

Costeaux Private Event Dinner Menu

Hors d'oeuvres

(choice of two)

- GOAT CHEESE GRAPE ROUND ROLLED IN PISTACHIO DUST AND HONEY
- MEATBALL WITH A HOUSE MADE MARINARA SAUCE
- TARTINE WITH BRIE, GRANNY SMITH APPLE, WITH HONEY DRIZZLE
- SAUSAGE STUFFED MUSHROOM
- COSTEAUX CHEDDAR CHEESE AND OLIVE TARTINE
- CAULIFLOWER TARTAR
- SEASONAL TARTINE

Salad

(choice of one)

Verte Salad

BABY GREENS, HERBS, DIJON VINAIGRETTE

Caesar Salad

CRISP HEARTS OF ROMAINE, PARMESAN CHEESE AND CROUTONS, CLASSIC CAESAR DRESSING

Seasonal Salad — Chef Selection

OUR CULINARY TEAM IS ABLE TO ACCOMMODATE DIETARY RESTRICTIONS. WE WILL ALSO GLADLY MEET WITH YOU TO CREATE A PERSONALIZED MENU TO YOUR LIKING.

Entrée

(choice of one*)

CHEF'S SPECIALTY - BRAISED SHORT RIB

PRESTON FARMS POLENTA, SEASONAL VEGETABLE

PASTA PORK BOLOGNESE

CHICKEN MARSALA

GRILLED SALMON WITH A CILANTRO LIME SAUCE

* ADDITIONAL ENTRÉE CAN BE ADDED FOR A FEE

Sides

- SEASONAL VEGETABLES, AND
- MASHED POTATO, CREAMY POLENTA, MUSHROOM RISOTTO, OR WILD RICE

Costeaux world-class breads accompany the meal.

"You don't have to cook fancy or complicated masterpieces - just good food from fresh ingredients."

— Julia Child

Dessert

OUR PASTRY CHEFS CREATE DECADENT SEASONAL DESSERTS. CRAFTED AND SERVED FAMILY STYLE.

Beverages

WINE, CHAMPAGNE, AND BEER ARE CHARGED ON CONSUMPTION. OUR ALCOHOL LICENSE DOES NOT ALLOW US TO SERVE HARD ALCOHOL. AS A COURTESY WE DO ALLOW GUEST TO BRING WINE. CORKAGE FEES APPLY.

Additional Courses

Antipasto

Fromage & Fruit Plate

ASSORTMENT OF LOCAL ARTISAN, DOMESTIC AND IMPORTED CHEESES, CANDIED NUTS, DRIED AND SEASONAL FRUITS

Charcuterie Plate

SEASONAL GRILLED, STEAMED, PICKLED AND RAW VEGETABLES WITH ROMESCO, LOCAL ARTISAN AND IMPORTED CHEESES, OLIVES, CORNICHONS, CAPERS, CURED MEATS AND SALAMIS ACCOMPANIED BY COSTEAUX BREADS

Soup

French Onion or Soup du jour