

# SALUT

BAR AMÉRICAIN



**PRIVATE DINING**

## HORS D'ŒUVRES

by the dozen

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

## PETITES BOUCHEÉS

each serves 12 to 18 guests

VEGETABLE CRUDITÉ	\$40
<i>green goddess for dipping</i>	
ARTISAN CHEESE BOARD	\$48
<i>crostini, grapes, dried apricots, figs, olives</i>	
FRESH FRUIT	\$38
<i>variety of seasonally available fresh fruit</i>	
GARLIC SHRIMP	\$48
<i>shrimp, roasted garlic, cherry tomatoes, crostini</i>	
BAKED BRIE	\$45
<i>grilled bread, basil pistou, whipped ricotta, radish, micro basil, aged balsamic</i>	

## 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.