

VANDERPUMP

à
Paris

RECEPTION MENU

(Entire menu to be served as reception style, single portion passed)

\$125.00++ per person

DISPLAYED

LES CRUDITÉS

Seasonal Vegetables – Whipped Goat Cheese – French Onion Artichoke Dip – House-made Potato Chips

BIRDCAGE DE FROMAGE

Camembert – Truffle Tremor – Humboldt Fog – Chèvre Cheese – Fig Toasts & Crackers – Accoutrements

MINI CRISPY CHICKEN CONFIT

Chili Breadcrumbs – Fresh Herb White Goddess Dip

PASSED

(Pre-select one in advance)

GOAT CHEESECAKES

Belgian Endive – Candied Walnuts – Clover Honey – Apple Vinaigrette

MINI MONSIEURS

Brioche – Gruyère – Prince de Paris Ham – Béchamel

TRUFFLE STUFFED BAGUETTES

Triple Cream Brie – Black Summer Truffles – Truffle Honey – Pink Peppercorns

SWEETS

(Displayed on a platter)

CRÈME BRÛLÉE BEIGNETS

Crystallized Crème – Doughnuts

MOUSSE AU CHOCOLAT BITES

Chocolate Cake – Raspberry Compôte

***Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. 8.375% tax and 24% gratuity are applicable to all food and beverage.*

