

# **Private Dinner Party Proposal Menu**

## **COCKTAIL:**

*During the 1 hour open bar, hors d'oeuvres will be served:*

*Mussels Provencale (Garlic and Parsley Butter)  
Homemade Truffle Chicken Liver Paté  
Smoked Salmon  
Tuna Tartar  
Mushroom on Croutons  
Paprika Cheese Puff  
Pissaladière (Onion Tart)  
Baby Shrimp and Avocado*

***Please select 5 items from this group menu***



## **APPETIZERS:**

*Chestnut Soup  
Potato and Leek Soup  
Green Lentils Soup  
Cauliflower Cream Soup  
Green Pea Soup with Truffle  
Vegetable Soup*

***Please select 1 item from this group menu***

*Endives and Grilled Portobello Salad with Blue Cheese & Walnuts  
Organic Green Field Salad with Balsamic and Tarragon Dressing  
Warm Goat Cheese Salad with Eggplant Caviar & Roasted Red Pepper  
Snails Cassolette with Garlic & Parsley Butter  
Yellowfin Tuna Tartar with Ginger & Sesame Seaweed Salad  
Shrimp & Avocado Salad  
Truffle Chicken Liver Paté  
Crab Cake with Tartar Sauce  
Lobster salad with Celery Remoulade \**

***Please select 2 items from this group menu***



**ENTREES**

*Oven Roasted Atlantic Salmon with Green and Red Lentils*  
*Broiled Striped Bass with Artichokes, Zucchini and Onion Jus*  
*Roasted Sea Scallops with Orzo, Porcini & Parmesan*  
*Broiled Monkfish with Sautéed Spinach and Lobster Sauce*  
*Broiled Red Snapper with Ratatouille and Yellow Pepper Coulis*



*Roasted Breast of Chicken with Garlic Mashed Potatoes and Fried Onions*  
*Duck Confit with Potatoes “Landaises” and Truffle Sauce*  
*Grilled Angus Steak with French Fries & Green Peppercorn Sauce*  
*Roasted Organic Pork loin with Green Asparagus & Potato Gratin*  
*Grilled filet mignon with potato tart and vegetables \**

***Please select 3 items from this group menu***



**DESSERTS:**

*Warm apple tart with vanilla ice-cream*  
*Crème brûlée with Cointreau*  
*Warm Raspberry Gratin*  
*Profiterolles with hot chocolate sauce and roasted almonds*  
*Vanilla Ice Cream or Mango Sorbet assortment*  
*Dark chocolate mousse with raspberries*  
***Please select 3 items from this group menu***



*Coffee or Tea*

*During the meal, mineral water (Pelegriano and Volvic), Red and White wine, Beers, Sodas and Juices will be served.*



*A four courses tasting menu (\$180.00 per person including tax and service) is also available. It will include: Appetizer, First Course, Entree, Dessert, and Coffee.  
This menu includes also a wine tasting.*



**PRICES:**

*Thursdays, Fridays, Saturdays: minimum requested is \$8500.00 (meaning 50 people or less) including Rental, Food, Beverages, Tax and Gratuities.*

*If your party counts more than 50 people, the price will be \$170.00 per person (everything included).*

*Weekdays (Sunday to Wednesday): minimum requested is \$7500.00 (meaning 50 people or less) including Rental, Food, Beverages, Tax and Gratuities.*

*If your party counts more than 50 people, the price will be \$150.00 per person (everything included).*

***All items marked with \* can only be chosen for a menu at \$170.00 per person.***



*If you have any questions or need more information: please. Feel free to call us at (212)888-3569.*

*We are looking forward to hosting you and your guests at Jubilee.*

*Thank you for your patronage.*