



CHEZ VOUS

sample seated dinner menu

Menus are custom designed to satisfy the most discerning tastes.

Passed hors d'oeuvres

Vegetable pakoras with tikka masala dip
Crab cakes with spicy red curry aioli
Duck confit spring rolls with plum ginger dipping sauce
Tuna tartare on a crisp wonton
Crisp Yukon gold potato slices with smoked mozzarella, sun-dried tomato and basil
Seared sea scallop with orange sesame dip
Mini Cuban sandwich triangles

First Course

Spring pea ravioli in an Asiago cream with grilled jumbo shrimp,
oven roasted tomato and pea tendrils
Freshly baked breads

Entrée

Grilled medallion of beef, herb roasted garlic butter, wild mushroom and
Yukon gold potato hash, crisp haricots verts

Dessert

Bittersweet chocolate brioche bread pudding, crème anglaise
Brewed teas, coffee and decaffeinated coffee