

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	\$80.00
Smoked Salmon Tartine - Baguette, dill, mascarpone, capers, smoked salmon	\$90.00
Mac Croquettes - Fried mac & cheese breaded and fried with Cajun aioli. Served with tomato basil	\$90.00
Classic Quiche - Flaky tart, savory custard Choose from Buffalo, Lorraine, or Veggie	\$80.00

**Salads & Pasta – Serves 6-8 guests**

Cranberry Walnut Salad- Mixed greens, grape tomatoes, bacon, strawberries, walnuts, blue cheese, dried cranberries	\$75.00
Goat Cheese Salad- Mixed greens, goat cheese, sliced almonds, fig, honey vinaigrette	\$70.00
Classic Caesar Salad - Romaine, parmesan, house made croutons	\$75.00
Pasta Cremeux – Angel hair pasta, peppers, mushroom cream sauce	\$70.00

**Seafood – Serves 6-8 guests**

Grilled Salmon - Signature salmon, lemon dill sauce, asparagus, couscous	\$180.00
Catch of the Day - Changes weekly	\$180.00
Seared Scallops - Pan seared, carrot puree, beet ribbons, roasted tomato	\$190.00

**Meats – Serves 6-8 guests**

Duck Breast - Pan seared duck breast, tart cherry caramel sauce, lentils, seasoned carrots	\$205.00
Steak Frites – 10 oz strip, rosemary demi-glace, frites	\$235.00
Short Rib Bourguignon- Braised, carrots, mushrooms, pearl onions, garlic, red wine demi-glace	\$185.00

**Packages**

- Package #1 Choice of small plate & seafood - \$235.00
- Package #2 Choice of salad & pasta and meats - \$260.00
- Package #3 Choice of small plate and meats - \$275.00

**Add Ons – Serves 12-14 guests**

Fruit Platter – Seasonal Fruits	\$55.00
Macarons – Assorted Flavors	\$35.00

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