

Platinum Package – 4 Course - \$75.00 per person

First Course (Choice of one)

House Salad – Arugula, grape tomatoes, citrus vinaigrette dressing

Goat Cheese Salad – Mixed greens, goat cheese, sliced almonds, fig, honey vinaigrette

Cranberry Walnut Salad- Mixed greens, grape tomatoes, bacon, strawberries, walnuts, blue cheese, dried cranberries

French Onion Soup, Tomato Basil Soup, Soup Du Jour

Appetizer (Choice of One)

Croquettes – Mac & cheese, breaded and fried with Cajun aioli

Shrimp Cocktail - Jumbo prawns served chilled with our zesty cocktail sauce

Honey Brie Tartine - Baguette, honey, brie

Entree (Choice of one)

Seared Scallops - Pan seared, carrot puree, beet ribbons, roasted tomato

Duck Breast - Pan seared duck breast, tart cherry caramel sauce, lentils, seasoned carrots

Steak Frites – 10 oz strip, rosemary demi-glace, frites

Short Rib Bourguignon- Braised, carrots, mushrooms, pearl onions, garlic, red wine demi-glace

Coq Au Vin – Roasted half chicken, carrots, roasted veggies, garlic, potatoes, white beans, white wine demi-glace

Dessert (Choice of one)

Lava Cake, Almond Cream Cake, French Macaron

All packages include selection of soda and bottled water. Coffee and tea are provided complimentary with dessert. Minimum Deposit of \$250 is required upon reservation and will be applied towards the final bill. Fully refundable if canceled at least 10 days prior to the event. Any additional décor must be approved by Mon Ami Management. If your party consists of 30 or more, please provide us with rough estimates of the food choices. An 18% gratuity fee will be added to your final bill.