

MENUS

Enclosed for your consideration are samples of special party menus. Please note that the menus shown are only sample of the type of menus offered. We will be more than happy to assist you with any other available options.

PRIVATE ROOMS (available at the NYC Downtown Location only):

THE MAIN PRIVATE DINING ROOM: Seating for up to 70 guests

Cocktail Receptions for up to 100 people

(\$1500 - \$6000 minimum depending on day of the week)

THE BACK ROOM: Seating for up to 23 guests

Cocktail Receptions for up to 30 people

(\$400 - \$600 minimum depending on day of the week)

CONFIRMATION OF EVENT:

Brasserie Les Halles will hold your tentative reservation for up to one week. In order to confirm the event, we will need the contract form filled out and completed with a credit card number and the signature of the credit card holder.

TAX AND SERVICE CHARGE

The New York State 8.375% sales tax will be added to the bill of all food and beverage charges. A 20% service charge will be added to the bill on all food and beverage charges.

MISCELLANEOUS CHARGES:

Bring your own wine: corkage fee: \$35.00 per bottle

Bring your own cake: per plate fee: \$ 3.00

COAT CHECK

A hosted coat check can be provided for your event at the charge of \$75.00, plus \$1.00 per item checked. A "no tipping" sign will be posted.

FLORIST

If you are interested in floral decoration for your event, our special event representative will recommend any number of florist that will compliment your idea and budget. We would be happy to make all arrangements for you or otherwise you are welcome to use any florist of your choice.

MUSIC

Our special event representative will recommend any number of entertainers that will compliment your taste and budget.

CANCELLATION POLICY:

A guaranteed number of attendees is required 48 hours prior to the event. You will be charged the full amount of the guaranteed number for any cancellation made within 48 hours or less. The 8.375% sales tax will also be added to that check. All final head count **MUST** also be confirmed 48 hours prior to the event. If the head count changes in less than 48 hours, we will be happy to box up any extra meals "to go."



Brasserie
Les Halles™
www.LesHalles.net

Bleu Menu

Entrées

(Appetizers)

Bisque de Homard

(Lobster Bisque)

Or

Croquettes de Crabe aux Avocats

(Pan Seared Crab Cakes with Avocado and Smoked Paprika Oil)

Or

Terrine de Foie Gras, Gelée au Porto

(Home Made Foie Gras Terrine, Brioche Toast and Port Jelly)

Les Plats

(Entrées)

Côte de Veau aux Morilles

(Roasted Veal Chop with Morel sauce, Potato Gratin and French String Beans)

Or

Tournedos Rossini, Pommes Château et Tomate Provençale

(Beef Tenderloin topped with Foie Gras, Truffle Sauce, Roasted Potato & Baked Herb Tomato)

Or

Homard Flambé au Cognac, Asperges et Pommes Croquantes

(Roasted Lobster Flamed with Cognac, Asparagus and Crispy Potatoes)

Desserts

Fondant au Chocolat, Glace à la Vanille

(Warm Chocolate Molten with Vanilla Ice-cream)

Or

Crème Brulée

Vanilla Custard Cream with Sugar Crust

Or

Tarte Fine aux Pommes, Glace à la Vanille

(Homemade Apple Tart Served with Vanilla Ice Cream)



Price per person \$69.00 • Please note that we will add 8.375% sales tax and a 20% service charge.

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Blanc Menu

Entrées

(Appetizers)

Vol au Vent de Champignons Sauvages et Salsifis
(Salsifis and Fresh Wild Mushrooms in a Puff Pastry)

Or

Saumon d'Écosse Fumé Garni
(Scottish Smoked Salmon with Blinis, Sour Cream and Garnish)

Or

Salade d'Auvergne
(Organic Arugula, Endive, Apple, Bleu d'Auvergne cheese and Roasted Walnuts)

Les Plats

(Entrées)

Côtes d'Agneau Grillées au Romarin
(Char Grilled Lamb Chops with Fresh Rosemary Lamb Jus)

Or

Filet de Boeuf Béarnaise
(Beef Tenderloin, béarnaise)

Or

Noix de Saint-Jacques Poêlées, Sauce Champagne
(Pan Seared Sea Scallops with Leek Fondue and Champagne Sauce)

Desserts

Tarte Chocolat-Banane Tiède
(Warm Chocolate-Banana Tart)

Or

Crème Brulée
Vanilla Custard Cream with Sugar Crust

Or

Tarte Fine aux Pommes, Glace à la Vanille
(Homemade Apple Tart Served with Vanilla Ice-cream)



Price per person \$49.50 • Please note that we will add 8.375% sales tax and a 20% service charge.

