

# LE MOULIN

event planning + catering

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## SUMMER MENU

### ONE HOUR COCKTAIL RECEPTION

Selection of eight butler passed hors d'oeuvres

### THREE COURSE MENU

#### FIRST COURSE

##### Tarte au Fruits de Mer

Shrimp, Crab and Asparagus

or

##### Salad Nicoise

Tomato, Boston Lettuce, Black Olive, Tuna

or

**Cold Tomato Soup with Cucumber and Watermelon**

#### MAIN COURSE

##### Red Snapper with Tomato Confit and Tapenade

Roasted Fingerling Potatoes, Yellow Squash and Zucchini

or

##### Roast Cornish Hen with Ricotta Herb Stuffing

Oven Roasted Carrots and Fresh Snow Peas

or

##### Tournedos of Beef with Red Wine Reduction

Carrot Puree and Roasted Cauliflower

#### DESSERT

##### Coconut Sorbet with Fresh Fruit Salad

or

**Chocolate Torte**

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