

### PROPOSAL

#### HORS D'OEUVRES:

\$12 for 3 kind (5 per pers)

\$16 for 5 kind (7 per pers)

Smoked Salmon rillettes  
Crab cake  
Peppered marinated tuna  
Steak and blue cheese Toast  
Mini Croque monsieur  
Onion and olive tart  
Mini Croque mushrooms  
Spinach and Boursin cheese toast

#### MENUS (choice of one):

**A: \$38.00**

Petite Salad, mustard and shallot dressing

Soupe du Jour

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Breast of Chicken Provencal

Norwegian Salmon with frites and Haricots vert

Steak Frites with garlic and herb butter, tomato Provencal

Vegetarian Entrée

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Dessert du Jour

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Coffee

**B: \$45.00**

Warm Goat Cheese Spinach salad, Balsamic dressing

Smoked salmon arugula salad and, lemon olive oil dressing

Paté du Chef, mixed greens and celery root rémoulade

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

Norwegian Salmon with pomme purée, vegetables, truffle sauce

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

Vegetarian Entrée

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Chocolate Cake

Cappuccino cheesecake

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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 Mark to confirm your reservation.