



BUFFET PARTY SPECIALTIES

Prices are per portion, if not otherwise stated.

Savories

- Salmon Rilletes with Fresh Dill :: \$8.00
- Salmon Mousse with Dill Sauce: \$9.00
- Poached Salmon served with Homemade Mayonnaise :: \$8.00
- Chicken Liver Mousse with Baguettes and Cornichons :: \$8.00
- Savory Parmesan and Zucchini Bread :: \$6.00
- Mini Croque-Monsieur (Ham or Turkey) :: \$6.00
- Assorted Vegetables with Tequila Blue Cheese Dip :: \$6.00
- Assorted Crackers and Vegetables with Warm Crab Dip :: \$10.00
- Cold Roasted Organic Chicken served with Homemade Mayonnaise :: \$8.00
- Stuffed Mushrooms :: \$5.00
- Brie and Fruit :: \$7.00
- Shrimp Ceviche :: \$8.00
- Shrimp Cocktail :: \$6.00
- Scallops in Bacon :: \$2.50 Per Piece
- Domestic Cheese Platter (with Baguette, Fruit, and Crackers) :: \$10.00
- Imported Cheese Platter (with Baguette, Fruit, and Crackers) :: \$15.00
- Ratatouille (served Cold as a Salad) :: \$6.00
- Lebanese Tabbouleh :: \$7.00
- Assorted Charcuterie Platter :: \$15.00
(Patés, Saucisson, and Smoked Duck served with Baguettes, Cornichons, and Mustard)



Desserts

- Madeleines :: \$5.00
- Mini Meringues :: \$3.00
- Chocolate Mousse :: \$6.00 / Mini \$2.50 Per Piece
- Crème Brûlée :: \$8.00 / Mini \$4.00 Per Piece
- Tarte Tatin :: \$8.00
- Assorted Cheese Cakes :: \$8.00
- Flourless Chocolate Cake :: \$8.00
- Bakewell Tart :: \$9.00
- Lemon Cake :: \$8.00
- Madrilene Flan :: \$6.00
- Apple Tart (or Pear, Plum...) Normandy Style :: \$8.00
- Strawberries Dipped in Chocolate :: \$2.00 Per Piece
- Macaroons :: \$2.00 Per Piece
- Assorted Mini Pastries :: \$2.00 Per Piece