

AUBERGE DU SOLEIL PRIVATE DINING MENUS

SPECIALTY DESSERTS & HOUSEMADE CANDY

Served Butler-Style or Displayed

Fresh Fruit Tartlettes

Chocolate Decadence

French Hazelnut Macaroons

Petit Seasonal Crème Brûlée

House Made Chocolate Truffles

Chocolate Caramel Fleur de Sel Tartlet

Crisp, Filo Wrapped Chocolate Dumplings*

*maximum of four dozen

Housemade Gianduja Mousse

Chocolate Mousse Tart

Miniature Cream Puffs

Chocolate Lollipops

\$46 per dozen



Menu prices subject to 20% service charge and sales tax of 8.75%
Prices subject to change.

Peanut Brittle

Gâteaux a l'Opera

Wrapped Soft Caramel Candies

Housemade Chocolate, Caramel or Peanut Butter Fudge

\$48 per dozen



Coconut Rochér

French Marshmallows

Petit Seasonal Cheesecakes

Bombonis, Chocolate Glaze

Fresh Seasonal Pâte de Fruit

Seasonal Custard Parfait, Shortbread

Petite Assorted Cookies – Served Warm

Chocolate Covered Strawberries

Champagne Gelée, Fresh Berries

Almond or Hazelnut Dragées

Gourmet Biscotti

\$38 per dozen



Menu prices subject to 20% service charge and sales tax of 8.75%
Prices subject to change.

SPECIALTY COFFEE BAR

Mochas, Espresso, Cappuccino, Lattes and Hot Chocolate Made to order by Auberge du Soleil Barista
\$6 per person, billed for entire guest count

HOUSEMADE PETITE MILKSHAKES & SMOOTHIES

Served Butler Style

Vanilla, Chocolate or Strawberry

Spring: Caramel-Apple, Mint Chip or Pineapple

Summer: Raspberry, Strawberry or Peach with Garnish

Fall/Winter: Green Apple, Mandarin, or Passion Fruit-Champagne

\$46 per dozen



CHOCOLATE DIPPING DISPLAY

An elegant dipping display with:

Assorted Fresh Seasonal Fruit, Petite Cookies, Biscotti, Shortbreads & Housemade Marshmallows

Warm Caramel and Chocolate Ganaches

\$22 per person



Menu prices subject to 20% service charge and sales tax of 8.75%
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LATE NIGHT SNACKS

Mixed Olives, Basil, Fines Herbs, Orange Zest

House Made Potato Chips

\$8 per guest

Spiced Gourmet Almonds & Pecans

Fresh Seasonal Fruit with Honey-Yogurt Dip

\$12 per guest

Miniature Grilled Ham and Cheese Sandwiches

\$46 per dozen

Puff Pastry filled with Gruyere Cheese

\$40 per dozen

Local & Imported Artisan Cheese Display, Seasonal Accompaniments, Cherry Walnut Bread

\$24 per guest



Please inquire about our After-Dinner Cordials and Cigar Lists

Menu prices subject to 20% service charge and sales tax of 8.75%

Prices subject to change.