

SALUT

BAR AMÉRICAIN



Private Dining

SALUT BAR AMERICAIN

917 GRAND AVENUE

ST PAUL, MN 55105

651.917.2345

Appetizer Platters & Add-ons

HORS D'ŒUVRES

served by the dozen or half dozen

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>	
MOROCCAN MEATBALLS	\$34
<i>beef meatballs, feta, harissa, almonds</i>	
BACON DIJON DEVEILED EGGS	\$24
MINI CROQUE MONSIEUR	\$36
<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 with chef's discretion</i>	
CHEESEBURGER SLIDERS	\$58
BEEF BURGER SLIDERS	\$48
TURKEY BURGER SLIDERS	\$48
IMPOSSIBLE SLIDERS	\$70

PETITES BOUCHEÉS

each serves 12 to 18 guests

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
SEASONAL VEGETABLE

*Private Dining Menu
& Service Options*

CUSTOM MENU GUIDELINES

24 GUESTS OR MORE

FIRST COURSE

one individually plated soup or salad

OR family style salads

ENTREE COURSE

up to four choices

DESSERT COURSE

one choice

24 PEOPLE OR FEWER

FIRST COURSE

up to two choices - soup &/or salad

ENTREE COURSE

up to four 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 using a Custom Limited Menu in lieu of our full Dinner Menu for all private dining groups larger than twelve guests.

FAMILY STYLE DINNERS

Each Family Style Dinner serves 8 to 10 guests

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 BOURGIGNON

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

\$295

SALUT

BAR AMÉRICAIN

Le Weekend

FAMILY STYLE BRUNCH BUFFET

\$17 per person Brunch

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

\$21 per person Brunch

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

*Private Dining Custom Created Limited Menus
for Brunch Events may include up to five brunch entrees
from which guests may choose*

LE MIMOSA BAR

Three bottles of sparkling wine & one gallon Orange Juice \$100

**makes approximately 20 to 25 Mimosas*

Les Desserts

CHOCOLATE MOUSSE butter cookies, fresh fruit

PETITE OPERA CAKE almond cake, coffee buttercream, dark chocolate ganache

SALTED CARAMEL POT DE CRÉME topped with whipped cream, vanilla bean macaron

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 \$25 Dessert Service Fee.