



## PLATEAU / PLATTERS

### JUMBO SHRIMP & LOBSTER COCKTAIL PLATEAU

*Small - 2 Dozen Jumbo Shrimp and 2 Whole Lobster Tails serves 8-10 \$85*  
*Large - 4 Dozen Jumbo Shrimp and 4 Whole Lobster Tails serves 12-16 \$170*

### GRAND SEAFOOD PLATEAU *serves 6-8 / \$75*

*8 Oysters, 8 Clams, 8 Jumbo Shrimp, 1 Main Lobster*

### COLD SMOKED SALMON *serves 12 / \$125*

*Whole Salmon Served with Capers, Red Onion, Crème Fraîche, Lemon and Toast Points*

### FROMAGE PLATEAU *serves 10-12 / \$65*

*Selection of Imported Gourmet Cheeses with French Bread, Crackers, Fruits and Walnuts*

### CHARCUTERIE BOARD *serves 10-12 / \$60*

*Selection of Artisanal Sausages and Pâtés, Cornichons, and French Mustard served with Crostini*

### TOIS LÉGUMES À TARTINER *serves 10-12 / \$55*

*Picholine and Black Olive Tapenade, Garlic Hummus, and Smoked Salmon Mousse with Assorted Breads*

### GRILLED VEGETABLE PLATTER *serves 8-10/\$50*

*Brushed with Olive Oil and Balsamic Glaze*

### PROVENCALE MARINATED OLIVES *serves 6-8/\$30*

*Herbs de Provence*

### CLASSIC SEASONAL CHEESE FONDUE *serves 6-8 / \$40*

*Served with Fresh French Bread*

*Add a Sampler of Seared Steak, Shrimp, Potatoes and Crudit  serves 6-8 / \$15*

### CLASSIC CHOCOLATE FONDUE *serves 6-8 / \$40*

*Belgian Chocolate Cookies, Strawberries and Meringue*

### DESSERT BAR *serves from 10 - 100 / \$7.95 per person*

*Assorted Chocolate and Fruit Tarts, Cheesecake, Carrot Cake and Mini Crème Brul es*