

# AUBERGE DU SOLEIL

## PRIVATE DINING MENUS

### BREAKFAST

#### AUBERGE CONTINENTAL

House Baked Croissants, Assorted Muffins,  
Breakfast Breads, Petite Seasonal Scones  
Fresh Squeezed Orange Juice

29

#### FULL SERVICE BREAKFAST

House Baked Croissants, Assorted Muffins,  
Breakfast Breads, Petite Seasonal Scones  
Sliced Fresh Seasonal Fruit  
Gourmet Baked Breakfast Quiche  
Petite Bagels with Smoked Salmon, Cream Cheese, Capers, and Red Onions  
Gourmet Chicken Sausage and Apple Wood Smoked Bacon  
Crisp Sautéed Potatoes  
Fresh Squeezed Orange and Grapefruit Juice

45

#### SUBSTITUTE QUICHE FOR:

Made to Order Omelets, Chef's Daily Selection of Accompaniments\*  
Poached Egg, Brioche, Leeks, Hollandaise\*  
Petite Eggs Esperanza (Huevos Rancheros, Scrambled Eggs, Chorizo, Black Beans)  
Lobster, Spinach, Bacon & Leek Quiche  
\$9 supplement

#### BREAKFAST ADDITIONS

Sliced Fresh Fruit 8  
Whole Fresh Fruit and Grapes 4  
Straus Family Yogurt, Fresh Berries 9  
Seven-Grain Granola 6  
Assorted Dry Cereals 4  
House Baked Bagels and Cream Cheese 9, Smoked Salmon 16  
Made to Order Crisp Waffle\*, Chantilly Cream, Citrus Syrup 12

Espresso, Latte, Cappuccino, Made to Order Station 150

\*Additional charge of \$175 For Chef Station

All prices are per guest, additional breakfast items and custom menus are available upon request.  
All breakfasts are served buffet style with coffee and tea.

All prices subject to 20% service charge and applicable sales tax, currently 7.75%  
Prices and items are subject to change.

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## PRIVATE DINING MENUS

### CONFERENCE WORKING LUNCHES

All conference lunches are served buffet style, and include a mixed green salad and freshly baked bread.

#### CHILLED LUNCH DISPLAYS

56

##### MENU ONE

Chef's Selection Charcuterie  
Sliced Meats, Local Artisan Cheeses, Pâtés, Freshly Baked Breads, Crackers  
Fresh Mozzarella with Basil Leaves, Vine Ripened Tomatoes (summer), Balsamic Vinegar, Olive Oil or  
White Bean Salad, Radicchio, Arugula (spring/fall)  
Niçoise Salad, Ahi Tuna, Tapenade, Fingerling Potato, Egg, Haricots Verts  
Pasta Salad with Sun-dried Tomatoes, Pesto and Julienne Fresh Vegetables  
Assorted Gourmet Brownies

##### MENU TWO

Cobb Salad: Roasted Chicken, Romaine, Bacon, Beets, Mimosa, Croutons  
Sliced Grilled Vegetables, Pancetta, Mushrooms, Pine Nuts  
Hummus, Flatbread, Tapenade, Tzatziki  
String Bean Salad, Corn (seasonal) Tomato Vinaigrette  
Assortment of Fresh Fruit, Berries and Chef's Handmade Tartelettes

##### MENU THREE

Duck Confit Panini, Fig Marmalade, Fontina Cheese, Beet & Walnut Salad  
Grilled Vegetables on Focaccia, Olive Tapenade, Goat Cheese, Tomato Salad  
House Made Potato Chips  
Roasted Red Potato Salad, Balsamic Vinaigrette  
Grilled Shrimp Salad, White Beans, Olives, Lemon  
String Bean Salad  
Chef's Handmade Petit Fours

#### FULL SERVICE LUNCHEONS

64

##### MENU FOUR

Thyme Roasted Chicken, Chef's Garnish  
Roasted Angus Beef, Chef's Garnish  
Grilled Vegetable Display, Drizzled with Olive Oil, Fresh Herb Salad  
Chef's Charcuterie Plate, Pâté, Whole Grain Mustard  
Shrimp and Fennel Salad, Green Beans, Lemon Vinaigrette  
Chef's Petit Fours and Tarts

##### MENU FIVE

Grilled Filet of Salmon, Artichoke Hearts, Bell Pepper, Sweet Onion Ragout  
Hearth Baked Pizza, Fresh Mozzarella, Crushed Tomatoes, Herbs  
Orzo Pasta Salad, Sweet Peppers, Olives, Caper Vinaigrette  
Green Bean and Fennel Salad, Yukon Gold Potatoes, Extra Virgin Olive Oil  
Grilled Vegetable Display, Drizzled with Olive Oil, Fresh Herb Salad  
Assortment of Local Artisan Cheeses  
Chef's Petit Fours, Tarts

Add: Auberge Caesar Salad to Any of the above, \$7 supplement

Working buffets have a minimum of ten guests; events under 10 guests will be offered a Chef's Selection buffet.

SERVICE AVAILABLE IN LA PAGODE, SCULPTURE GARDEN, ADDITIONAL \$250

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## PRIVATE DINING MENUS

### BREAKS - HOSPITALITY

Spiced Almonds, Fried Capers 6

Chefs Pâté, Dried Meats, Croutons, Whole Grain Mustard 12

Local Artisan Cheeses, Walnut Bread 12

Freshly Baked Banana and Carrot Breads 6

Vanilla Poundcake, Fresh Berries 8

Häagen-Dazs® Mini Ice Creams 9

Seasonal Fruit Tartlettes 6

Gourmet Hand Filled Truffles 5

Auberge Gourmet Olive Blend 3

Warm Madeleines, Powdered Sugar 6

Fresh Fruit, Yogurt Smoothies 8

Chef Paul's Macaroons 6

Individual Bagged French Dried Plums 8

Sliced Seasonal Fruit and Whole Berries 7

Whole Fresh Seasonal Fruit Basket, Grapes 5

House Made Potato Chips 4

Assorted House Made Cookies 6

Green Meeting Recycled Auberge Logo Water Bottle 20

# AUBERGE DU SOLEIL

## PRIVATE DINING MENUS

### DESIGNED TO TRAVEL

#### AUBERGE CONTINENTAL

House Baked Croissant, Blueberry Muffin, Petite Seasonal Scones (assorted, 3 pieces)  
Fresh Squeezed Orange Juice  
Granola Bar  
Seasonal Whole Fruit  
Fresh Roast Coffee and Decaf, Assorted Breakfast Teas

30

#### AFTERNOON SELECTION

String Bean Salad, Shallot Vinaigrette  
Radicchio Salad, White Beans, Bacon

#### PLEASE SELECT ONE:

Charcuterie: Prosciutto, Salami, Artisan Cheeses, Whole Grain Mustard, Crackers & Baguette  
Grilled Chicken Baguette, Jack Cheese, Pesto  
Grilled Portobello Baguette, Rouille  
Roasted Chicken Arugula Salad, Roasted Peppers, Parmigiano-Reggiano, Balsamic Vinaigrette

Granola Bar  
Whole Fresh Fruit & Seasonal Berries  
Shortbread, Madeline's, Brownie Bites  
Bottled Water  
Izze Flavored Drink

40

Packaged to-go only, minimum order of 10

# AUBERGE DU SOLEIL

## PRIVATE DINING MENUS

### CANAPÉS

Served Butler Style. Prices are per Dozen.

- Crisp French Gougeres 40
- Classic Onion Pissaladière 36
- Medjool Dates, Curried Mascarpone, Pistachios 38 (Fall/Winter)
- Black Olive Tapenade, Shaved Fennel, Tomato Confit, Crouton 38
- Blue Cheese Mousse, Celery, Brioche, Candied Walnuts 38
- Chilled Tomato Gazpacho, Basil Oil 46 (Summer)
- Wild Mushroom Tart 46
- Parmesan Dentelle 36
- Miniature Quiche 46
  
