

FOOD MENU

OUR VISION

Our talented kitchen makes wholesome and delicious food from scratch, with ingredients sourced from small, local producers. We take pride in offering all the France 44 favorites, and we're always working on new and exciting dishes. We've got the years of experience and talented professionals to make your event a success.

BUILDING YOUR PERFECT MENU

Take a browse through this menu, pick some favorites, and work with your event coordinator to build your perfect menu. They'll help guide you through portion sizes, getting enough food for your guest count, and picking items that go together.

Most of our smaller items are served in 20 pieces or 40 pieces, while our platters typically serve 10-15 for a small and 20-30 for a large. We recommend 3-5 small bites total per person for a party paired with larger entrees, and up to 5-8 bites for a heavy appetizer party. Our platter serving sizes reflect the amount that one platter would serve on it's own - when paired with other platters or other options, they typically serve more than the listed amount. Your event coordinator can help you decide what's best for your party, but it's helpful to know the habits of your guests in order to make a good estimate.

PROPOSAL

Once you've chosen your perfect menu, your event coordinator will put together a quote through our portal and send it to you for approval. Your menu can be updated throughout the course of planning, but your final menu must be confirmed 2 weeks prior to your event.

ALLERGENS

Most major allergens are listed here in our menu, but we ask that you inform us of any known allergens in your party so we can help make sure all of the food is safe for you. Our kitchens interact with all major allergens and gluten on a daily basis, and cannot ensure full lack of cross contamination.

PRICING

All prices are subject to change, and do not include event fees, labor, gratuity, or taxes. Market price reflects the seasonality and variability of those items.

MISSING SOMETHING?

All other details can be found in your contract. If you have any lingering questions, please reach out to your event coordinator. We're excited to plan this event with you!

DF - Dairy Free // GF - Gluten Free // CN - Contains Nuts // V - Vegetarian // VG - Vegan

Please tell your catering or events representative about any allergen concerns in your group.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ALL DAY EATS

CHEESE & CHARCUTERIE BOARDS

*Small serves 8-10 people, medium serves 10-15, and large serves 25-35.
All boards can be made nut free or with only pasturized cheeses.*

COMBINATION CHEESE & CHARCUTERIE 210 / 260 / 375

Our most crowd-pleasing cheeses and charcuterie (CN)

CHEESEMONGER'S CHOICE 145 / 175 / 280

Our most crowd-pleasing cheeses (V, CN)

AMERICAN ARTISAN 155 / 200 / 320

Our favorite domestic cheeses (V, CN)

THE FROMAGOPHILE 155 / 200 / 320

Selection of classic French cheeses (V, CN)

SEASONAL SIGNATURE MP

Rotating selection of cheese and charcuterie featuring seasonal garnishes (CN)

SOMETHING OLD, SOMETHING NEW 155 / 215 / 325

Our signature wedding-themed board (V, CN)

EUROPEAN CHARCUTERIE 130 / 155 / 265

Selection of cured meats (CN)

LOCAL CHARCUTERIE 145 / 160 / 265

Selection of house-made sausage, rillettes or mousse, and cured meats (CN)

BREAD & CRACKERS

BREAD & CRACKER BASKET 40 / 65

Baguette, wheat crackers, house garlic crostini

GLUTEN-FREE CRACKERS 18 (CN, GF)

* CHEESE & CHARCUTERIE GRAZING TABLE

Wow your guests with an artful, edible centerpiece!

We'll put together a robust table of fan favorite cheeses, charcuterie, fresh and dried fruit, nuts, pickles, olives, and greenery. Bread, crackers, and house garlic crostini are included.

30 person minimum.

Choose your style:

COMBINATION CHEESE & CHARCUTERIE 20 per person

A selection of our most popular cheeses and European charcuterie

SOMETHING OLD, SOMETHING NEW 20 per person

Our signature wedding-themed cheeses to match the old adage, paired with our European charcuterie

AMERICAN ARTISAN 22 per person

A selection of our favorite domestic cheeses and house-made sausage, rillettes or mousse, and cured meats

Add additional:

BAKED BRIE 115

Phyllo dough, house jam, fresh fruit (V)

SIGNATURE MARINATED CHÈVRE 90

dried fruit, herbs, honey, pine nuts (V, GF)

FRANCE 44 MARINATED FETA 30

cucumber relish, dill (V)

HOUSE MADE DIPS 20

Choice of: roasted garlic chèvre (V, GF), paprika parmesan (V, GF), tarragon artichoke (V, GF), pimento cheese (GF), smoked salmon, or jalapeno popper

GLUTEN FREE CRACKERS 18 (GF)

HOUSE MADE PICKLES & GARNISHES 30

assortment of seasonal house made deliciousness (GF, VG)

Got a special idea or something you'd like included in your grazing board? Just ask! We love a challenge, and we love to make these custom for you and your event!

