



Breakfast Menu 1

Fresh Squeezed Juice

1st Course

Seasonal Fruit & Berry Parfait

Main Course

Traditional Eggs Benedict

*Two farm Poached Eggs atop Shaved Ham
& Toasted English Muffin with
Hollandaise Sauce*

Golden Crisp Belgian Waffle

*With Choice of Fresh Strawberries or Bananas &
Whipped Cream*

Paris Combination Breakfast

*Vanilla Bean French Toast,
Scrambled Eggs & Bacon*

Coffee Service

Coffee, Decaffeinated Coffee, Hot Tea or Soft Drink

\$21.99 per person

*All Food and Beverage is Subject to 7.75% Tax & 20% Service Fee
All Menus & Pricing are Subject to Change*

~ Menu Items to be Selected during Time of Event ~



Breakfast Menu 2

Fresh Squeezed Juice

1st Course

Fresh Seasonal Berries

*Hand Picked, Assorted Berries, topped with Crème Fraiche
& Brown Sugar*

Main Course

Original Corned Beef Hash

*Fresh Corned Beef, Shredded Potatoes & Grilled
Onions, topped with a trio of Poached Eggs*

Saumeon Fume

*Fruitwood Smoked Salmon, Red Onion, Capers &
Hard Boiled Egg served with a Toasted Bagel &
Crème Fraiche*

Paris Combination Breakfast

*Vanilla Bean French Toast,
Scrambled Eggs & Bacon*

Coffee Service

Coffee, Decaffeinated Coffee, Hot Tea or Soft Drink

\$28.95 per person

*All Food and Beverage is Subject to 7.75% Tax & 20% Service Fee
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~ Menu Items to be Selected during Time of Event ~



le cafe
the st. louis

Lunch Menu 1

Main Course

French Dip

*Shaved Old Fashioned-Style Prime Rib with
Au Jus on a Freshly Baked Baguette
Served with Crispy French fries*

Paris Wrap

*Sliced Roast Turkey, Crisp Bacon Lettuce,
Tomatoes, Avocado, Parmesan Cheese &
Caesar Dressing wrapped in a Flour Tortilla
Served with Potato Salad*

Half Sandwich & Soup or Salad

*Half of a "Le Parisian" Sandwich & a Caesar
Salad, or Chicken Soup*

Coffee Service

Coffee, Decaffeinated Coffee, Hot Tea or Soft Drink

\$18.95 per person

Lunch Menu 2

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New England Clam Chowder

*A Rich Cream Soup with Chopped Atlantic Clams
& Cubed Idaho Potatoes*

Country French Chicken and Noodle Soup

*Rotisserie Chicken, Fresh Country Vegetables
& Pasta in a Delicious Chicken Broth*

Main Course

Bleu Cheese Burger

*100 % Ground Beef Burger with Aged Bleu Cheese served
with Crispy French fries*

Penne Pasta Pomodoro

*Penne Pasta tossed with Olive Oil, Garlic, Diced
Tomatoes & a Fresh Chiffonade of Basil*

Nicoise Salad

*Flaked Tuna with Green Beans, Diced Red Bliss Potatoes, Calamata Olives,
Capers, Sliced Red Onions & Sliced Hard Boiled Eggs served
on a bed of Frisee Lettuce with Balsamic Vinaigrette*

Coffee Service

Coffee, Decaffeinated Coffee, Hot Tea or Soft Drink

\$ 25.99 per person

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Dinner Menu 1

1st Course

French Onion Soup

Caramelized Onion in a Sherry Brandy Beef Jus, Topped with a Baguette Crouton & a Gratinée of Swiss Cheese

Caprese Salad

A fan of Red & Yellow Tomatoes, Buffalo Mozzarella Cheese, Dressed with Balsamic Vinegar & Basil Oil

Main Course

Prime Rib & Crab Legs

A 10 oz. cut of our Slow Roasted Prime Rib & 8 oz. Steamed, Alaskan King Crab Legs with Baked Potato & Seasonal Vegetables

Coq au Vin

Chicken Slowly Braised in Red Wine Sauce finished with Parisian Potato garnish

Shrimp Scampi

Succulent Jumbo Shrimp Sautéed in a Garlic Lemon Wine Sauce finished with Butter over a bed of Linguini

Coffee Service

Coffee, Decaffeinated Coffee, Hot Tea or Soft Drink

\$ 35.95 per person

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Dinner Menu 2

1st Course

French Onion Soup

Caramelized Onion in a Sherry Brandy Beef Jus, Topped with a Baguette Crouton & a Gratinee of Swiss cheese

Jumbo Shrimp Cocktail

Succulent Jumbo Shrimp cooked to perfection chilled and served with a Fresh Lemon Crown & Cocktail Sauce

Main Course

NY Steak

12 oz New York Steak grilled to your satisfaction served with Baked Potato & Chef's Vegetables

Coquille St Jacques

Sautéed Fresh Sea Scallops & Forest Mushrooms in a rich creamy sauce with Boursin Cheese served over Duchess Potatoes & topped with gratinee of Hollandaise Sauce

Fettuccine Provencal

Sliced Chicken Breast & Forest Mushrooms tossed in Garlic Cream Sauce finished with Parmesan Cheese

Dessert

Classic Crème Brulee

Rich Creamy Vanilla Custard with Caramelized Sugar Crust

Coffee Service

Coffee, Decaffeinated Coffee, Hot Tea or Soft Drink

\$ 45.95 per person

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