

French Appetizers

***Mini Quiches - Lorraine or 4 Cheese**

***Francais Assiette de Crudites – (French Raw Vegetable Platter)**– Red an yellow bell peppers, baby corn, chicory head, asparagus, radishes, cherry tomatoes, quail’s eggs if in stock, aiola (garlic mayonnaise sauce) or tapenade (Provencale olive paste)

***Pate’ En Croute – (Pate’ in Pastry)** with Gourmet Crackers and Pain Francais (French Bread) and Brioche (Egg Bread)

Pommes Paillasson – (Straw Potato Cakes)

***Tomatoes Farcies d’Oeuf - (Egg Stuffed Tomatoes)**

***Gougere – (Swiss Cheese Puff Ring)**

***French Cheeses – Brie, Gruyere, Goat cheese and others as available with gourmet crackers, french bread and grapes. Can add additional fruits. Goes great with Cheese ring.**

*** Baked Brie in Puff Pastry -** with Gourmet Crackers and French Bread

*** Blue Cheese and Walnuts on Toasted French Bread**

Smoked Salmon with Cognac, Caraway, Mayonaise dressing on Toasted French Bread

Salmon Mousse

Goat Cheese and Sun Dried Tomato Spread with French Bread

Messier Items:

Mousse au Roquefort – (Roquefort and Cucumber Mousse)

Francais Soupe A L’oignon Gratinee – French Onion Soup with Melted Swiss Cheese and French bread swimming on top

Coquilles St. Jacques – Scallops in a White Wine and Jarlsberg Cheese and Cream Sauce served in a shell

Poires Au Vin Rouge - Cinnamon Sweet Pears in Red Wine Sauce

Crepes Suzette or Crepes with Mixed Berries and Almond Cream Cheese Filling Station