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Rouge Menu

Entrées

(Appetizers)

Gratinée des Halles

(Classic French Onion Soup)

Or

Pétatou de Chèvre

(Warm Potato and Black Olive Salad Topped with Goat Cheese Gratiné)

Or

Salade d'Auvergne

(Organic Arugula, Endive, Apple, Bleu d'Auvergne cheese and Roasted Walnuts)

Les Plats

(Entrées)

Onglet à l'échalote

(Grilled Hanger Steak, French Fries and Red Wine-Shallots Sauce)

Or

Saumon Bordelaise

(Grilled Salmon with Sweet Potato Gratin and sauteed Leeks, Red Wine Shallot Sauce)

Or

Confit de Canard

(Crispy Duck Leg Confit, Frisée Lettuce and Truffled Potatoes)

Desserts

Tarte Fine aux Pommes, Glace à la Vanille

(Homemade Apple Tart Served with Vanilla Ice-cream)

Or

Mousse au Chocolat

(Chocolate Mousse)



Price per person \$39.95 • Please note that we will add 8.375% sales tax and a 20% service charge.

CONSUMPTION BAR

Beverage for your function may be purchased on a per drink basis. Drink prices are approximate and are subject to change.

Premium brand liquors	\$7.50 - \$9.50
House brand liquors	\$6.50
Imported beer	\$4.25 - \$6.50
Domestic beer	\$3.25 - \$5.50
House wines	\$7.00 - \$9.50 per glass \$30.00 - \$40.00 per bottle (750ml)
Juices	\$3.00
Soft drinks	\$3.00 - \$3.50
Mineral water	\$6.50 - \$8.00 per bottle (Ltr)

OPEN BAR PACKAGE (price per person)

	Beer/wine only	House brands	Premium brands
One hour	\$20.00	\$21.00	\$25.00
Two hours	\$35.00	\$37.00	\$45.00
Three hours	\$50.00	\$52.00	\$65.00

Premium brands include: Absolut vodka, Tanqueray gin, JW red scotch, Jim beam bourbon, Jack Daniels, Cuervo gold tequila, Bacardi rum, Courvoisier VS cognac

- All open bar packages include house wine, juices, soft drinks and mineral water
- Please note that we will add 8.375% sales tax and a 20% service charge.



Les Assiettes (Platters) – Serves 5 guests

Assiettes de charcutailles • \$35.00
(Assorted cold cuts)

Assiettes de pommes frites • \$8.00
(French fries)

Assiettes de crudité, crème à la ciboulette, crème tapenade • \$30.00
(Raw vegetables served with chive and olive dip)

Assiettes de fromages • \$39.50
(Assorted French cheese)

Assiettes de fruit frais • \$30.00
(Assorted seasonal fresh fruit)

Hors D'Oeuvres

\$3.75 per selection

Chaud (hot)

**Pointes d'Asperges au Serrano
et Huile d'Olive**
*(Asparagus Tips with Serrano Ham
and Olive Oil)*

Quiche au Fromage
(Mini Cheese Quiche)

Croquettes de Morue Salée
(Salt Cod Fritter)

Crevettes à la Plancha
(Shrimp "A la Plancha")

Mini croquettes de crabes
(Mini Crab Cakes)

Mini Onglet à la Bordelaise
*(Mini Hanger Steak
with Red Wine-Shallot Sauce)*



Hors D'Oeuvres

\$3.75 per selection

Froid (cold)

Tartare de Saumon, Pomme Gaufrette
(Salmon Tartare with Potato Crisp)

Tartare de Thon à la Ciboulette
(Tuna Tartare with Fresh Chives)

Canapé de saumon fumé
(Smoked Salmon Canape)

Tartare de Boeuf sur Croûton
(Beef Tartare on a Toast)

Les Rillettes du Boucher
(Shredded Pork Confit)

Terrine de Foie Gras, Toast de Brioche
(+\$1.50)
(Foie Gras Terrine with Brioche Toast)

Dessert

\$2.25 per selection

Profiteroles
*(Puff Pastry with Ice Cream
and Chocolate sauce)*

Tartelette au chocolat et banane
(Mini Chocolate-Banana Tart)

Tartelette au fruit
(Mini Fruit Tart)

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