



## *Breakfast Menu 1*

### *Fresh Squeezed Juice*

#### *1<sup>st</sup> 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 & 21% Service Fee  
All Menus & Pricing are Subject to Change*

*~ Menu Items to be Selected during Time of Event ~*



## *Breakfast Menu 2*

### *Fresh Squeezed Juice*

#### *1<sup>st</sup> 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***

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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***

### **1<sup>st</sup> 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***

### **1<sup>st</sup> 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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