Treat your guests to the tastes of our authentic French cuisine in your own home or event space. Let our skilled culinary team prepare lunch or dinner for up to 70 guests, or passed hors d’oeuvres and cocktails for up to 200.

With impeccable service to complement a mouth-watering menu, we will prove the perfect pairing for your elegant affair.

IN THIS PACKAGE

COCKTAIL PARTY
Bar/Lounge Area (Up to 80 People)
Passed Hors D’oeuvres

• Light Reception (3-4 pieces per person)
• Medium Reception (7-8 pieces per person)
• Heavy Reception (12 pieces per person)
• Drink & Alcohol Options
  • Wine & Beer
  • Open Bar (Consumption, Call, Premium)
  • Drink Tickets
  • Cash Bar

PRIVATE DINING
Private Area | Maximum Capacity 70 people

• A/V Capabilities
• Complimentary Screen & Projector
• Luncheon Prix Fixe Menu Options
• Dinner Prix Fixe Menu Options
• Business Meetings
• Social Gatherings
• Birthdays
• Baby Showers
• Bridal Showers
• Rehearsal Dinners
• Drug Rep Presentations

FLOOR PLANS

• Conference Style (up to 24 people)
• “U” Shape (up to 30 people)
• Meeting (presentation)
• Max Capacity
HORS D’OEUVRES

COLD SELECTION
Tomato, Feta & Basil Skewer With Balsamic Dipping Sauce
Smoked Salmon With Chive Cream On Toasted Brioche
Tuna Tartare On Cucumber
Tuna Crudo Lemon Aioli, Confit Red Peppers, Avocado, Basil
Steak Tartare On Toasted Crostini
Fresh Goat Cheese, Marinated Heirloom Tomato, Basil, Grilled Ciabatta
Crab & Avocado Barquette, Grilled Corn, Cherry Tomato, Lime

MINI VERRINES
Gazpacho
Seafood Ceviche

HOT SELECTION
Bay Scallops Provençale
Croque Monsieur (Grilled Ham & Gruyère Cheese Sandwich)
Beef Tenderloin with Béarnaise on Toasted Brioche
Carmalized Apple, Blue Cheese, Toasted Walnut, Truffle Oil Panini
Crispy Asparagus & Prosciutto wrapped in Brick Dough
Spanish Mussels-Chorizo, Bell Peppers, Sherry Vinaigrette
Pistachio Crusted Duck Breast, Confit Cherries, Boursin Cream, Toasted Brioche
cocktail packages

View Examples of Selections and Reception Packages

LIGHT RECEPTION - $16 P.P.
(3-4 pieces per person)

CHEESE & “CHARCUTERIE” PLATTER
Imported Artisan Cheeses, Fruit & Traditional Condiments,
Fresh Crostini

- Choose 3 Hors D’oeuvres From Above List -

MEDIUM RECEPTION - $24 P.P.
(7-8 Pieces Per Person)

CHEESE & “CHARCUTERIE” PLATTER
Imported Artisan Cheeses, Fruit & Traditional Condiments
Fresh Breads & Crackers

- Choose 6 Hors D’oeuvres From Above List -

HEAVY RECEPTION - $32 P.P.
(12 Pieces Per Person)

CHEESE & “CHARCUTERIE” PLATTER
Imported Artisan Cheeses, Fruit & Traditional Condiments
Fresh Breads & Crackers

- Choose 9 Hors D’oeuvres From Above List -
catering beverage offerings

BEVERAGES

PREMIUM BAR
1 hour - $22 p.p., 2 hours - $28 p.p

CALL BAR
1 hour - $20 p.p., 2 hours - $26 p.p

WINE & BEER BAR
1 hour - $15 p.p., 2 hours - $21 p.p

STAFFING (OFF-PREMISE ONLY)
SERVER $150-$200
BARTENDER $200
CHEF $200

EQUIPMENT RENTALS
Through Atlas Party Rentals

OTHER CHARGES
Sales Tax 7%
Service Charge 20%
LUNCHEON MENU 1 | $28 PER PERSON

ENTRÉE
PROVENCALE QUICHE
Bell Peppers, Onions, Olives, Fennel, Garlic, Goat Cheese, Mixed Greens
or
GRILLED CHICKEN PAILLARD
Lightly Pounded Marinated Chicken Breast, Arugula, Cherry Tomatoes, Parmesan, Lemonette Dressing
or
CROQUE MONSIEUR
French Grilled Ham & Cheese, Gruyere, Bechamel, Pommes Frites

DESSERT
MOUSSE AU CHOCOLAT
Rich Dark Chocolate Mousse
or
ALMOND CLAFOUTIS
Baked Seasonal Fruit, Lavender Crème Fraiche
or
CRÈME BRULEE
Fresh Vanilla Beans

