

SALUT

BAR AMÉRICAIN



PRIVATE DINING

HORS D'ŒUVRES

by the dozen

MOROCCAN MEATBALLS <i>almonds, feta, harissa</i>	\$34
CHICKEN BROCHETTES <i>served with pistou</i>	\$34
PETITE CRAB CAKES <i>panko crusted blue crab, boursin cheese, spicy aioli</i>	\$42
BACON DIJON DEVEILED EGGS	\$24
MINI CROQUE MONSIEUR <i>open-faced Parisienne style ham & cheese sandwich, bechamel</i>	\$36
MINI TROUT TARTINES <i>avocado purée, horseradish crème, radish, orange</i>	\$46
MINI TOMATO TARTINES <i>grilled brioche, burrata, pistou, aged balsamic, micro basil</i>	\$46
CHEESEBURGER SLIDERS	\$58
BEEF BURGER SLIDERS	\$48

PETITES BOUCHEÉS

each serves 12 to 18 guests

VEGETABLE CRUDITÉ <i>green goddess for dipping</i>	\$40
ARTISAN CHEESE BOARD <i>crostini, grapes, dried apricots, figs, olives</i>	\$48
FRESH FRUIT <i>variety of seasonally available fresh fruit</i>	\$38
GARLIC SHRIMP <i>shrimp, roasted garlic, cherry tomatoes, crostini</i>	\$48
BAKED BRIE <i>half a wheel of brie, fig jam, fresh fruit, crostini</i>	\$45

FAMILY SALADS

served family style
for 7-10 guests

SALUT CAESAR

ROASTED BEET

GREEK

GARDEN FIELD GREENS

SEASONAL

SIDES

serves 2-4 guests
\$9.5

GREEN BEANS AMANDINE
MASHED POTATOES
ROASTED GARLIC MUSHROOMS
ROASTED ASPARAGUS
SEASONAL VEGETABLE

GROUP SERVICE & MENU OPTIONS

FAMILY STYLE DINNERS

Coq Au Vin (serves 8-10 people)

Red wine braised chicken, bacon, wild mushrooms, onion, carrots, seasonal vegetables & mashed potatoes \$200

Family Style Salmon Moutarde (serves 8-10 people)

Whole side of dijon & panko crusted salmon, with seasonal vegetables and mashed potatoes \$225

Grand Boeuf Bourignon (serves 8-10 people)

Salut's classic beef shank bourignon, seasonal vegetables, mashed potatoes, au jus and horseradish \$275

FAMILY STYLE BRUNCH BUFFET

\$16 per person Petit Dejeuner

Includes scrambled eggs, bacon, sausage, Salut's creamy hash, fresh fruit & croissants with maple butter

\$20 per person Petit Dejeuner

quiche assortment, bacon, sausage, Salut's creamy hash, fresh fruit & croissants with maple butter

CUSTOM MENU GUIDELINES

24 PEOPLE OR MORE

FIRST COURSE

one choice or family style salad(s)

ENTREE COURSE

three choices

DESSERT COURSE

one choice

24 PEOPLE OR FEWER

FIRST COURSE

two choices

ENTREE COURSE

three choices

DESSERT COURSE

up to two choices

At Salut, we specialize in customized events. In our experience, we are better able to meet your timing and service expectations by employing a Custom Limited Menu for any group larger than twelve guests.

SAMPLE LUNCH & BRUNCH ENTREES

Visit: <https://salutbaramericain.com/st-paul/private-dining/> for full Lunch & Brunch menus

Been up for a While

LE CHEESEBURGER ROYALE*

aged cheddar & thick-cut bacon with lettuce,
tomato & onion

CROQUE MADAME*

toasted open faced ham and cheese, bechamel,
fried egg

KNIFE & FORK CHICKEN CLUB*

grilled chicken breast, bacon, lettuce, tomato,
aioli, avocado, swiss cheese

SALUT CHICKEN COBB

grilled chicken, bacon, avocado, roasted beets,
bleu cheese, egg, tomato, green goddess dressing

DUET OF FISH

roasted salmon & brocolini, grilled ahi tuna,
haricots verts

*served with your choice of pommes frites, soup du jour
or field greens salad

Just Waking Up

CINNAMON FRENCH TOAST

brioche, maple-sea salt butter, fresh fruit

QUICHE*

quiche lorraine, spinach or du jour

SEAFOOD CRÊPES*

shrimp & bay scallops, preparation
updated seasonally

FRENCH COUNTRY OMELETTE*

pit ham, onion, swiss cheese

EGGS BENEDICT*

pit ham, onion, swiss cheese

CRAB CAKE OSCAR

salut house panko crusted crab cake, asparagus
poached egg, sauce béarnaise

*served with your choice of Salut's creamy hash
or field greens salad

MIMOSA BAR \$75

Three bottles of sparkling wine & one gallon Orange Juice

**makes approximately 15 Mimosas*

Desserts

CHOCOLATE MOUSSE

butter cookies, fresh fruit

WARM CHOCOLATE CAKE

vanilla ice cream, chocolate sauce

SALTED CARAMEL

POT DE CRÉME

salted chocolate, whipped cream,
fudge macarons

APPLE TART TATIN

caramel, puff pastry, whipped cream

ALL DESSERTS BROUGHT INTO SALUT BAR AMERICAIN MUST BE PREPARED AT A
PROFESSIONAL FACILITY AND ARE SUBJECT TO A DESSERT FEE.