

## **TABLE SIDE FRENCH SERVICE**

*Eight Guests per Chef*

### **Fettuccini Alfredo Appetizer**

Sauteed Garlic and Julienne of Black Forest Ham,  
in a reduced heavy Cream Sauce,  
with fresh Parmesan and Black Pepper, on Fettuccini.

### **Caesar Salad**

Crushed Black Pepper, Anchovy, Capers and Garlic,  
with Dijon, Lemon, Coddled Egg, Worcestershire,  
Tabasco, Red Wine Vinegar and Olive Oil.  
Tossed with Fresh Romaine,  
finished with Parmesan and Croutons.

### **Connoisseur Flambe Steak**

Beef Tenderloin Medallions, Sauteed Garlic, White Onion and Mushrooms with Dijon, flambeed with Brandy, and then thickened with heavy Cream and Demiglaze.  
Served with Rice Pilaf and Fresh Seasonal Vegetables.

### **Fruit Flambe Desert**

Banana Foster...Cherry Jubilee...Fresh Seasonal Berries...Crepe Suzette...

### **Flaming Special Coffee**

Monte Cristo...Spanish...Irish...