BEVERAGES
Coffee, Tea, & Soda is included
Wines Starting at $29/Bottle

7% tax and 20% gratuity will be additional | Menus are subject to change.
LUNCHEON MENU 2 | $37 PER PERSON

APPETIZER
SOUP DU JOUR
or
MIXED GREENS SALAD
Herbs, Shallot, Red Wine Vinaigrette

ENTRÉE
GRILLED ATLANTIC SALMON
Signature Ratatouille, Basil Pesto & Red Pepper Coulis
or
GRILLED CHICKEN PAILLARD
Lightly Pounded Marinated Chicken Breast, Arugula, Tomato, Parmesan
or
STEAK FRITES
6oz Akaushi Flat Iron, Maitre D’ Butter, Pommes Frites

DESSERT
MOUSSE AU CHOCOLAT
Rich Dark Chocolate Mousse
or
ALMOND CLAFOUTIS
Baked Seasonal Fruit, Lavender Crème Fraiche
or
CRÈME BRULEE
Fresh Vanilla Beans

BEVERAGES
Coffee, Tea, & Soda is included
Wines Starting at $29/Bottle

7% tax and 20% gratuity will be additional | Menus are subject to change.
DINNER MENU 1 | $55 PER PERSON

APPETIZER

SOUP DU JOUR
or
ARUGULA & PARMESAN
Cherry Tomatoes, Lemonette Dressing
or
BURGUNDY ESCARGOTS
In Garlic Butter

ENTRÉE

GRILLED ATLANTIC SALMON
Signature Ratatouille, Red Pepper Coulis, Basil Pesto, Arugula
or
BELL & EVANS CHICKEN BREAST
Bone-In, Pan Roasted, Baby Artisan Tomato, Roasted Mushrooms, Sauteed Broccolini, Fine Herbes Pomme Dauphine, Roasted Garlic & Black Truffle Jus
or
STEAK FRITES
Our House Cut Steak, Maitre D’ Butter, Pommes Frites
or
VEGETABLE PLATE
Market Vegetable Selection, Ratatouille, Lentil Salad, Grilled Portobello

DESSERT

MOUSSE AU CHOCOLAT
Rich Dark Chocolate Mousse
or
ALMOND CLAFOUTIS
Baked Seasonal Fruit, Lavender Crème Fraîche
or
CRÈME BRULEE
Fresh Vanilla Beans

7% tax and 20% gratuity will be additional | Menus are subject to change.
DINNER MENU 2 | $60 PER PERSON

APPETIZER

ONION SOUP GRATINÉE
Gruyère Cheese
or

ARUGULA & PARMESAN
Cherry Tomato, Lemonette Dressing
or

ROASTED CAULIFLOWER & BROCCOLINI
Capers, Espelette, Heirloom Tomato Gremolata,
Parmesan Reggiano, Roasted Garlic & Basil Oil

ENTRÉE

GRILLED SWORDFISH
Ginger & Garlic, Marinated, Moroccan Fregola Salad, Butternut Squash, Apricots,
Harissa Spiced Cherry Tomato, Toasted Pistachios, Mint Crème Fraîche
or

SEARED DUCK BREAST
Pan Roasted, Sweet & Sour Braised Red Cabbage, Celery Root Mousseline,
Apple & Frisée Salad, Foie Gras Madeira Jus
or

STEAK FRITES
Our House Cut Steak, Maitre D’ Butter, Pommes Frites
or

VEGETABLE PLATE
Market Vegetable Selection, Ratatouille, Lentil Salad, Roasted Mushrooms

DESSERT

MOUSSE AU CHOCOLAT
Rich Dark Chocolate Mousse
or

ALMOND CLAFOUTIS
Baked Seasonal Fruit, Lavender Crème Fraîche
or

CRÈME BRULÉE
Fresh Vanilla Beans

7% tax and 20% gratuity will be additional | Menus are subject to change.
CONFERENCE STYLE
UP TO 24

MAX CAPACITY
70

U-SHAPE
UP TO 30

configurations
IN THIS PACKAGE

COCKTAIL PARTIES
1 Light Reception  | $16 per person
1 Medium Reception  | $24 per person
1 Heavy Reception  | $32 per person

LUNCH
1 Menu Option 1 | $28 per person
1 Menu Option 2 | $37 per person

DINNER
1 Menu Option 1 | $55 per person
1 Menu Option 2 | $65 per person

7% tax and 20% gratuity will be additional

Proposed Date

Proposed Time

Name

Address

Phone

Email

Signature