

Petite Provence Sandy

Dinner Prix Fixe Menu Options

\$200.00/two hours—Venue Rental (*purchase of Prix Fixe Menu required*)

\$24.00/person—Appetizer, Entrée, and Side (*where applicable*)

Please choose one Appetizer, three Entrées, and two Sides to feature as menu choices on your Prix Fixe Menu.

12-person minimum

Appetizers

French Onion Soupe

Our soup is made from scratch with rich beef consommé and caramelized onions, topped with baguette croutons and melted Swiss and parmesan cheese.

Petite Farmer's Salade

Organic mesclun greens with apple slices, tomato, blue cheese, candied walnuts, and our house balsamic dressing

Provence Tapenade

A delicious French olive spread of mixed gourmet olives, roasted peppers, and fresh herbs. Served with toasted bread slices.

Entrées

Primavera Pasta

Bow-tie pasta tossed with a creamy red sauce of tomatoes, roasted red peppers, onions, and seasonal vegetables.

Finished with fresh basil and parmesan cheese.

Chicken & Pesto Pasta

Bow-tie pasta tossed with our housemade pesto, burst cherry tomatoes, and parmesan cheese. Topped with roasted chicken breast.

Roasted Chicken Forestiere

Herb-roasted chicken breast with creamy wild mushroom sauce.

Served with your choice of side and seasonal vegetables.

Pork Tenderloin à la Moutarde

Slices of pork tenderloin with a creamy Dijon mustard sauce and sautéed apples. Served with your choice of side and seasonal vegetables.

Petite Beef Medallions Bordelaise *

Medallion slices of petite beef tender with a rich red wine and herb reduction sauce. Served with your choice of side and seasonal vegetables.

Salmon à la Framboise *

Pan-seared salmon filet with our signature raspberry sauce.

Served with your choice of side and seasonal vegetables.

Salmon aux Noisettes *

Pan-seared salmon filet with hazelnut compound butter, sautéed leeks and artichoke hearts. Served with your choice of side.

Sides

Garlic Mashed Potatoes - Aromatic Rice

Rosemary Roasted Potatoes - Roasted Butternut Squash

**Beef and Salmon cooked to preference. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Extras: Drinks & Dessert

Coffee, Tea, or Soda, +\$3.25/person — Glass House Wine, +\$8.00/person
8" Cake, \$38.95 Standard Flavor/Decoration — Individual Cakes, \$5.75/each