



CHEZ VOUS

sample

# seated luncheon menu

*Menus are custom designed to satisfy the most discerning tastes.*

## ***Passed hors d'oeuvres***

Brie pear and almond flowers  
Chicken sate with peanut sauce  
Maine crab cakes with chipotle aioli

## ***First Course***

Red leaf and Boston lettuce with marinated artichokes, red onion,  
shaved Asiago and sherry vinaigrette  
Freshly baked breads

## ***Entree***

Walnut crusted chicken roulade filled with spinach and Gruyere,  
tomato-fennel jam, herbed pearl cous cous, glazed baby carrots

## ***Dessert***

Vanilla crème brûlée with ripe berries  
Brewed teas, coffee and decaffeinated coffee