



APERITIF RECOMMENDATIONS

- Aperol Spritz 15.00/glass
- Kir Royal 13.00/glass
- Sparkling Rose 9.00/glass

SOUP

STANDARD 4.00/cup, 6.00/bowl

- Creamy Red Potato & Leek
- Tomato Bisque *GF*

SPECIALTY 5.00/cup, 8.00/bowl

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

SALADS

STANDARD 5.00/person

- Sliced Apple Salad *GF*
- Roasted Beet Salad with chèvre, fennel, and green apple, cider vinaigrette *GF*
- Side Green Salad *GF, DF*

SPECIALTY 8.00/person

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

ENTREES

STANDARD 12.00/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 20.00/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*

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.

SIDES

STANDARD 4.00/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*

SPECIALTY 6.00/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 6.00/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 8.00/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 Brulee *GF*
- Homemade Vanilla Ice Cream with sherry *GF*
- Cheese Plate chef's choice

336.663.7399 | CHEZGENESE.COM
catering@chezgenese.com