- Smoked Salmon, Parmesan Twist 48
- Trout Salad, Egg Mimosa, Endive, Fried Caper 46
- Lemon Panna Cotta, California White Sturgeon Caviar 58
- California White Sturgeon Caviar, Toasted Brioche, Crème Fraîche 58
- Tuna Tartare, Wasabi Tobiko, Japanese Cucumber 54
- Hamachi, Cucumber Jus, Passed in a Spoon 54
- Maine Crabcakes, Spicy Rouille 48
- Lobster & Gruyère Voulevant 54
- Crab Beignets, Ravigote 54
  
- Duck Pate Foie Blonde 54
- Duck Rillettes, Whole Grain Mustard, Cornichon, Crouton 48
- Petite Croque Monsieur 46

### DISPLAYS

- Served Buffet Style, Minimum order of 25 guests
- Seasonal Crudité, Lemon Aioli, Fleur de Sel 12 per guest
- Olives, Orange, Basil, Fines Herbs 5 per guest
- Artisan Cheeses, Walnut Bread, Crackers 18 per guest
- California Caviar, Toasted Brioche, Chive, Crème Fraîche, Chopped Egg, Red Onion  
Per Ounce: California White Sturgeon Caviar 165
- Chef's Selection Charcuterie: Sliced Meats, Pate, Whole Grain Mustard 18 per guest

### SEAFOOD DISPLAY

- Seasonal Oysters, Ginger Mignonette 54 per dozen
- White Gulf Shrimp, Rouille 54 per dozen
- Citrus Panna Cotta, Crab Salad, Chervil 68 per dozen
- Ahi Tuna Sashimi, Crunchy Vegetables, Ginger Dressing, 96 per dozen
- Sliced Smoked Salmon, Crème Fraîche, Capers 95 per pound

Please ask for recommended quantities based on the size of your party and the length of your reception.

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## PRIVATE DINING MENUS

### STARTING COURSES

House Smoked Salmon, Potato Blini, Shaved Fennel, Chive Crème Fraîche

Sliced Prosciutto, Red Onions and Citrus Segments

Maine Crabcake, Orange Vinaigrette - \$6 Supplement

Carpaccio of Ahi Tuna Niçoise

Roasted Asparagus, Aged Balsamic, Shaved Parmesan (Spring)

Diver Scallop, Eggplant Caviar, Ratatouille Vinaigrette

Grilled Quail, Potato Risotto

Marinated Florida Shrimp, Fresh Heirloom Beans, Niçoise Olives, Arugula, Lemon Vinaigrette

Wild Mushroom Tart, Onion Confit, Rosemary

Chilled Crab, Tomatoes, Lemon, Basil (Summer) - \$6 Supplement



Gazpacho, Basil Oil (Summer)

Gazpacho, Basil Oil, Fresh Crab (Summer) - \$6 Supplement

Caramelized Onion Soup, Gruyère Crouton

Potato Leek Soup, Croutons

Petite Bouillabaisse, Rouille

Fresh Heirloom Bean Soup, Pesto, Garlic Croutons

Wild Mushroom Soup, Sage, Truffle Oil

Lobster Consommé

Creamed Asparagus Soup (Spring)

Pumpkin Soup, Chestnut, Apple (Fall / Winter)



Garden Salad, Local Greens, Aged Sherry Vinaigrette

Whole Leaf Caesar Salad, Croutons

Warm Goat Cheese, Baby Beets, Watercress, Candied Walnuts

Arugula, Endive, Radicchio, Seasonal Pears or Heirloom Apples, Crumbled Blue Cheese

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## PRIVATE DINING MENUS

### LUNCH

#### MAIN COURSE

Vegetarian Risotto, Seasonal Vegetables, Fresh Herbs, Parmesan

Wild Mushroom Ravioli, Buttered Spinach, Creamy Porcini Sauce

Fresh Seasonal Fish, Lemon, Thyme Risotto

Grilled Salmon, Heirloom Tomatoes, Arugula, Balsamic (Summer/Fall)

Grilled Salmon, French Lentils, Pinot Noir Sauce (Winter/Spring)

Sautéed John Dory, Ratatouille, Saffron Sauce

Roasted Breast of Chicken, Potato Purée, Seasonal Vegetables, Natural Jus

Grilled Pork Chop, Caramelized Apples, Swiss Chard

Filet of Beef, Potato Gratin, Spinach, Red Wine Sauce - \$6 Supplement

Roasted Lamb Loin, Peppers, Basil, Soft Polenta - \$6 Supplement

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Three Course Lunch 60

Four Course Lunch 68

Five Course Lunch 76

#### MENU GUIDELINES

All menus include bread and butter service.

