

LE MOULIN

event planning + catering

FALL MENU

ONE HOUR COCKTAIL RECEPTION

Selection of eight butler passed hors d'oeuvres

THREE COURSE MENU

FIRST COURSE

Beet and Ginger Salad

Baby Greens, Goat Cheese

or

Butternut Squash Ravioli

Sage Brown Butter Sauce

or

Celery Root and Fennel Bisque

MAIN COURSE

Grilled Salmon with Capers and Toasted Breadcrumbs

Roasted Sweet Potato Puree and Broccoli Florette

or

Duck Magret with Wild Mushrooms

Roasted Root Vegetables

or

Tournedos of Beef with Red Wine Reduction

Celery Root Puree and Roasted Fall Vegetables

DESSERT

Apple Tarte Tatin

or

Warm Soft Chocolate Cake with Vanilla Crème