

# LE PROVENÇAL

## *Menu 1*

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

#### *Provençal Insalata*

*Mixed Field Greens with Cherry Tomatoes, Kalamata Olives,  
Cucumber, Spring Onions Tossed in Italian Vinaigrette*

### *Choice of Main Course*

#### *Cappellini Pomodoro*

*Angel Hair Pasta tossed with Tomatoes, Olive Oil, Garlic and Fresh Basil*

#### *Atlantic Salmon “Piperade”*

*7oz Salmon Fillet, Roasted Fingerling Potatoes and Red Pepper Coulis  
Accompanied by a Tomato-Shallot Salad and Herbs*

#### *Pesto Chicken Penne*

*Roasted Chicken and Sun Dried Tomatoes, tossed in a Light Pesto Cream Sauce*

### *Dessert*

#### *Crème Brûlée*

*Vanilla Custard with Caramelized Sugar*

#### *Coffee Service*

*Coffee, Decaffeinated Coffee or Tea Service*

*\$36.00 per person*

*All Food and Beverage is Subject to 7.75% Tax & 21% Service Fee  
Menu & Pricing are Subject to Change*

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## *Menu 2*

### *Choice of 1<sup>st</sup> Course*

#### *Minestrone Genovese*

*Hearty Italian Soup of Fresh Vegetables, Beans & Pasta  
Topped with Pesto & Garlic Crostini*

#### *Cream of Lobster Bisque*

*Served with Crème Fraîche & Chives*

### *Choice of 2<sup>nd</sup> Course*

#### *Provençal Insalata*

*Mixed Field Greens with Cherry Tomatoes, Kalamata Olives,  
Cucumber, Spring Onions Tossed in Italian Vinaigrette*

#### *Traditional Caesar*

*Young Romaine Lettuce with Tangy Caesar Dressing  
Fresh Garlic & Herb Croutons*

### *Choice of Main Course*

#### *Rigatoni Bolognese*

*Sweet Italian Sausage, Mushrooms, Red Onions & Bolognese Sauce*

#### *Baked Parmesan Crusted Chicken*

*Thyme & Rosemary Polenta, Roasted Cherry Tomatoes & Parmesan Sauce*

#### *Atlantic Salmon "Piperade"*

*7oz Salmon Fillet, Roasted Fingerling Potatoes & Red Pepper Coulis  
Accompanied by a Tomato-Shallot Salad & Herbs*

### *Dessert*

#### *Traditional Tiramisu*

*With an Almond Tuille*

#### *Coffee Service*

*Coffee, Decaffeinated Coffee or Tea Service*

*\$49.00 per person*

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## Menu 3

### Choice of 1<sup>st</sup> Course

#### **Traditional Shrimp Cocktail**

*Fresh Large Shrimp served with Homemade Cocktail Sauce*

#### **Bruschetta**

*Grilled Country Bread with Balsamic Vinegar & Basil Marinated Tomatoes,  
Herbed Goat Cheese & Mixed Field Greens*

### Choice of 2<sup>nd</sup> Course

#### **Traditional Caesar**

*Young Romaine Lettuce with Tangy Caesar Dressing  
Fresh Garlic & Herb Croutons*

#### **Mozzarella alla Caprese**

*Vine Ripened Tomatoes & Fresh Buffalo Mozzarella  
Drizzled with Balsamic Reduction & Basil Oil*

### Choice of Main Course

#### **Ravioli Provençal**

*Goat Cheese, Sauteed Spinach & Tomato Sauce*

#### **Grilled 12 oz. Rib Eye Steak**

*Fingerling Potatoes, Fennel, Artichokes, Tomato & Parsley Stew  
Served with Bordelaise Sauce*

#### **Chicken Picatta**

*Chicken Medallions served atop Linguini  
Tossed in a Buttery White Wine-Caper Sauce*

#### **Pan Roasted Chilean Sea Bass**

*Pesto Gnocchi, Sun-Dried Tomatoes & Picholine Olives*

### Dessert

#### **Medley of Individual Pastries**

#### **Coffee Service**

*Coffee, Decaffeinated Coffee or Tea Service*

*\$62.00 per person*

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