SMALL BITES

Served in counts of 20 or 40

BLT BITES 60 / 110

toasted Breadsmith country bread, cherry tomato, basil aioli, house bacon (V/VG AVAIL)

SHRIMP SKEWERS 80 / 150

paprika & citrus roasted shrimp, romesco crema (CN)

CHICKEN SKEWERS 105 / 200

herb-roasted chicken, mustard aioli (DF, GF)

CAPRESE SKEWERS 75 / 130

ciliegine mozzarella, grape tomatoes, basil vinaigrette (GF, V)

SEASONAL GLAZED MEATBALLS 70 / 130

beef & pork meatballs, seasonal aioli (GF)

CRAB CAKES 125 / 230

jumbo lump crab, remoulade (DF) SERVED WARM

CHEESE TOASTIES SERVED WARM

CLASSIC // Prairie Breeze cheddar, fig jam 70 / 130 (V)

CLASSIC + PROSCIUTTO // Prairie Breeze cheddar, fig jam, prosciutto 80 / 150

CROQUE MONSIEUR // comté, house smoked ham, dijon 80 / 150

TRUFFLE // comté Fleur, Prairie Breeze cheddar, truffle carpaccio 80 / 150 (V)

PICKLED FRESNO // Prairie Breeze cheddar, pickled fresno pepper, hot honey 70 / 140 (V)

MINI AREPAS SERVED WARM

BARBACOA // shredded beef, griddled cornmeal cake, aji verde, pickled red onion 75 / 140 (GF, DF)

CHICKEN TINGA // shredded chicken, griddled cornmeal cake, aji verde, pickled red onion 70 / 130 (GF, DF)

VEGGIE // seasoned cauliflower and carrots, griddled cornmeal cake, aji verde, pickled red onion 70 / 130 (V, GF, DF, VG AVAIL)

PLATTERS

Small serves 10-15 Large serves 25-35. Served room temperature unless otherwise noted.

SIGNATURE MARINATED CHÈVRE 90 / 170

dried fruit, herbs, honey, pine nuts (GF, V)

HOUSE DIP TRIO 75 / 140

pimento cheese, artichoke tarragon, smoked paprika parmesan, garlic crostini

FRESH VEGETABLES 80 / 130

seasonal fresh vegetables, house-made ranch and hummus (GF, V)

BEEF TENDERLOIN 295 / 495

served cold with horseradish cream, chimichurri, sliced baguette

SEASONAL ROASTED VEGETABLE DUO 105 / 210

rotating selection of roasted and dressed vegetables (V)

BAKED BRIE 115 / 195

phyllo dough, house jam, fresh fruit, crostini (SERVED WARM)

SLIDERS

Served in quantities of 20 or 40

TURKEY CHUTNEY 105 / 200

herb-roasted turkey, cranberry chutney (DF)

PORK & CHIMICHURRI 105 / 200

pork shoulder, cilantro-parsley sauce (DF)

BEEF SIRLOIN 115 / 220

medium-rare sirloin, caramelized onion, horseradish cream

VEGETARIAN MUFFALETTA 100 / 190

giardinera, kalamata olive, chèvre, roasted red pepper (V)

MINI LOBSTER ROLLS 125 / 230

Maine lobster, celery, apple, house made parker house roll

SANDWICH PLATTERS

Minimum of 10, all sandwiches cut in half. Choice of:

- TURKEY CHUTNEY house roasted turkey, double-cream brie, cranberry chutney 16
- PROSCIUTTO BRIE Prosciutto di Parma, double-cream brie, olive oil 16
- SALAMI sopresatta, cheddar, garlic confit, olive oil 16
- HAM COMTÉ house roasted ham, comté, butter 16
- MOZZARELLA & TOMATO Calabro whole milk mozzarella, tomato-garlic confit 16 (V)
- TURKEY CLUB house roasted turkey, bacon, comté, romaine, mayo, red onion, tomato jam 18

SALADS

Serves 10-12, add chicken +10, all salads available GF, DF, NF

HOUSE SALAD 55

manchego, Marcona almonds, apple, chives, mixed greens, sherry vinaigrette (V, GF, CN)

CAESAR SALAD 60

romaine, croutons, Parmigiano Reggiano

CRANBERRY PISTACHIO SALAD 65

mixed greens, Parmigiano Reggiano, pistachios (V, GF, CN)

SIDES

SONG'S PASTA SALAD 54 / 90 / 144

orzo, feta, cucumber, cherry tomatoes (V)

