

LE MOULIN

event planning + catering

SPRING MENU

ONE HOUR COCKTAIL RECEPTION

Selection of eight butler passed hors d'oeuvres

THREE COURSE MENU

FIRST COURSE

Grilled Tuna Salad

with a Moroccan Salsa of Potato, Green and Red Peppers, Eggplant, Parsley
or

Portuguese Crab Cake

Mint and Cilantro Aioli
or

Pasta a la Barigoule

Farfalle with Artichoke, White Mushroom, Prosciutto and Fresh Thyme

MAIN COURSE

Baked Cod with Preserved Lemon and Onion Confit

Roasted Fingerling Potatoes and Spring Vegetables
or

Roasted Leg of Lamb

Asparagus, Roasted Shallots and Mint
Roasted Potato Three Stars (Red, White and Yellow Potatoes)
or

Pan Roasted Tournedos of Beef

Merlot Wine Suce
Haricot Verts and Scalloped Potatoes

DESSERT

Strawberry Tart with Chantilly Cream

or

Chocolate Cherry Torte

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