

SALUT

BAR AMÉRICAIN



PRIVATE DINING

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 **CANAPES** 
by the dozen

- MOROCCAN MEATBALLS \$34
almonds, feta, harissa
- CHICKEN BROCHETTES \$34
served with pistou
- PETITE CRAB CAKES \$42
panko crusted blue crab, boursin cheese, spicy aioli
- BUFFALO FROG LEGS \$26
served with pistou
- BACON DIJON DEVEILED EGGS..... \$24
served with pistou
- MINI CROQUE MONSIEUR \$36
served with pistou
- *MINI TOMATO TARTINES \$46
grilled brioche, basil pistou, burrata, radish, micro basil, aged balsamic

 **APPETIZER PLATTERS** 
serves 12-18 guests

- VEGETABLE CRUDITE..... \$40
- CHEESE PLATTER \$48
- FRESH FRUIT..... \$38
- GARLIC SHRIMP \$48
- BAKED BRIE..... \$45
- GRAND POMME FRITES \$24

 **SLIDERS** 
by the dozen

- CHEESEBURGER SLIDERS \$58
- TURKEY BURGER SLIDERS \$48
- BEEF BURGER SLIDERS \$48




GROUP SALADS
served family style for 6-8 guests

SALUT CAESAR \$36
ROASTED BEET \$40
GREEK \$44
*SEASONAL \$46
FIELD GREENS GARDEN \$34




SIDES
\$9.5

- serves 2-4 guests
- GREEN BEANS AMANDINE
 - MASHED POTATOES
 - ROASTED GARLIC MUSHROOMS
 - ROASTED ASPARAGUS
 - *SEASONAL VEGETABLE*



*Indicates an item that changes seasonally

PRIVATE DINING

FAMILY STYLE

Coq Au vin (serves 8- 10 people)	
Red wine braised chicken, bacon, wild mushrooms, onion, carrots, seasonal vegetables and mashed potatoes	\$200
Mustard Scottish Salmon (serves 8- 10 people)	
Whole side of dijon- panko crusted Scottish salmon, with seasonal vegetables and mashed potatoes	\$225
Grand Boeuf Bourignonn (serves 8- 10 people)	
Salut's classic beef shank bourignonn, seasonal vegetables, mashed potatoes, au jus, and horseradish	\$275
Family Petite Déjeuner	
Scrambled eggs, bacon, sausage, Salut's creamy hash, fresh fruit, and croissants	\$16 per person
Quiche, bacon, sausage, Salut's creamy hash, fresh fruit, and croissants	\$20 per person

CUSTOM LIMITED MENU

SAMPLE MENU

24 PEOPLE OR LESS

FIRST COURSE

Cup of French Onion soup
topped with melted swiss cheese
or
Small Salut Caesar Salad
romaine, garlic crouton, parmesan crisp

