes, au jus, and horseradish \$275

Family Petite Déjeuner

Scrambled eggs, bacon, sausage, Salut's creamy hash, fresh fruit, and croissants Ouiche, bacon, sausage, Salut's creamy hash, fresh fruit, and croissants

\$16 per person \$20 per person



### SAMPLE MENU

24 People or Less

### FIRST COURSE

Cup of French Onion soup topped with melted swiss cheese

Small Salut Caesar Salad romaine, garlic crouton, parmesan crisp

#### **ENTREE COURSE**

guest choice of

#### STEAK FRITES

8oz Petite tender with house garlic butter and pommes frites

#### **CRAB CAKE OSCAR**

Salut house crab cake, asparagus, poached egg, sauce béarnaise

#### HERB ROASTED CHICKEN

thyme roasted chicken, chicken jus, hand- cut frites

SAMPLE MENU 24 People or More

Small Caesar Salad romaine, garlic crouton, parmesan crisp

FIRST COURSE

#### **ENTREE COURSE**

#### STEAK FRITES

8oz Filet Mignon with house garlic butter served with mashed potatoes

### **SEASONAL SALMON**

grilled salmon with seasonal vegetables and preparation

#### POULET PAILLARD

panko crusted chicken breast, pommes Lyonnaise, spinach, lemon buerre blanc

\*Entree selections may be modified from items listed above

\*Events with 32 or more guests may select family salads & two entree choices or buffet option



## **SAMPLE LUNCH & BRUNCH ENTREES**



#### VISIT WWW.SALUTBARAMERICAIN.COM FOR COMPREHENSIVE LUNCH AND BRUNCH OPTIONS

LE CHEESEBURGER ROYALE	CINNAMON FRENCH TOAST\$11.95 brioche, maple- sea salt butter, fresh fruit
served with hand- cut fries  CROQUE MADAME	QUICHE\$12.95 quiche lorraine or spinach served with field greens
open faced ham and cheese with bechamel and fried egg served wtih hand- cut fries	*SEAFOOD CRÊPES\$16.95 shrimp, bay scallops, peas, pommodoracio tomatoes, white wine
KNIFE AND FOR CHICKEN CLUB\$13.95	saffron sauce, pea shoots served with field greens
chicken breast, bacon, lettuce, tomato, aioli and avocado served with hand- cut fries	FRENCH COUNTRY OMELETTE
SALUT CHICKEN COBB	field greens
grilled chicken, bacon, avocado, beets, bleu cheese, egg, tomato, and green goddess	EGGS BENEDICT\$13.95 poached eggs, toasted brioche, pit ham, hollandaise-
CRAB CAKE OSCAR\$19.95 Salut house crab cake, asparagus, poached egg, bearnasie	served with creamy hash or small field greens

### \* MIMOSA BAR \$75 \*

Three Bottles of Sparkling Wine & One gallon of Orange Juice

\*yields approx. 15 Mimosas



\*Any Professionally Prepared Desserts brought in for Events at Salut Bar Americain are subject to \$20 Dessert Service Fee