

PROPOSAL

HORS D'OEUVRES:

\$11 for 3

\$15 for 5

Boursin toasts with smoked trout

Filet Wellington

Crab cake

Peppered marinated tuna

Provençal tomato tart with olives

Mini Croque monsieur

Spinach and Boursin cheese toast

MENUS (choice of one):

A: \$38.00

Petite Salad, mustard and shallot dressing

Soupe du Jour

Breast of Chicken Provençal

Norwegian Salmon with frites and Haricots vert

Steak Frites with garlic and herb butter, tomato Provençal

Vegetarian Entrée

Dessert du Jour

Coffee

B: \$45.00

Warm Goat Cheese Spinach salad, Balsamic dressing

Smoked salmon endive salad and, lemon olive oil dressing

Paté du Chef, mixed greens and celery root remoulade

10oz NY Strip, shallot butter sauce, frites and Provençal tomato

Norwegian Salmon with leeks and wild mushrooms, truffle sauce

Stuffed Pork loin with spinach and Boursin cheese, roasted garlic au jus

Vegetarian Entrée

Chocolate Soufflé

Cappuccino cheesecake

Coffee

Our prices do not include taxes (PA) and gratuities (20%)

BAR:

May we suggest that you talk to us, in order to decide what is best for your event?

We offer, cash, limited or open bar.

We are pleased that you have chosen Caribou café for your event, we are available for custom menus, hors d'oeuvres and any special requests. Feel free to ask for Olivier or Tom to confirm your reservation.