

LE MOULIN

event planning + catering

WINTER MENU

ONE HOUR COCKTAIL RECEPTION

Selection of eight butler passed hors d'oeuvres

THREE COURSE MENU

FIRST COURSE

Shrimp Martini

Salad of Organic Endive Frisee and Champagne Vinaigrette

or

Baby Spinach, Fennel, Heirloom Tomato

Herb Goat Cheese and a Lemon-Lime Organic Oil Vinaigrette

or

Bisque of Acorn Squash, Sweet Potatoes, Truffle Oil

MAIN COURSE

Truffled Black Cod

Roasted Garlic Mashed Potato, Wild Mushrooms and Wilted Spinach

or

Slow Cooked Leg of Lamb

Haricots Blancs, Fresh Thyme

or

***Grilled Rib-eye with Porcini Butter**

Potato Gratin

or

Braised Kobe Beef Short Rib

Celery Root Puree and Roasted Vegetables

DESSERT

Mini Tart Trio

Petit Fours and Cookies

* Supplemental fee of \$10.00 per person.

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