

Petite Auberge

R E S T A U R A N T

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

Banquet Menu – Lunch

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 Lunch Suggestions

We offer the following suggestions for your convenience...

Seasonal Mixed Greens Chicken Hunter Style Chocolate Mousse Coffee, Tea \$14.40/person	Caesar Salad Beef Burgundy Strawberries a la Romanoff Coffee, Tea \$15.40/person	Seasonal Mixed Greens Veal Viennoise Baked Alaska Coffee, Tea \$21.40/person
Seasonal Mixed Greens Spinach Crepes New Orleans Bread Pudding Coffee, Tea \$15.95/person	Three Seasons Salad Filet Mignon Chocolate Crepe Coffee, Tea \$22.15/person	

Soups

Soup Du Jour	\$2.75
French Onion Soup - double cheese	\$3.75
Chilled Vichyssoise	\$3.25
Our Famous New Orleans Seafood Gumbo	\$4.75

Salads

Seasonal Mixed Greens	\$2.75
Choice of Mixed Dressings.	
Caesar Salad	\$3.25
Three Seasons Salad	\$3.50
Heart of Bibb Lettuce, Mushroom Salad, Tomatoes Vinaigrette.	
Mushroom Salad	\$3.75
Fresh sliced Mushrooms in a Creamy Avocado Dressing.	
Fresh Spinach Salad	\$3.75
In a Vinaigrette dressing, garnished with Chopped Egg, Bacon Bits and Pimento.	
Hearts of Palm Salad	\$4.25
Hearts of Palm in Vinaigrette, topped with Chopped Egg and Pimento.	

Cold Entrees

Club Sandwich	\$8.25
Our classic with Grilled Chicken and Smoked Bacon.	
Reuben Sandwich	\$8.25
Corned Beef, homemade Sauerkraut, 1000 Island Dressing and Swiss Cheese. Served with French Fries or Pasta Salad.	
Grilled Chicken Salad	\$8.25
Served on a Bed of Lettuce.	
Grilled Chicken Caesar Wrap	\$8.25
A healthy Alternative.	
Grilled Chicken Mixed Greens	\$8.25
With choice of dressings.	
Grilled Salmon Caesar	\$8.25
Traditional Caesar topped with Grilled Atlantic Salmon.	
Chicken Salad Hawaii	\$8.25
Served in a Pineapple Boat.	

Entrees

Includes Vegetables, Potatoes, and Bread served with Butter.

Stuffed Chicken Breast "Maria Theresia"	\$6.75
Stuffed with Vegetables, poached and served in a White Cream Sauce.	
Chicken Picatta	\$6.50
Served in a Lemon Caper Sauce.	
Grilled Chicken Linguini	\$6.50
Fresh Vegetables and Linguine tossed with Parmesan, topped with grilled Chicken.	
Mushroom Chicken	\$6.50
Tyme marinated Chicken Breast with a creamy Mushroom Sauce.	
Grilled Chicken Breast	\$6.50
Served with Glazed Pineapple and Peach.	
Parmesan Chicken	\$6.50
With a light Tomato Sauce.	
Chicken Hunter Style	\$6.45
In Cognac Sauce with Mushrooms and Tomatoes. Potatoes and Vegetables.	
Pan Seared Pork Tenderloin	\$8.50
Topped with a mixture of Exotic Mushrooms.	
Grilled Tuscan Chicken Breast	\$7.50
Served with Grilled Mediterranean Vegetables and Polenta.	
Chicken Cordon Bleu	\$6.50
Filled with Ham and Cheese.	
Burgundy Beef Roast	\$6.45
Braised in a Red Wine Mushroom Sauce.	
Petit Filet Mignon	\$11.95
With Bordelaise Sauce.	
Beef Medallions	\$11.50
Topped with Mushroom Bordelaise and Béarnaise.	
Veal Marsala	\$11.95
In a Marsala Wine Sauce with Parmesan Pasta.	
Veal Viennoise	\$11.95
Lightly breaded Veal Slices sautéed in a Lemon Butter Sauce.	
Veal Francais	\$11.95
Sautéed in a Lemon Cream Sauce.	

Entrees (continued)

Pork "Scandinavia"	\$7.50
Stuffed with Raisins and Prunes, then braised in Burgundy Sauce.	
Spinach Crêpes	\$5.95
Two Petite Crêpes filled with Creamed Spinach and topped with Morney Cheese Sauce.	
Pork Wiener Schnitzel	\$7.50
Veal Wiener Schnitzel	\$11.95
Roast Pork	\$6.50
Pork Dijonnaise	\$7.50
Grilled Pork in a Mustard Sauce.	
Roquefort Filet Mignon	\$11.95
Grilled Beef Tenderloin topped with a Melted Blue Cheese Glacage.	

Seafood & Combination Entrees

Pan Seared Scallops	\$11.95
Jumbo Scallops with Citrus Beurre Blanc.	
Trout Florentine	\$9.50
Served on a bed of Creamed Spinach topped with a Morney Cheese.	
Tilapia Creole	\$8.50
In a Zesty Tomato Creole Sauce	
Snapper Franciscan	\$11.95
Sautéed Red Snapper topped with a Braised Leek and a Chardonnay Sauce.	
Trout "Almondine"	\$9.00
Grilled Salmon	\$10.50
Served with Hollandaise Sauce.	
Grilled Chicken Breast and Shrimp	\$9.50
Served with a Cajun Remoulade sauce and Rice.	
Shrimp Scampi	\$9.50
Sautéed Sea Bass	\$14.95
Served with a Lobster Sauce.	

Desserts

Mousse Choice of Vanilla, Chocolate, Pina Colada or Orange Mandarin.	\$3.25
Strawberries a la Romanoff	\$3.75
New Orleans Bread Pudding Served with a Buttery Whisky Sauce.	\$3.75
Cheesecake	\$3.75
Cheesecake with Fresh Strawberries	\$4.25
Champagne Sherbet Also available plain.	\$3.75
Chocolate Crepe "Petite Auberge"	\$4.75
Layered Sherbet Meringue	\$4.75
Baked Alaska Flambé	\$4.75
Crème Brulée	\$4.50
Individual Pecan Pies With Cinnamon Whipped Cream.	\$4.00
Apple Strudel With Vanilla Ice Cream	\$4.25

House Wines

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