



## **CATERER - DINNER MENU**

Table d'hôte - Starting at \$16,95/person (plus taxes)

### **Soups or market salad**

Minestrone  
Cream of broccoli  
Cream of chicken  
Potage Crecy

### **Entrées**

Tortellini with rosé sauce  
Roast beef au jus  
Coq au vin  
Orange chicken supreme  
Lemon chicken supreme  
Chicken supreme with white wine sauce  
Chicken brochette  
Filet of pork dijonnaise  
Filet of pork stuffed with peaches  
Sliced veal Normandy  
Filet of salmon with white wine or dill sauce  
Beef tenderloin brochette  
Beef Stroganoff  
Sliced three mushroom veal  
Meat Sauce Lasagna  
Roast prime ribs of beef au jus  
- Served with vegetables and potatoes -

### **Desserts**

House Cake (vanilla, chocolate or coffee)  
French pastries  
Fresh fruits salad  
  
Coffee and tea

10% surcharge applicable on new orders or modifications with less than 24 hours notice.  
Contact our catering staff for more information.  
Taxes extra.