

# Petite Auberge

R E S T A U R A N T

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

## Catered Dinner Buffet Menu

Price \$16.95 plus 7% tax  
\$50 Delivery Fee

We will provide the following for your Event:

Disposable Plastic Forks, Knives, & Spoons ▪ Plastic Plates and Napkins ▪ Schafer's, Bowls and Serving Utensils

### Salads

#### Select One

Seasonal Mixed Greens Salad  
Caesar Salad  
Bowtie Pasta Salad  
Fresh Fruit Salad  
Broccoli, Raisin and Grape Salad

### Starch

#### Select one

Au Gratin Potatoes  
Strasbourg Potatoes  
*(Au gratin with onion and smoked bacon)*  
Whipped Potatoes  
Potato Pancakes  
Duchess Potatoes  
Home-Fried Potatoes  
Roasted Potato Wedges  
Lyonnais Potatoes  
Baked Potatoes  
Twice Baked Potatoes (add .50)  
Potato Salad  
Rice Pilaf  
Yellow Saffron Rice  
Spanish Rice  
Wild Rice  
Cheese Grits  
Fettuccini Alfredo (add \$1.00)  
Linguini Noodles  
Spaghetti Noodles  
Mac and Cheese  
Bow Tie Pasta Salad

### Vegetables

#### Select One

Broccoli Florettes with Hollandaise sauce  
Zucchini stuffed with Tomato Concasse (add .50)  
Mixed Vegetable Stir-Fry  
Julienne of Baby Carrots glazed with Honey  
Sliced Carrot Vichy  
Artichoke Bottoms with creamed Spinach (add.50)  
Julienne Squash and Zucchini  
Succotash  
Corn on the Cobb  
Creamed Corn  
Sautéed Green Peas  
Green Bean Almandine  
Green bean Casserole  
Green Peppers, Mushrooms, Onion, Tomato Medley  
Yellow Squash with Tomato Basil  
Fruit Salad (add \$1.00)  
Half Baked Tomatoes  
Grilled Mushrooms  
Creamed Cabbage  
Cole Slaw

*Entrées*

**Select Two**

**BEEF BURGUNDY ROAST:** Beef served with sliced Mushrooms under a Burgundy Wine Sauce.

**ANGUS CHOP STEAK "PETITE AUBERGE":** 9 oz chopped Tenderloin Steak

Topped with melted Cheese, sautéed Onions, Mushrooms and Sauce Bordelaise.

**FLAT IRON GYPSY STEAK:** Grilled Flat Iron Steak topped with Green Peppers, Onions, and a light Cream Sauce.

**MEDALLIONS OF BEEF TENDERLOIN:** Served with Bordelaise and Béarnaise Sauce. (Add \$3.50)

**FILET MIGNON:** served with a Bordelaise Sauce (Add \$5.00)

**GRILLED BEEF "BISTRO STYLE":** topped with sautéed Onions, Peppers, Mushrooms, and a Bordelaise or Cream Sauce

**BEEF STROGANOFF:** Beef Tenderloin Tips simmered with Mushrooms and chopped Onions in a hearty Sour Cream Sauce.

**BEEF RAVIOLI:** Served with homemade Marinara Sauce

**BEEF AND TOMATO LASAGNA**

**PORK ROAST:** Pork Loin slowly roasted served in a Caraway Pork Sauce.

**PORK "SCANDINAVIA":** Stuffed with Apples, Raisins & Prunes then braised in a Burgundy Sauce

**BAVARIAN PLATTER:** Knackwurst & Bratwurst over Apple Sauerkraut

**GRILLED PORK CHOPS:** with Caraway Jus.

**GYPSY STEAK:** Pork with Peppers and Onions in a Paprika Sauce

**PORK DIJONAISE:** Grilled Pork in a Dijon Mustard Sauce.

**WIENER SCHNITZEL:** Breaded Pork Loin lightly sautéed in a Lemon Butter Sauce.

**PARMESAN CHICKEN:** Sautéed Chicken Breast served with sliced Tomatoes, Melted Cheese, and a light Tomato Sauce.

**GRILLED CHICKEN BREAST:** Served with glazed Pineapples and Peaches.

**CHICKEN HUNTER STYLE:** Roast Chicken with sautéed Tomatoes, Onions & Mushrooms.

Served in a creamy Cognac Sauce.

**CHICKEN RIESLING:** Served in a creamy White Wine Sauce.

**COQ AU VIN:** "A French Classic" Half a de-boned Chicken simmered in a Red Wine Sauce.

**CHICKEN CORDON BLEU:** Chicken, Ham & Cheese in a Lemon Butter Sauce.

**CHICKEN PICCATA:** Served in a light Basil, Lemon, Caper and Butter Sauce.

**CHICKEN MARSALA:** Served in a Marsala Wine Sauce with Mushrooms.

**TURKEY SCHNITZEL:** Turkey Breast flattened, breaded and sautéed. Served with a Lemon Butter Sauce on the side.

**TUSCAN GRILLED CHICKEN BREAST:** Served with a Mediterranean Vegetable Garnish

**MONTEREY CHICKEN:** Chicken and Tomatoes smothered with Cheddar Cheese, Bacon, Green Onions & BBQ Sauce.

**CHICKEN MARYLAND:** Served in a creamy White Sauce with Bacon Strips.

**LEMON PEPPER CHICKEN:** Grilled Chicken sprinkled with Lemon Pepper Seasoning and Herbs.

**SWEET AND SOUR CHICKEN:** Tempura Chicken topped with Chunks of Pineapple, Onions, Peppers.

Served with our Sweet and Sour Sauce.

**THREE CHEESE PENNE PASTA**

**CHEESE TORTELLINI**

**SEAFOOD LINGUINI:** Shrimp, Sea Scallops and Mussels tossed in a light Cream Sauce. (add \$2.00)

**TROUT ALMONDINE:** Sautéed Mountain Trout topped with Almonds. (Add \$1.50)

**GRILLED SALMON:** Served with a buttery Hollandaise Sauce. (Add \$1.50)

**SHRIMP SCAMPI:** Served in Garlic Herb Butter. (Add \$2.00)

**SNAPPER RIVIERA:** Sautéed Snapper topped with Zucchini & Squash Ribbons, Tomato Concasse.

Served with Beurre Blanc Sauce. (Add \$4.00)

**FRIED SHRIMP:** Served with homemade Cocktail Sauce. (add \$2.00)

**VEAL PICATTA:** Served in a light Lemon, Butter and Caper Sauce. (add \$3.50)

**VEAL MARSALA:** Served in a Marsala Wine Sauce. (add \$3.50)

**VEAL HUNTER STLYE:** Served in a Cognac Cream Sauce. (Add \$3.50)

*(Catered Buffet Dinner Menu - Continued)*

**Dessert**

**Select One**

Chocolate Mousse

Cheesecake

Cheesecake with Strawberries & Port Wine Sauce

New Orleans Bread Pudding served with Bourbon Butter Sauce

Home made Apple strudel (add \$1.00)

Pina Colada Mousse

Orange Mandarin Mousse

Black Forrest Vanilla Mousse

Apple Cobbler

Chocolate Chip Cookies

Crème Brulee (add \$1.00)

Chocolate Truffles (add \$2.00)

Carrot Cake

German Chocolate Cake