



SALUT
BAR AMÉRICAIN



**PRIVATE DINING
2021**

SALUT BAR AMERICAIN
917 GRAND AVENUE
ST PAUL, MN 55105
651.917.2345

Appetizer Platters & Add-ons

HORS D'ŒUVRES

*served by the dozen
72 hour pre-order only*

CHICKEN BROCHETTES	\$34
<i>marinated skewers, grilled, served with pistou</i>	
PETITE CRAB CAKES	\$42
<i>panko crusted blue crab, boursin cheese, spicy aioli</i>	
MINI CROQUE MONSIEUR	\$39
<i>open-faced Parisienne style ham & cheese sandwich, bechamel</i>	
MINI TOMATO TARTINES	\$46
<i>grilled brioche, burrata, pistou, aged balsamic, micro basil</i>	
<i>*available seasonally only</i>	
CHEESEBURGER SLIDERS	\$58
BEEF BURGER SLIDERS	\$48
IMPOSSIBLE SLIDERS	\$70

PETITES BOUCHEÉS

*each platter serves 12 to 18 guests
72 hour pre-order only*

VEGETABLE CRUDITÉ	\$40
<i>house made green goddess for dipping</i>	
ARTISAN CHEESE BOARD	\$48
<i>three artisanal cheeses, crostini, grapes, dried apricots, figs, olives</i>	
FRESH FRUIT	\$38
<i>variety of seasonally available fresh fruit</i>	
BAKED BRIE	\$45
<i>half a wheel of brie, puff pastry, fig jam, fresh fruit, crostini</i>	



TABLE SIZED SIDES

serves 2-4 guests

\$9.⁹⁵ EACH

GREEN BEANS AMANDINE
MASHED POTATOES
ROASTED GARLIC MUSHROOMS
ROASTED ASPARAGUS
MACARONI AU GRATIN

Private Dining Menu & Service Options

CUSTOM MENU GUIDELINES

At Salut, we specialize in customized events! Based on our experiences, we are better able to meet your timing and service expectations by using a Custom Limited Menu in lieu of our full Dinner Menu for all private dining groups larger than ten guests.

24 GUESTS OR MORE

FIRST COURSE

*one individually plated soup or salad
OR family style salads*

ENTREE COURSE

up to three choices

DESSERT COURSE

one choice

24 PEOPLE OR FEWER

FIRST COURSE

up to two choices - soup &/or salad

ENTREE COURSE

up to three choices

DESSERT COURSE

up to two choices

FAMILY STYLE DINNERS

Each Family Style Dinner serves 8 to 10 guests, 72 hours advance order required

COQ AU VIN

Red wine braised chicken thighs, bacon lardons, wild mushrooms, onion, carrots, seasonal vegetables served on the side & mashed potatoes

\$225

SEASONAL FAMILY STYLE SALMON

Whole side of 60 South Organic Salmon, dijon & panko crusted, with seasonal vegetables and mashed potatoes served on the side

\$245

GRAND BOEUF BOURGUIGNON

Salut's classic beef shank bourguignon, seasonal vegetables, mashed potatoes, au jus and horseradish

\$295

All Desserts brought into Salut Bar Americain must be prepared at a professional Facility and are Subject to a \$25 Dessert Service Fee for cutting and serving the prepared item