



IN-HOUSE CATERING MENU DINNER

PRICED BY COURSE

When ordering for groups of up to 20 people, please select items in multiples of 5.
When ordering for groups of 20+ people, please select items in multiples of 10.

APERITIF RECOMMENDATIONS

Aperol Spritz 13.00/glass
Kir Royal 12.00/glass
Sparkling Rose 9.00/glass

SOUP

STANDARD 4.50/cup, 9.00/bowl

Creamy Red Potato & Leek
Tomato Bisque *GF*

SPECIALTY 5.50/cup, 10.00/bowl

Curried Sweet Potato Soup *GF*
Roasted Cauliflower Soup *GF*
French Onion with Gruyère toast

SALADS

STANDARD 7.00/person

Sliced Apple Salad *GF*
with roquefort, green apple, toasted
almonds, shallot vinaigrette
Roasted Beet Salad *GF*
with chèvre, fennel, green apple,
cider vinaigrette
Side Green Salad *GF, DF*
with tomato, cucumber, radish,
honey vinaigrette

SPECIALTY 9.50/person

Citrus Salad *GF*
with spring greens, grapefruit
wedges, candied pecans, crispy
capicola, ricotta, mint vinaigrette
Paris Café Salad *GF, DF*
with pickled red onions,
cherry tomatoes, roasted red
potatoes, hard boiled egg,
lemon vinaigrette

ENTREES

STANDARD 14.00/person

Chicken Hindquarter & Mushrooms with white wine sauce *GF*
Braised Pork Ribs with herb butter *GF*
Ratatouille with eggplant, summer squash, heirloom tomatoes *GF, DF*
[recommended with side of grain medley]
Beef Burgundy served with shiitake mushrooms, tomatoes, and garlic
[recommended with side of garlic smashed potatoes]
Seared Salmon seared and served with compound butter *GF*
Peppered Pork Tenderloin *GF, DF*

SPECIALTY 21.00/person

Specialty Galette chef's choice, max of 20 people in party
Duck Confit with plum sauce *GF, DF*
Braised Lamb Shank with pickled cherries *GF, DF*
Zucchini Wrapped Sea Bass *GF*
Cassoulet with cornbread crust
Beef Tenderloin with Béarnaise sauce *GF*

SIDES

STANDARD 6.00/person

Roasted Seasonal Vegetables with Herbes de Provence *GF, DF*
Potatoes au Gratin with Emmental cheese *GF*
Garlic Smashed Potatoes with rosemary & thyme *GF*
Braised Red Cabbage with red wine *GF*
Asparagus with lemon zest & sea salt *GF, DF*
Honey-Roasted Tri-Colored Carrots *GF, DF*
Marinated Sweet Potato Salad with roasted red peppers,
red onion, and honey tarragon vinaigrette *GF, DF*
Grain Medley with Israeli couscous, quinoa, Basmati rice *DF*
Side Green Salad with tomato, cucumber, radish *GF, DF*

SPECIALTY 8.00/person

Wilted Spinach with heavy cream *GF*
Haricot Vert with toasted almonds *GF*
Roasted Artichoke with hollandaise sauce *GF*
Pan Fried Fingerling Potatoes with garlic and rosemary *GF, DF*
Braised Romaine with shallots and white wine *GF, DF*
Roasted Fennel with green apples *GF, DF*

BREAD

Baguette 2.00/person
Garlic Rosemary 3.00/person
Yeast Rolls 3.00/person

DIGESTIF RECOMMENDATIONS

Cognac 13.00/glass
Calvados 12.00/glass
Crème de Cassis 10.00/glass

DESSERTS

STANDARD 7.00/person

Chocolate Mousse with fresh whipped cream, strawberry garnish *GF*
Seasonal Fruit Tart with fresh whipped cream
Hazelnut Torte with strawberry garnish *GF*
Bread Pudding with crème anglaise

SPECIALTY 9.00/person

Pavlova with whipped cream and berries *GF*
Tarte Tatin with crème anglaise
Mini Fruit Galette with homemade vanilla ice cream
(both items seasonal and chef's choice)
Crème Brûlée *GF*
Homemade Vanilla Ice Cream with sherry *GF*
Cheese Plate chef's choice

336.663.7399 | CHEZGENESE.COM

catering@chezgenese.com