

Petite Auberge

R E S T A U R A N T

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

Dinner Buffet Menu

Select a minimum of 8 of the following items.

Banquet Policies

- No room charge
- Non-refundable deposit required to reserve room
- Minimum 25 guests
- Item prices are per person unless otherwise stated
- Guaranteed number of people required 48 hours in advance
- 7% Tax and 15% Gratuity will be added to the check

Salads

Tomato Salad With Chopped Onions and Vinaigrette.	\$2.55
Tossed Salad With Choice of Dressings.	\$3.35
Cole Slaw	\$2.55
Cucumber Salad In Dill Sour Cream.	\$2.55
Mushroom Salad "Ritz" In a Creamy Avocado Dressing.	\$3.75
Potato Salad	\$2.50
Pasta Salad	\$2.50

Cold Hors d'Oeuvres

Crudite Celery, Cauliflower, Broccoli & Zucchini	\$2.65
Half Mussels with Curry Sauce	\$3.35
Seasonal Fresh Fruit	\$3.35
Iced Shrimp	\$4.95
Cured Salmon (Gravad Laks) Canapes	\$2.95
Chicken Salad Canapes	\$2.65
Italian Salad Canapes	\$2.65
Smoked Trout Mousse Canapes	\$2.95

Vegetables and Potatoes

Double Baked Potato	\$2.95
Potatoes au Gratin	\$2.50
Potatoes Strasbourg	\$2.50
Potatoes Duchess	\$2.50
Potato Cakes Macaire	\$2.50
Mixed Wild Rice	\$2.50
Rice Pilaf	\$2.50
Broccoli Florettes with Sauce Hollandaise	\$2.50
Mini Zucchini with Tomato Concasse	\$2.95
Mixed Vegetables Stir-fry	\$2.50
Tomatoes filled with Cauliflower & Sauce Hollandaise	\$2.95
Artichoke Bottom filled with Spinach	\$3.35
Sauteed Green Beans with Almonds	\$2.50
Julienne of Baby Carrots glazed with Honey	\$2.50

Hot Hors d'Oeuvres

Mini Bouchee a la Reine	\$3.25
Crisp Fried Crepes a la Petite Auberge	\$2.65
Mini Beef or Salmon Pirozkhis with Bearnaise	\$2.95
Quiche Lorraine (Cheese, Ham, Mushrooms)	\$3.25
Beef Skewer with Peppers, Onions & Teriyaki Sauce	\$3.75
Swedish Meat Balls	\$2.55
Slice Beef Rouladen	\$2.95
Sliced Chicken Cordon Bleu	\$2.95
Chicken Drumettes (Baked or Fried)	\$2.50
Breaded Chicken Fingers (white meat)	\$2.95

Entrees

Chicken Breast Florentine	\$3.95
Chicken Breast Parmesan	\$3.95
Chicken Breast Hunter Style In Cognac Sauce.	\$3.75
Sliced Pork Roast	\$3.75
Sliced Kassler "Smoked Pork Loin"	\$3.95
Tenderloin of Pork "Scandinavia" Filled with Apples, Raisins and Prunes in a Burgundy Sauce.	\$3.95
Escalopes of Veal Viennoise With Lemon Butter Sauce.	\$5.95
Sliced Beef Burgundy Roast Braised in Red Wine & Mushroom Sauce	\$3.95
Sliced German Sauerbraten	\$4.25
Mini Beef Wellington	\$9.95
Roast Leg of Lamb	\$4.95

Lamb Chops **\$9.95**

Seafood Entrees

Vegetable Linguini **\$3.35**

Seafood Linguini **\$4.95**

Breaded Mountain Trout **\$4.50**
With Tartar Sauce.

Shrimp Scampi **\$4.95**

Scallops **\$4.50**
Wrapped in Bacon on Skewer with Teriyaki Sauce..

Oysters Rockefeller **\$4.95**

Carving Station

Performed in Dining Room

Beef Roast **\$4.95**

Beef Tenderloin **\$11.95**

Honey Glazed Ham **\$4.95**

Oven Roasted Turkey Breast **\$4.95**

Desserts

Carrot Cake, Red Velvet Cake or Cheesecake **\$2.95**

Applestrudel **\$3.35**

A Mixed Assortment of the Above Cakes **\$5.95**

New Orleans Bread Pudding with Bourbon Sauce **\$3.35**

Home Baked Fresh Plum or Apple Pastry Tartlets **\$3.35**

House Wines

California Chardonnay	\$21.95
White Zinfandel	\$21.95
Cabernet Sauvignon	\$21.95
Merlot	\$21.95
California Champagne Cribori Extra Dry	\$21.95
Freixenet Brut	\$21.95
Non-Alcoholic Fruit Punch (1/2 gallon)	\$15.00/bowl
Coffee and Tea	\$1.50