

Petits Plats Restaurant 2653 Connecticut Avenue, NW Washington, DC 20008 (202) 518-0018 (main) Fred: (202) 277-3466 (cell) Cecile: (202) 518-0047 (office)	<u>Date of event:</u> <u>Time:</u> <u>Count:</u>										
<u>CLIENT INFORMATION</u> <u>Organization:</u> <u>Contact:</u> <u>Tel:</u> <u>Cell:</u> <u>Email :</u>											
<p style="text-align: center;"><u>SUGGESTED COCTAIL HORS D'OEUVRES (optional)</u></p> <p style="text-align: center;"><u>\$12 per person</u></p> <ul style="list-style-type: none"> • Smoked salmon and crème fraiche • Scallops wrapped in smoked bacon • Beet and Goat Cheese Terrine <ul style="list-style-type: none"> • Mini quiche Loraine 											
<p style="text-align: center;"><u>SIT-DOWN DINNER #1</u> \$52.00 per guest</p> <p style="text-align: center;">CHOICE OF 1ST COURSE Mesclun salad with shallot vinaigrette Wild mushroom ravioli w/ porcini sauce Soup of the day *</p> <p style="text-align: center;">CHOICE OF 2ND COURSE Pan seared salmon in potato crust, tomato confit, caper and olive oil emulsion Beef tenderloin with potatoes, vegetables and green peppercorn sauce Free range chicken with french fries and tarragon jus Three color vegetable lasagna with aged parmesan au gratin and pesto sauce *</p> <p style="text-align: center;">3RD COURSE Trio of Dessert <i>(Assortment of crème brulée, chocolate mousse and fruit tart)</i></p>											
<p><u>COST*</u>:</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 60%;">Hors D'Oeuvres Canapes:</td> <td style="text-align: right;">\$12.00</td> </tr> <tr> <td>Dinner Menu:</td> <td style="text-align: right;">\$52.00</td> </tr> <tr> <td>House wine**:</td> <td style="text-align: right;">\$32.00 per bottle</td> </tr> <tr> <td>Sales tax:</td> <td style="text-align: right;">10% on food and beverages total</td> </tr> <tr> <td>Gratuities:</td> <td style="text-align: right;">20% on food and beverages total</td> </tr> </table> <p>*Private room provided at no additional charge **Full wine list available</p>		Hors D'Oeuvres Canapes:	\$12.00	Dinner Menu:	\$52.00	House wine**:	\$32.00 per bottle	Sales tax:	10% on food and beverages total	Gratuities:	20% on food and beverages total
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<p style="text-align: center;"><u>SIT-DOWN DINNER #2</u></p> <p style="text-align: center;">\$48.00 per guest</p> <p style="text-align: center;">CHOICE OF 1ST COURSE</p> <p style="text-align: center;">Mesclun Salad with Shallot Vinaigrette Soup of the Day</p> <p style="text-align: center;">*</p> <p style="text-align: center;">CHOICE OF 2ND COURSE</p> <p style="text-align: center;">Pan seared salmon in potato crust, tomato confit, caper and olive oil emulsion Free Range Chicken with French Fries and Tarragon Jus Three Color Vegetable Lasagna with Aged Parmesan au Gratin and Pesto Sauce</p> <p style="text-align: center;">*</p> <p style="text-align: center;">3RD COURSE</p> <p style="text-align: center;">Warm Bread Pudding, Grand Marnier Crème Anglaise</p>											
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<p style="text-align: center;"><u>SUGGESTED COCTAIL HORS D'OEUVRES</u> <u>\$12 per person</u></p> <ul style="list-style-type: none"> • Smoked salmon and crème fraiche • Scallops wrapped in smoked bacon • Beet and goat cheese spoon <ul style="list-style-type: none"> • Mini quiche Loraine 	
<p style="text-align: center;"><u>SIT-DOWN DINNER #3</u> \$65.00 per guest</p> <p style="text-align: center;">CHOICE OF 1ST COURSE Soup of the Day Arugula salad and warm goat cheese Baked Mussels in Garlic butter au gratin Fresh foie gras terrine, cherry jam and brioche toast</p> <p style="text-align: center;">*</p> <p style="text-align: center;">CHOICE OF 2ND COURSE Sautéed scallops, rigatonis stuffed with wild mushroom mousse, parmesan cream sauce Pan seared bronzini, leek and onion fondue, tomato provençale, Chardonnais sauce Leg of duck confit, sautéed garlic potatoes, duck jus Three color vegetable lasagna with aged parmesan au gratin and pesto sauce (<i>vegetarian</i>)</p> <p style="text-align: center;">*</p> <p style="text-align: center;">3RD COURSE Trio of dessert <i>(Assortment of crème brûlée, chocolate mousse and fruit tart)</i></p>	
<p><u>COST*</u>:</p> Hors D'Oeuvres Canapes: \$12.00 Dinner Menu: \$65.00 House wine** : \$32.00 per bottle Sales tax: 10% on food and beverages total Gratuities: 20% on food and beverages total *Private room provided at no additional charge **Full wine list available	

