

# DEMARCO CATERING

## Classic French Menu

### Appetizer Course

Pishtou (Seasonal Vegetable Soup Full of Fresh Veggies in a Light Broth and Topped with a Generous Heap of Fresh Pesto to Add a Fresh Zip)  
Rich Onion Soup with Gruyere and a Puff Pastry Crust  
Assorted Tarts and Quiches  
Beet and Endive Salad with Sherry Vinaigrette  
Roulade of Foie Gras with Quince Kumquat Marmalade

### First Course

Mixed Steamed Shellfish in White Wine Shallots and Parsley  
Stuffed Mussels  
Truit a la Nage (Trout Swimming in Broth)  
Crispy wild Salmon with Lemon Burre Blanc  
Catch of the day En Pappiotte (In Parchment Pouches with Herbs, Wine & Veg)  
Sautéed Medallions of Monkfish with Roasted Pepper sauce

### Main Course

Poultry and Fowl  
Poulet Roti (Roasted Chicken) Grand Mere with Jus Roti  
Poulet Sautee Chasseur (Hunter's Style) with Rich Mushroom Cognac Sauce  
Coq Au Vin (Red Wine Marinated)  
Truffled Free Range Chicken Breast  
Classic Canard (Duck) Roti a L'Orange  
Canard Roti with Port Wine Reduction

### Meat

Entrecotes Grilles (Grilled Sirloin) with Béarnaise Sauce  
Paupiette de Boeuf (Rolled Beef Stuffed with Mushroom Sausage Filling)  
Beef Tenderloin in Puff Pastry with Citrus Vegetable Filling  
Navarin Printanier; Classic Seasonal Lamb or Veal Stew  
Jarret D'Agneau Braise (Braised Lamb Shank)  
Regional Pot Au Feu (Mixed Boiled Meats) with Sauce Raifort

### Desserts

Apple Tartin  
Bourdelot  
(Apple or Pear in Puff Pastry)  
Crème Caramel  
Po De Crème  
Crème Brulee  
Two Chocolate Mousse

All cost and menu selections subject to change.  
Additional rental charges, additional labor and gratuity not included.