

Mon Ami
Restaurant

DINNER DROP OFF CATERING

Small Plates – Serves 6-8 guests

Truffle Oil Bruschetta - Baguette, tomatoes, mushrooms, red onions, parmesan, basil, truffle oil	\$75.00
Stuffed Banana Peppers - Vine ripened roasted peppers, sausage, and blue cheese stuffing	\$65.00
Croquettes - Fried mac & cheese breaded and fried with Cajun aioli. Served with tomato basil	\$65.00
Classic Quiche - Flaky tart, savory custard Choose from Buffalo, Lorraine, or Veggie	\$65.00

Salads & Pasta – Serves 6-8 guests

Cranberry Walnut Salad - Mixed greens, grape tomatoes, bacon, strawberries, walnuts, blue cheese, dried cranberries	\$60.00
Goat Cheese Salad - Mixed greens, goat cheese, sliced almonds, fig, honey vinaigrette	\$55.00
Classic Caesar Salad - Romaine, parmesan, house made croutons	\$60.00
Pasta Cremeux – Angel hair pasta, peppers, mushroom cream sauce	\$55.00
Vegan Ratatouille – Roasted eggplant, zucchini, tomatoes, vegetable puree	\$65.00

Seafood – Serves 6-8 guests

Grilled Salmon - Signature salmon, lemon dill sauce, asparagus, couscous	\$160.00
Catch of the Day - Changes weekly	\$160.00
Seared Scallops - Pan seared, carrot puree, beet ribbons, roasted tomato	\$200.00

Meats – Serves 6-8 guests

Duck A'l Orange - Pan seared duck, orange liquor glaze, mashed potatoes	\$200.00
Steak Au Poivre - 8 oz tenderloin, creamy cognac sauce, mashed potatoes, asparagus	\$240.00
Short Ribs - Braised & smoked, carrots, mushrooms, pearl onions, bacon, garlic, red wine demi glaze	\$180.00

Packages

Package #1 Choice of Small Plate & Seafood - \$32.00

Package #2 Choice of Salad & Pasta and Meats - \$36.00

\$200 minimum. Delivery is available at an additional charge. All orders must be placed with a minimum of 48 hours notice.

Food Allergy. Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts.