

Petite Auberge

R E S T A U R A N T

Call for Reservations: (404) 634-6268
www.petiteauberge.com

Banquet Menu – Dinner

Prices and selection may change without notice.

Banquet Policies

- No room charge
- Non-refundable deposit required to reserve room
- For a private room, we require: a minimum of 20 people, a 3-Course Meal plus Beverage
- Guaranteed number of people required 48 hours in advance
- 7% Tax and 15% Gratuity will be added to the check

Banquet Dinner Suggestions

We offer the following suggestions for your convenience...

Soup of the Day Chicken Hunter Style Black Forest Crème Coffee, Tea \$23.40/person	Seasonal Mixed Greens Beef Burgundy Roast Chocolate Mousse Coffee, Tea \$23.40/person	Three Seasons Salad Trout Almondine Strawberries a la Romanoff Coffee, Tea \$27.40/person
Spinach Salad Escalopes of Veal Viennoise New Orleans Bread Pudding Coffee, Tea \$30.35/person	Shrimp Cocktail Beef Wellington Chocolate Crepe Coffee, Tea \$34.35/person	

Cold Appetizers

Seafood Appetizer	\$6.95
Shrimp, Cured Salmon, Seafood Terrine and Basil Cream Sauce.	
Smoked Salmon "Petite Auberge"	\$6.95
Home-Cured Salmon with a sweet Danish Mustard Sauce.	
Shrimp Cocktail	\$6.95
Cocktail Sauce.	
Escargots "Provencale"	\$5.95
Six plump Escargots simmered in a Sherried Cream Sauce topped with Puff Pastry.	
Paté a la Maison	\$4.95
Our homemade Country Paté with Pecans baked in a Pastry Crust.	

Hot Appetizers

Bouillabaisse Appetizer	\$7.95
Pan Seared Mediterranean Fish in a Bouillabaisse Broth.	
Seafood Crêpe Delice	\$7.95
A Medley of Shrimp, Scallops and Fish in a light Lobster Sauce wrapped in a thin Crêpe.	
Crab & Shrimp Cake	\$10.95
Served over Mixed Greens with a Cajun Remoulade Sauce.	

Soups

Soup of the Day	\$3.95
French Onion Soup - double cheese	\$4.95
New Orleans Seafood Gumbo	\$4.50
Double Beef Consommé	\$4.95
Served under a Light Puff Pastry Dome.	
Lobster Bisque	\$4.95

Salads

Three Seasons Salad	\$4.50
Heart of Bibb Lettuce, Mushroom Salad, Tomatoes Vinaigrette.	
Four Seasons Salad	\$4.95
Heart of Bibb Lettuce, Mushroom Salad, Tomatoes Vinaigrette, and Cucumber Salad.	
Seasonal Mixed Greens	\$3.95
Choice of Mixed Dressings.	
Mushroom Salad "Ritz"	\$4.95
Fresh sliced Mushrooms in a Creamy Avocado Dressing.	
Spinach Salad	\$4.95
In a Vinaigrette dressing, garnished with Chopped Egg, Bacon Bits and Pimento.	
Hearts of Palm Salad	\$4.95
Hearts of Palm in Vinaigrette, topped with Chopped Egg and Pimento.	

Entrees

Includes Two Vegetables, Potatoes, Bread and Butter.

Poultry

Coq au Vin	\$13.50
Grilled Tuscan Chicken Breast	\$13.95
Served with Grilled Mediterranean Vegetables and Fried Polenta.	
Chicken Hunter Style	\$13.50
In Cognac Sauce with Mushrooms and Tomatoes. Potatoes and Vegetables.	
Chicken Cordon Bleu	\$13.50
Filled with Ham and Cheese.	
Breast of Chicken a la Wellington	\$17.95
Baked in Fine Pastry.	

Seafood

Shrimp Scampi Shrimp simmered in Garlic Herb Butter with Saffron Rice.	\$16.95
Fried Shrimp With Homemade Tartar Sauce and thin French Fries.	\$16.95
Filet of Mountain Trout "Almondine" Sautéed Fresh Mountain Trout, topped with Toasted Almonds.	\$15.95
Seafood Linguini Shrimp, Sea Scallops and Smoked Salmon tossed with a Light Lobster Sauce.	\$16.95
Potato Crusted Black Sea Bass Fresh Black Sea Bass in a Crust of crisp Potato Slices on a bed of Creamed Spinach. Lobster Sauce and Chardonnay Sauce.	\$20.95
Snapper Franciscan Sautéed Red Snapper served on a Bed of Braised Leek and topped with Artichoke Hearts and a Chardonnay Sauce.	\$18.95
Lemon Sole Florentine Lemon Sole poached in a Fish Fumé, served on a bed of Creamed Spinach and glazed with a Mornay Cheese Sauce.	\$17.95
Grilled Filet of Salmon Grilled marinated Fillet of Salmon with Hollandaise Sauce.	\$17.95
Catfish Grenoble Sautéed Filet of Catfish topped with Capers, Lemon and Brown Butter.	\$15.95

Beef, Pork, Veal and Lamb

Veal Cordon Bleu Layered with Gruyere Cheese and Ham.	\$18.95
Escalopes of Veal "Viennoise" Lightly breaded Veal Slices sautéed in a Lemon Butter Sauce.	\$18.95
Escalopes of Veal "Hunter Style" Lightly sautéed and simmered in a Cognac Cream Sauce with Onions, Tomatoes and Exotic Mushrooms.	\$18.95
Bavarian Platter Smoked Pork Loin, Bratwurst, Knackwurst, and Roast Pork on a bed of our Famous Sauerkraut.	\$15.95

Smoked Pork Chop	\$15.95
A succulent 12oz grilled smoked Pork Chop, served with Whipped Potatoes and Vegetables.	
Rack of Lamb	\$19.95
Grilled New Zealand Rack of Lamb painted with a touch of mustard. Crusted with Garlic and Herb flavored Bread Crumbs.	
Beef Burgundy Roast	\$13.50
Braised in Red Wine and Mushroom Sauce.	
Medallions of Beef "Bordelaise"	\$17.95
Grilled Slices of Beef Tenderloin, layered with exotic Mushrooms. Topped with Bordelaise and Béarnaise Sauce.	
New York Pepper Steak	\$18.95
Served with a Mild pepper Cream Sauce.	
Filet of Beef Wellington	\$19.95
Center Cut Filet of Beef, covered with Mushroom Duxelle and individually baked in Fine Pastry. Sauce Bordelaise and Béarnaise.	
Grilled Filet Mignon	\$19.95
Served with Bordelaise and Béarnaise Sauce.	
Pan Seared Pork Tenderloin	\$15.95
Topped with a mixture of Exotic Mushrooms.	

Combination Entrees

Grilled Filet Mignon Topped with Three Garlic Shrimp	\$21.95
Grilled Chicken Breast and Shrimp	\$17.95
Tournedos of Beef & Half Lobster Thermidor	\$28.95
Escalopes of Veal, Beef Tenderloin & Chicken Breast	\$18.95
Tournedos of Beef, Fillet of Sea Bass	\$21.95

Desserts

Black Forest Crème	\$4.00
Light Vanilla Mousse, layered with Sour Cherries.	
Strawberries a la Romanoff	\$5.00

Strawberries in Port Wine Sauce with Vanilla Ice Cream.

Chocolate Mousse	\$4.00
Lemon Sherbet in Champagne	\$4.50
Cheesecake	\$4.00
Cheesecake with Strawberries in Port Wine Sauce	\$4.50
New Orleans Bread Pudding Served with a Buttery Whisky Sauce.	\$4.50
Apple Strudel	\$5.00
Pina Colada Mousse or Orange Mandarin Mousse	\$4.00
Baked Alaska	\$5.50
Crème Brulée	\$4.95
Chocolate Crepe Praline	\$5.50

House Wines

California Chardonnay	\$21.95
White Zinfandel	\$21.95
Cabernet Sauvignon	\$21.95
Merlot	\$21.95
California Champagne Cribori Extra Dry	\$21.95
Non-Alcoholic Fruit Punch (1/2 gallon)	\$15.00/bowl
Coffee and Tea	\$1.95