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CLIENT INFORMATION

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SUGGESTED COCTAIL HORS D’OEUVRES (optional)

\$12 per person

- Pepered yellow fin tuna, seaweed, wasabi mayo
 - Chicken and cumin croquette
 - Beet and goat cheese verrine
- Mini croque madame, prosciutto, quail egg

SIT-DOWN DINNER #4

\$85.00 per guest

CHOICE OF 1ST COURSE

Pumpkin soup, guanciaie ham toast
 Asparagus, avocado, mango salad, blood orange and black berry vinaigrette
 Grilled Octopus, Brussel Sprouts, Red Bliss Potatoes, Grapes, Chunky Chili Oil

*

CHOICE OF 2ND COURSE

Pan seared salmon in potato crust, tomato confit, caper and olive oil emulsion
 Fillet of bronzino, vegetable linguine (zucchini, carrot, yellow squash), Chardonnay sauce
 Sautéed scallops Provençale, broccoli ginger mousse, Chardonnay Sauce
 Moulard duck breast, sweet potato purée, Port wine reduction
 Beef tenderloin with potatoes, vegetables and green peppercorn sauce
 Roasted Quails in Honey, Orange Jus & Sage, Reduction, Braised Endive and Spinach
 Three color vegetable lasagna with aged parmesan au gratin and pesto sauce (*vegetarian dish*)

*

3RD COURSE

Trio of Dessert
(Assortment of crème brulée, chocolate mousse and fruit tart)

FOOD COST

Hors D’Oeuvres Canapes:	\$12.00
Dinner Menu:	\$85.00
SUBTOTAL:	\$97.00
10% Sales tax:	\$9.70
20% Gratuities:	\$19.40
TOTAL:	\$126.10

Petits Plats Restaurant

2653 Connecticut Avenue, NW
Washington, DC 20008
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Date of event: Thursday, October 5th 2017

Time: 6:30/7:00 PM

Count: 90 people

CLIENT INFORMATION

Organization: CIEE
Contact: Gillian Bell
Tel: (207) 553-4233
Cell:
Email : gbell@ciee.org

DEGUSTATION MENU#5**1ST COURSE**

Hors d'oeuvres canapés
Peppered yellow fin tuna, seaweed, wasabi mayo
Chicken and cumin croquette
Beet and goat cheese verrine
Mini croque madame, prosciutto, quail egg

*

2ND COURSE

Pumpkin soup, guanciale ham toast

*

3RD COURSE

Ahi tuna and watermelon carpaccio

*

4TH COURSE

Sautéed scallops Provençale, broccol ginger mousse, Chardonnay Sauce

*

5TH COURSE

Roasted rack of lamb in old fashioned mustard crust, potato gratin, rosemary garlic jus

*

6TH COURSE

Assorted cheese plate, cherry jam, brioche toast

*

7TH COURSE

Chocolate fondant, Madagascar vanilla ice cream, raspberry coulis

7-COURSE Dinner Menu:	\$125.00
10% Sales tax:	\$12.50
20% Gratuities:	\$25.00
TOTAL:	\$162.50

Client Information Acceptance Proposal

- A \$400.00 deposit is required at least ten days prior to the date of event.
- Balance is due on the day of the event.
- A final number is requested at least 3 business days in advance.
- Cancellation Policy: 7 business days before event (in order to get full deposit refund)

Authorization for Credit Card Sale

Please note that this form must be filled out by the cardholder in its entirety and returned to Petits Plats in order for a credit card sale to be processed.

Company or Event Name _____

Date of Scheduled Event _____

Name on Credit Card _____

Name of Customer (if different than cardholder) _____

Type of Credit Card _____

Credit Card Number _____

Expiration Date _____

Credit Card Billing Address _____

I, the cardholder, certify that all of the information above is true and I hereby authorize Petits Plats Restaurant to charge \$ _____ to my credit card. To my best knowledge this represents (check one):

Deposit on the services requested

Balance paid in full.

I agree to make this credit card available to Petits Plats for an imprint on a credit card slip at the time of provision of the contracted good/services.

Organization representative,
