



# LA NOTE

Restaurant Provencal

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Proprietor: Dorothee Mitrani Bell



## PRIVATE PARTY- BUFFET MENU

EVENT DATE:

NUMBER OF ATTENDEES:

CONTACT NAME:

PHONE NUMBER:

EMAIL:

**PLEASE CHECK THE ITEMS OF INTEREST** (this is an interactive electronic form)

**A PRICE PER PERSON QUOTE WILL BE COMPUTED BASED ON YOUR SELECTIONS AND NUMBER OF PEOPLE IN YOUR PARTY**

### VEGETARIAN PLATTERS

- A platter of seasonal fruit served with raspberry creme fraiche
- Plateau de fromage (assorted French cheese platter and grapes )
- Champignons persillade (roasted mushrooms)
- Grilled baby Camembert with poached pears
- Roasted tomatoes
- Paysanne Salad (saffron orzo pasta)
- Roasted potatoes served with aioli
- Seasonal grilled vegetable platter

### MEAT PLATTERS

- Charcuterie: assorted platter of sliced ham, saucisson, mousse pate, and roasted turkey.
- Smoked salmon and Goat cheese
- Spicy provencal chicken drumsticks
- Peppered seared ahi tuna served with spicy aioli
- Merguez sausage served with red pepper compote

### WARM PLATTERS

- Penne Provencal (tomato based)  Basil penne
- Ratatouille
- Saffron Rice
- Roasted Salmon fillet (basil or tomato)
- Poulet du Jour (chicken)
- Lamb stew or  beef stew

**SALADES**

Assorted Nicoise ingredients are available for you to assemble as you wish chose from the following:

- corn salad
- potato salad
- roasted beets
- shredded carrots
- spring mix lettuce
- house Dijon dressing
- romaine lettuce
- orange balsamic vinaigrette

**DIPS**

- |                                                        |                    |                                   |                                   |                                         |
|--------------------------------------------------------|--------------------|-----------------------------------|-----------------------------------|-----------------------------------------|
| <input type="checkbox"/> Sun dried tomato pesto        | <i>served with</i> | <input type="checkbox"/> croutons | <input type="checkbox"/> baguette | <input type="checkbox"/> country levian |
| <input type="checkbox"/> Eggplant caviar               | <i>served with</i> | <input type="checkbox"/> croutons | <input type="checkbox"/> baguette | <input type="checkbox"/> country levian |
| <input type="checkbox"/> Tapenade (black olive spread) | <i>served with</i> | <input type="checkbox"/> croutons | <input type="checkbox"/> baguette | <input type="checkbox"/> country levian |
| <input type="checkbox"/> Tomato and goat cheese        | <i>served with</i> | <input type="checkbox"/> croutons | <input type="checkbox"/> baguette | <input type="checkbox"/> country levian |
| <input type="checkbox"/> Salmon and goat mousse        | <i>served with</i> | <input type="checkbox"/> croutons | <input type="checkbox"/> baguette | <input type="checkbox"/> country levian |

**QUICHES AND BABY SANDWICHES**

- Selected individual quiches (ask about flavors of the month)  Bite size quiches
- Crostone with smoked salmon and creme fraiche
- Smoked salmon and Goat cheese
- Baby brie sandwiches
- Baby chicken mousse pate sandwiches
- French ham and cheese feuilleté

**DESSERTS**

- Bite size homemade chocolate fondant
- Chocolate cake with raspberry coulis
- Lemon cake with raspberry coulis
- Seasonal fruit galette
- Assorted cookies

Special notes: let us know anything extra you want us to know about your event: