

LEMONDE

THE FRENCHIE CLASSY ROOM

- 50 GUESTS SEATED
- 75 COCKTAIL
RECEPTION

45 minutes cocktail reception
Sparkling toast
Two amuses bouche passed

To Start

French Onion Soup
Endive Salad
Escargot

Main Course

Roasted Organic Chicken
Atlantic Grilled Salmon
Mushroom Ravioli
Grilled Hanger Steak

Desserts

Chocolate Cake
Panna Cotta

Drinks

Two and a half hours of open bar,
selection of white wines, red wines and beers.

LEMONDE

GOLD PACKAGE:

45 minutes cocktail reception
Sparkling toast and signature cocktail
Three amuses bouche passed
Cheese charcuterie station
Three course dinner

To Start

Tuna TarTare
Organic Quinoa Salad
Tomato Burrata Tart

Main Course

Duo of Duck
Pan searched Chilean Sea Bass
Truffle and Mushroom Risotto
NY Aged Shell Steak Frites

Desserts

Chocolate Mousse
Vanilla Creme Brûlée

Drinks

Three hours open bar, selection of white wines,
red wines and beers and two signature cocktails.

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LUNCHEON PACKAGE:
BUFFET-STYLE UP TO 120
GUESTS

Hot Station:

Cold Station:

Sweet Station:

**Pass oeuvres and
finger food:**

A preset menu for small groups is available as well.

LEMONDE

LE PETIT COIN (105 SMALL PRIVATE ROOM)

A sit down gathering for up to 16 guests.
A projector and projection screen are available.

Lunch

Option 1: \$58 pp Minimum 12 guests

To Start:

Family Style
Escargot
Green Garden Salad
Mushroom and truffle flatbread

Main Course;

Organic Chicken Sandwich
LeMonde Burger
Mushroom Ravioli
Classic Eggs Benedict
Vegan Nicoise Salad

Desserts

Panna Cotta
Chocolate Cake

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LE PETIT COIN (105 SMALL PRIVATE ROOM)

A sit down gathering for up to 16 guests.
A projector and projection screen are available.

Lunch

Option 2: \$68 pp Minimum 12 guests

To Start:

Tuna Tartare
Organic Quinoa Salad
Tomato Burrata

Main Course;

Roasted Organic Chicken
Atlantic Salmon
Mushroom Ravioli
Steak Frites
Veggie Burger
Stuffed Quail

Desserts

Chocolate Mousse
Creme Brulee

LEMONDE

LE PETIT COIN (105 SMALL PRIVATE ROOM)

A sit down gathering for up to 16 guests.
A projector and projection screen are available.

Dinner

Option 1: \$75 pp Minimum 12 guests

To Start:

Escargot
Green Garden Salad
Endive Salad

Main Course;

Roasted Organic Chicken
LeMonde Burger
Mushroom Ravioli
Grilled Atlantic Salmon
Nicoise Salad

Desserts

Panna Cotta
Chocolate Cake

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LE PETIT COIN (105 SMALL PRIVATE ROOM)

A sit down gathering for up to 16 guests.
A projector and projection screen are available.

Dinner

Option 2: \$95 pp Minimum 12 guests

To Start:

Tuna Tartare
Organic Quinoa Salad
Tomato Burrata

Main Course;

Duo of Duck
Whole Oven Roasted Black Sea Bass
Truffle Mushroom Risotto
Steak Frites
Grilled Lamb Chops
Chef's Vegan Plate

Desserts

Chocolate Mousse
Creme Brulee

LEMONDE

LE PETIT COIN (105 SMALL PRIVATE ROOM)

A sit down gathering for up to 16 guests.
A projector and projection screen are available.
All Brunch packages come with bottomless mimosa and
soft drinks

Brunch

Option 1: \$55 pp Minimum 18 guests

To Start:

Family Style:
Mini Pancakes
Pain Perdu
Fruit Plates

Main Course;

Classic Eggs Benedict
Chicken Sandwich
Crepe Florentine
LeMonde Burger
Bagel & Lox
Caesar Salad with Chicken

Desserts

Chocolate Cake
Panna Cotta

LEMONDE

LE PETIT COIN (105 SMALL PRIVATE ROOM)

A sit down gathering for up to 16 guests.
A projector and projection screen are available.
All Brunch packages come with bottomless mimosa and
soft drinks

Brunch

Option 2: \$65 pp Minimum 20 guests

To Start:

Escargot
Truffle Flatbreads
Green Salad

Main Course;

Crab lobster Benedict
Eggs Florentine
Steak & Eggs
LeMonde Burger
Tuna Nicoise
Shashuka

Desserts

Chocolate Mousse
Creme Brulee

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PRIVATE ROOM BUYOUT

The room will be a full buyout for 40 - 50 guests including food and two hours open bar: selected wines and beers for \$5500 + 25% gratuity and service charge + taxes

To Start:

Family Style:
Tuna Tartare
Organic Quinoa Salad

Main Course;

Roasted Organic Chicken
Grilled Atlantic Salmon
Truffle Mushroom Risotto
Steak Frites
Grilled Lamb Chops
Truffle Mushroom Ravioli

Desserts

Chocolate Mousse
Panna Cotta

LEMONDE

SEMI-PRIVATE ROOM

All your guests will be seated together and you have to select a preset menu of the following:

To Start

Option 1: \$75 pp Minimum 12 guests

Escargot
Green Garden Salad
Endive Salad

Main Course:

Roasted Organic Chicken
LeMonde Burger
Mushroom Ravioli
Grilled Atlantic Salmon
Nicoise Salad

Desserts

Panna Cotta
Chocolate Mousse

To Start

Option 1: \$95 pp Minimum 12 guests

Tuna Tartare
Organic Quinoa Salad
Tomato Burrata

Main Course:

Duo of Duck
Whole Oven Roasted Black Sea Bass
Truffle Mushroom Risotto
Steak Frites
Grilled Lamb Chops
Chef's Vegan Palte

Desserts

Chocolate Mousse
Creme Brûlée