

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
buttermilk blue cheese, frisée, bacon
- BACON DIJON DEVEILED EGGS..... \$24
- MINI CROQUE MONSIEUR \$36
open-faced Parisienne style ham & cheese sandwich, bechamel
- *MINI TOMATO TARTINES \$46
grilled bread, basil pistou, whipped ricotta, 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 Bourignon (serves 8- 10 people) | |
| Salut's classic beef shank bourignon, 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

LE CHEESEBURGER ROYALE \$15.95
*aged cheddar and thick-cut bacon
served with hand-cut fries*

CROQUE MADAME \$15.95
*open faced ham and cheese with bechamel and fried egg
served with hand-cut fries*

KNIFE AND FOR CHICKEN CLUB \$13.95
*chicken breast, bacon, lettuce, tomato, aioli and avocado
served with hand-cut fries*

SALUT CHICKEN COBB \$18.95
*grilled chicken, bacon, avocado, beets, bleu cheese, egg,
tomato, and green goddess*

CRAB CAKE OSCAR \$19.95
Salut house crab cake, asparagus, poached egg, bearnaise

CINNAMON FRENCH TOAST \$11.95
brioche, maple-sea salt butter, fresh fruit

QUICHE \$12.95
quiche lorraine or spinach served with field greens

*SEAFOOD CRÊPES \$16.95
*shrimp, bay scallops, peas, pomodoro tomatoes, white wine
saffron sauce, pea shoots served with field greens*

FRENCH COUNTRY OMELETTE..... \$14.95
*pit ham, onion, swiss cheese served with creamy hash or small
field greens*

EGGS BENEDICT..... \$13.95
*poached eggs, toasted brioche, pit ham, hollandaise-
served with creamy hash or small field greens*

❖ 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*