



PRIVATE CHEF BOX
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Menu (Choose 1 from each course)

Cheese Course

Cheese and Antipastai Display

or

Brie Wrapped in Puff Pastry with Candied Nuts and Dried Fruits

Appetizer:

Duo of Seafood: Petite Crab Cake Paired with Shrimp Cocktail

Duo of Crostini: Basil Honey Ricotta with Poached Peach paired with Beef &

Boursin Cheese Crostini

Tomato Basil Bruschetta

Arancini: Choice of Beef or Cheese

Salad

French Lyonnaise: Arugula, Parmesan, Bacon Crouton & Quail Egg

Field Green: Cranberry, Goat Cheese, Cucumber & Tomato

Pasta Course:

Lobster Rissoto/Asparagus Rissoto/ Mushroom Rissoto/Ghnocci Primavera

Butternut Squash Ravioli

ENTRÉE All Served with Potato Au Gratin and Asparagus (Select 1)

Chicken Piccata or Chicken Marsala

Caribbean Grilled Chicken with Mango Salsa

Filet Au Proviere

Surf & Turf of Sirloin and 1/2 Lobster Tail in Brown Butter Bernaise Sauce

Mediterranean Bronzino

Dessert:

Chocolate Lava

Crepe Brulee or Apple Tart