

* LE BARRICOU *

Private Event Packages

3 COURSE PRIX FIXE FAMILY STYLE DINNER

APPETIZERS

*Roasted Beet Salad
Mussels Marinière
Mesclun Salad*

PLATS & GARNITURES

*Coq au Vin
Market Fish
Hanger Steak*

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*Mashed Potatoes
Sauteed Greens
Seasonal Vegetables*

DESSERT

Seasonal Fruit Tart du Jour

EVENING COCKTAIL RECEPTION

HORS D'OEUVRES

*New York Camembert
walnut bread, honey*

*Sherried Wild Mushroom Tartine
grilled sourdough, fines herbes*

*Spinach Vol au Vent
puff pastry, bechamel*

*Smoked Salmon
dilled cucumber, crème fraîche*

*Merguez en Croûte
harissa, pâte brisée*

FOR THE TABLE

*Oysters on the Half Shell
mignonette, horseradish, cocktail sauce
two dozen or four dozen*

*Selection of Artisanal Cheeses
farmstead cheeses, walnut bread, honey
serves 3-4 guests*

BEVERAGE PACKAGES

PACKAGE No. 1

*House Red & White wine, a selection of 4 seasonal draft beers,
soda, juice, coffee & tea*

PACKAGE No. 2

*House Red, White & Sparkling wine, a selection of 4 seasonal draft beers,
a selection of House Liquors (collins drinks), soda, juice, coffee, & tea*

PACKAGE No. 3

*House Red, White & Sparkling wine, a selection of 4 seasonal draft beers,
a selection of House Liquors (collins drinks), and two of our house cocktails or a
specialty cocktail of your choosing, soda, juice coffee & tea*