ASSORTED CHIPS 3

individual bags of rotating flavors from our favorite brands

BRUNCH

BRUNCH BITES

Served chilled, in counts of 20 or 40

BACON, EGG, & CHEESE DEVILED EGGS 60 / 110

crispy prosciutto, comté, maple (GF)

SMOKED SALMON BITE 70 / 130

house smoked salmon, cucumber, chives (GF)

BRUNCH BASICS

MANCHEGO & LEEK QUICHE PLATTER 160 / 310

HAM & CHEESE QUICHE PLATTER 160 / 310

HOUSE BACON PLATTER 80 / 160

SMOKED SALMON 195 / 375

horseradish cream, caper-red onion relish, crackers (SERVED CHILLED)

SWEETS

MUFFIN PLATTER 125

raspberry dark chocolate, and blueberry streusel (V)

YOGURT BAR 130 / 220

honey yogurt, house made granola, fresh fruit (V)

LUNCH & DINNER

All Mains & Sides can be served buffet style or on family style platters for seated dinners.

MAINS

ROASTED BEEF TENDERLOIN 330 / 550

Black Angus beef, red wine demi-glace (DF, GF)

ROASTED TUSCAN CHICKEN 130 / 250

marinated chicken breast, lemon, romesco (DF, GF AVAIL)

ROASTED WILD SALMON 260 / 460

coriander, orange, fennel, olives (DF, GF)

ROASTED PORK TENDERLOIN 140 / 270

apples, onions, mustard tarragon cream (GF)

CHEF LED PIZZA PARTY

Wow your guests with a pizza bar full of hand tossed, chef made pizzas, fresh from the oven! A pizza chef will continuously make fresh pizzas for your guests, refilling as needed, to your guest's delight.

Pricing starts at \$17 per pizza with a minimum of 15 pizzas, and Chef Labor Fee of \$60 per hour, including set up and break down. Larger groups may require a Chef Assist Labor Fee.

We recommend about half a pizza per person for a pizza party buffet.



SMALL serves 10-15 guests, up to 20 when paired with other entrees.

LARGE serves 20-35 guests, up to 40 when paired with other entrees.

SIDES

MAPLE-TAHINI GLAZED CARROTS 40 / 75

cumin, coriander (DF, GF, V)

POMMES PURÉE 80 / 140

Yukon Gold potatoes, cream (V)

HOUSE-MADE PASTA 105 / 200

ziti, marinara, Parmigiano Reggiano (V)

SEASONAL RISOTTO 105 / 200

carnaroli, Parmigiano Reggiano, seasonal vegetables (V)

HOUSE MACARONI & CHEESE 105 / 200

Comté Fleur, Fromage d'Affinois (V)

PARKER HOUSE ROLLS 25

20 soft dinner rolls with salted butter (V)

DESSERTS

BITE SIZED SWEETS

Served in quantities of 20 or 40

CHOCOLATE CARAMEL TARTS 120 / 240

salted caramel, dark chocolate (V)

PASSION FRUIT MERINGUE TARTS 120 / 240

passionfruit curd, toasted meringue (V)

SEASONAL CREAM PUFFS 100 / 200

rotating flavors (V)

FRENCH MACARONS 65 / 125

choice of strawberry, passionfruit, or caramel (GF, V)

SALTED CARAMEL BROWNIE BITES 50 / 90

Valrhona chocolate, buttercream, black sea salt (GF AVAIL)

LEMON BARS 60 / 120

lemon curd, shortbread crust (V)

BROWN BUTTER CRISPIES 35 / 65

marshmallow, brown butter, cinnamon

MINI CHOCOLATE CHIP COOKIES 35 / 65

a classic (V)

* DESSERT GRAZING TABLE

Chef's choice assortment of our mini desserts, plattered beautifully / 15 Per Person, 30 person minimum

PLATTERS

SEASONAL FRUIT PLATTER 100

assortment of seasonal fruits (GF, DF, VEG)

COOKIE TRIO 60

one dozen chocolate chip, peanut butter monster, and sugar cookies (V)

CUSTOM CAKES

Let our in-house bakery team create the cake of your dreams! Cakes are fully customizable and can be decorated to your theme. Inquire with your event coordinator to see what's possible.

CAKE FLAVORS: vanilla, chocolate, confetti and gluten free chocolate

BUTTERCREAM: vanilla

FILLINGS: strawberry jam, passion fruit curd, fresh berries, peanut butter buttercream, chocolate buttercream, caramel buttercream

6" LAYER CAKE // Starting at 60

8" LAYER CAKE // Starting at 80

CUPCAKES (12CT) // Starting at 70

HALF SHEET CAKE // Starting at 140