



THE FRENCH PRESS DINNER CATER MENU

Pasta Entrees

Includes choice of side salad, house made rolls and herb butter

Shrimp Scampi \$15.95 per person

Garlicky jumbo shrimp in a lemon butter sauce served over pasta

Mediterranean Shrimp and Pasta \$15.95 per person

Jumbo shrimp, black olives, sun dried tomatoes, wine and lemon juice served over pasta

Yard Bird Penne \$12.95 per person

Roasted Chicken and fresh mushrooms served in a mustard cream sauce over penne

Beef Stroganoff \$12.95 per person

Tenderloin beef in a rich sour cream sauce served over pasta

Chicken Parmesan \$12.95 per person

Crusted chicken breast served in a sausage marinara and topped with Italian cheese blend. Served over fresh pasta.

Beef/Pork Entrees

Includes choice of side salad, starch side, vegetable side, house made rolls and herb butter

Filet Mignon (12 oz) with Balsamic Reduction and Goat Cheese \$27.95 per person

Zinfandel Braised Beef Short Ribs with Creamy Polenta \$19.95 per person

Slow Roasted Filet of Beef with a Basil Parmesan Mayo \$22.95 per person

Flank Steak Spirals \$19.95 per person

Rolled with mushrooms, garlic and Parmesan. Served with a red wine reduction

Pork Loin Stuffed with Fennel and Onions \$16.95 per person

Butterflied and stuffed, then rolled and roasted

Peppered beef Tenderloin with Mustard Horseradish sauce \$22.95 per person

Tricolored Peppercorn crusted and roasted.

Chicken/Fish Entrees

Includes choice of side salad, starch side, vegetable side, house made rolls and herb butter

Mustard Crusted Roasted Whole Chickens \$12.95 per person

Marinated with Dijon mustard, garlic and roasted until brown and crispy

Asian Roasted Salmon \$22.95 per person

Brushed with Dijon mustard, soy and garlic. 5-6 oz portion

Vegetarian Entrees

Includes choice of side salad, starch side, vegetable side, house made rolls and herb butter

Stuffed Portobello Mushroom Caps \$19.95 ea

Stuffed with a creamy artichoke, garlic and spinach filling and baked. Serving is 2 large caps

Vegetable Sides

Steamed String Beans

Honey Glazed carrots w/ Dill Butter

Stir fried Italian Vegetables

Creamed Fresh Spinach

Starch Sides

Creamy garlic mashed potatoes

Creamy Parmesan polenta

Twice Baked Potato

Loaded Baked Potato

Rice Blend Pilaf with Mushroom/Onion

Au Gratin

Salads

Garden Salad w/ house made Dilly Ranch

Caesar Salad w/ parm and house made croutons

Winter Salad w/ Craisins, sliced apple, walnuts, citrus

Spinach salad w/ citrus, goat cheese and pecans

Desserts

Cakes **\$39.95 Serves 8-10**

Chocolate

With a bittersweet chocolate buttercream

Carrot

With cream cheese frosting and nut sprinkle

Banana

With cream cheese frosting and nut sprinkle

Buttermilk Vanilla

With lemon curd filling and Swiss buttercream frosting

Red Velvet

With cream cheese frosting

Chocolate Ganache

Topped with a chocolate ganache dunk

German Chocolate

The classic with coconut pecan frosting

Warm Chocolate Pudding Cakes \$4.95 each

Bittersweet chocolate cake served with caramel sauce and whipped cream

Pies, Tarts and Crostatas **\$32.00 Serves 6-8**

Classic Pumpkin

Pecan Chocolate Tart

Sour Cream Apple

Tower of Power Apple

Cherry Berry Berry

Raspberry White Chocolate Tart

Apple Pear Cranberry Crostada

Blueberry Cream Cheese Tart

Cheesecake **\$39.95 Serves 12**

New York Vanilla with Glazed Fresh Fruit

Oreo

Triple Chocolate

Pumpkin

Praline

Misc Desserts

Italian Chocolate Mousse \$3.00 each

French Press Mess \$3.00 each

Shortbread cookies, fresh fruit, whipped cheesecake

We have peanuts, tree nuts, soy, milk, eggs, corn, fish, shellfish and wheat in our restaurant, and there may be cross contact with your food. In addition, because we offer so many unique flavors, not every ingredient we use is listed in our menu descriptions.

Delivery/Set Up/Serving Fees

Delivery in Eau Claire area	\$25
Set Up Service in Eau Claire area	\$25
Sit Down Personnel Service	\$22 hour per service person (\$88 minimum) plus 20% food cost
Chef service	\$100

We are here to serve you and to cater to your culinary needs. Menu modifications can easily be made to suit our clients. Thank you for choosing The French Press.

We have peanuts, tree nuts, soy, milk, eggs, corn, fish, shellfish and wheat in our restaurant, and there may be cross contact with your food. In addition, because we offer so many unique flavors, not every ingredient we use is listed in our menu descriptions. Whether dining out or preparing foods at home, consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions