

Batch Menu

Can also be custom — ask your chef!

Appetizers (Choose One)

- Chic Tartar Trio — mini tartares: salmon, tuna with yuzu, and beet-avocado in tasting spoons.
- French Onion Soup Shooters — rich soup served in mini cups with cheesy crouton topping.
- Goat Cheese & Tomato Rosemary Tart — delicate tart with cherry tomatoes and balsamic glaze.
- Brie Puff Pastry Bites — puff pastry with melted brie, arugula, pear, and almond shavings.

Main Courses (Choose One)

- Seared Scallops with Basil Purée — scallops on basil purée with microgreens.
- Mini Filet Mignon with Signature Sauce — petite filet medallions with red wine or truffle butter sauce.
- Chicken Breast with Jack Daniels Creamy Sauce — in a Jack Daniels mushroom cream sauce, served with forbidden rice.
- Seared Salmon with Lemon-Dill Sauce — salmon with lemon-dill sauce, mashed potatoes, and green beans.
- Classic Beef Bourguignon — slow-cooked traditional French beef stew.

Desserts (Choose One)

- French Dessert Trio — mini crème brûlée, lemon tart, and chocolate fondant.
- Clafoutis with Seasonal Fruit — classic cherry or seasonal fruit clafoutis.
- Tarte Tatin — caramelized upside-down apple tart served warm.