The Chef reserves the right to make seasonal changes in entrée selections two weeks prior to your event.

Please select **one** item for the entire party, per course.

Choice of Main Courses is limited to two (2) selections, provided the following:

- A minimum four-course menu is selected.
- Highest priced selected entrée prevails as the price per person.
- An additional \$20 per person will be applied to your menu price.
- Events of 40 guests **or less** may have a choice of two pre-selected main courses on site.
- Events over 40 guests may select two main courses, provided a pre-count of each entrée is given to us 7 days prior. Entrée selections must then be indicated on a table diagram, and identified by a place setting indicator.

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# AUBERGE DU SOLEIL

## PRIVATE DINING MENUS

### DINNER

#### MAIN COURSE

Sautéed Alaskan Halibut, Provençal Vegetables, Bouillabaisse Jus  
Fresh Seasonal Fish, Niçoise Olive, Lemon Risotto, Lemon Thyme Jus  
Roasted Salmon, Baby Leeks, Wild Mushrooms, Pinot Noir Butter  
Vegetarian Risotto, Seasonal Vegetables, Fresh Herbs, Parmesan  
Roasted Chicken, Potato Puree, Braised Carrots, Thyme Jus  
Roasted Pork Tenderloin, French Lentils, Calvados, Caramelized Apples  
Filet of Beef, Spinach, Potato Gratin, Red Wine Jus - \$8 Supplement  
Sautéed Veal Loin, Crisp Potatoes, Wild Mushrooms, Madeira Sauce - \$8 Supplement  
Rack of Lamb, Rosemary Polenta, Provençal Vegetables, Black Olive Sauce - \$8 Supplement

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Three Course Dinner 98

Four Course Dinner 115

Six Course Dinner 140

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Valrhona Chocolate Mousse Torte, House Made Gianduja, Hazelnut Custard  
Lemon Verbena Pudding Parfait, Champagne Soaked Lady Fingers, Strawberry Sorbet  
Toasted Lemon Meringue, Macerated Summer Berries, Frozen Yogurt  
Classic Peach Tart, Puff Pastry, Toasted Almond Ice Cream  
Peppermint Tartlet, Chocolate Ganache, Garden Mint Ice Cream  
Toasted Coconut Angelfood Cake, Trailside Strawberry Sorbet, Vanilla Sabayon  
Mascarpone Cheesecake, Traditional Shortbread, Raspberry Conserves

### SYMPHONY OF DESSERTS

Chef's Selection of Three Desserts for Each Guest - \$9 surcharge

### WEDDINGS

When a wedding cake is brought to Auberge, we will serve your cake as the dessert course. Our Chef will plate your wedding cake with Vanilla Bean Ice Cream, Crème Anglaise and your choice of Fresh Fruit Coulis, Calvados Caramel or Chocolate Sauce. This is included in the menu price in lieu of a plated dessert.

## ADDITIONAL COURSES

### INTERMEZZO

Strawberry Sorbet  
Boysenberry Sorbet  
Raspberry Mojito Sorbet  
Lemon Sherbet  
Champagne and Peach Sorbet  
6 per person

### CHEESE COURSE

Chef's Selection of Assorted Artisan Cheeses. Candied Spiced Walnuts, Seasonal Fruit Accompaniments  
Served with House made Warm Cherry Walnut Bread  
16 per person

### MIGNARDISE

Chef's Selection of Hand Rolled Truffles, Seasonal Tartlets, Pâte de Fruit and Petite Financier  
10 per person  
Please inquire about additional dessert options; we are happy to offer specialty and custom-designed dessert displays.