ENTREE COURSE

guest choice of

STEAK FRITES

8oz Petite tender with house garlic butter
and pommes frites

CRAB CAKE OSCAR

Salut house crab cake, asparagus, poached egg,
sauce béarnaise

HERB ROASTED CHICKEN

thyme roasted chicken, chicken jus, hand- cut frites

SAMPLE MENU

24 PEOPLE OR MORE

FIRST COURSE

Small Caesar Salad
romaine, garlic crouton, parmesan crisp

ENTREE COURSE

STEAK FRITES

8oz Filet Mignon with house garlic butter
served with mashed potatoes

SEASONAL SALMON

grilled salmon with seasonal vegetables and preparation

POULET PAILLARD

panko crusted chicken breast, pommes Lyonnaise,
spinach, lemon buerre blanc

**Entree selections may be modified from items listed above*

**Events with 32 or more guests may
select family salads & two entree choices or buffet option*

SAMPLE LUNCH & BRUNCH ENTREES

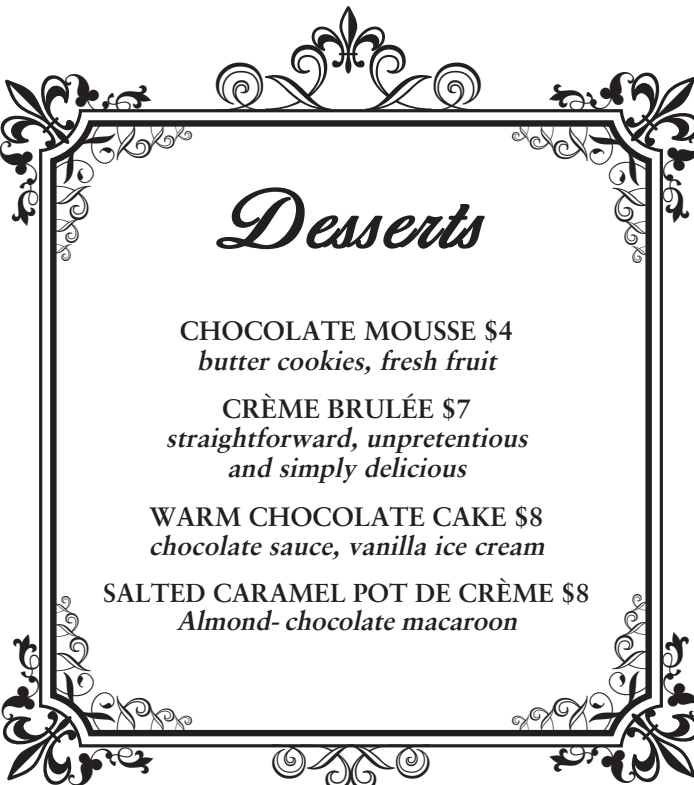
VISIT WWW.SALUTBARAMERICAIN.COM FOR COMPREHENSIVE LUNCH AND BRUNCH OPTIONS

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| LE CHEESEBURGER ROYALE \$15.95
<i>aged cheddar and thick-cut bacon
served with hand-cut fries</i> | CINNAMON FRENCH TOAST \$11.95
<i>brioche, maple-sea salt butter, fresh fruit</i> |
| CROQUE MADAME \$15.95
<i>open faced ham and cheese with bechamel and fried egg
served with hand-cut fries</i> | QUICHE \$12.95
<i>quiche lorraine or spinach served with field greens</i> |
| KNIFE AND FOR CHICKEN CLUB \$13.95
<i>chicken breast, bacon, lettuce, tomato, aioli and avocado
served with hand-cut fries</i> | *SEAFOOD CRÊPES \$16.95
<i>shrimp, bay scallops, peas, pommodoracio tomatoes, white wine
saffron sauce, pea shoots served with field greens</i> |
| SALUT CHICKEN COBB \$18.95
<i>grilled chicken, bacon, avocado, beets, bleu cheese, egg,
tomato, and green goddess</i> | FRENCH COUNTRY OMELETTE..... \$14.95
<i>pit ham, onion, swiss cheese served with creamy hash or small
field greens</i> |
| CRAB CAKE OSCAR \$19.95
<i>Salut house crab cake, asparagus, poached egg, bearnaise</i> | EGGS BENEDICT..... \$13.95
<i>poached eggs, toasted brioche, pit ham, hollandaise-
served with creamy hash or small field greens</i> |

❖ **MIMOSA BAR \$75** ❖

Three Bottles of Sparkling Wine & One gallon of Orange Juice

**yields approx. 15 Mimosas*



Desserts

CHOCOLATE MOUSSE \$4
butter cookies, fresh fruit

CRÈME BRULÉE \$7
*straightforward, unpretentious
and simply delicious*

WARM CHOCOLATE CAKE \$8
chocolate sauce, vanilla ice cream

SALTED CARAMEL POT DE CRÈME \$8
Almond-chocolate macaroon

**Any Professionally Prepared Desserts brought in for Events at Salut Bar Americain are subject to \$20 Dessert Service Fee*