

LA GOULUE

Sur Mer

SOUTHAMPTON, NEW YORK

EVENT PRICING

BAR OPTIONS

- Full Open Bar: Cost is per person or you can select bottles
- Your Own Bar; Cost is per person or you can select bottles
- Specialty Drinks Passed Around
- we can make one for your event
- Limited Open Bar – you decide

DINNER SERVICE

DRINKS

- Full Open Bar and/or-
Selection of Wine for the Tables;
Whites, Rose, Reds, etc

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STARTERS FOR THE
TABLE

- Soupe à l'oignon gratinée: Onion Soup,
Rich Beef Broth, Gruyère, Provolone
- Selection de Fromage Charcuterie: Chef
Selection of Fine Cheeses, Pate, Cured Meats,
Cornichons
- Le tartare de thon: Ahi Tuna, Wasabi, Miso,
Sesame Oil Seasoning, Avocado
- Gateau de crabe: Baked Jumbo Lumb Crab,
Whole Grain Mustard
- Duo de betteraves aux pistaches & fromage
de chèvre: Golden & Red Beets, Fresh Goat
Cheese, Candied Pistachio, Herb Vinaigrette -
- Carpaccio de bœuf: Thinly Sliced Prime Beef
Filet, Lemon Truffle Oil, Arugula, Frisée,
Parmesan Cheese
- Les escargots de bourgogne au Beurre D'ail:
Snails with Garlic-Herb Butter

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SALAD CHOICES -
PICK ONE

- Salade de Laitue: Boston Lettuce, Shallots, Chives, Shaved Radish, Mustard Vinaigrette
- Salade Folle: French Green Beans, Parmesan and Padano Cheese, Sundried Tomatoes, Candied Walnuts
- Salade d'endives au Roquefort: Red & White Endives, Apples, Roasted Walnuts, Roquefort Cheese Dressing
- Asperges pochées, sauce mousseline: Poached Asparagus, Hollandaise Sauce

SIDES FOR SHARING - FOR
THE TABLE - SHOULD DECIDE
ON 2 OR 3 SIDES

- Pommes Frites
- Sauteed Haricots Verts
- Sauteed Spinach
- Pomme Puree
- Fricassee de champignons
- Ratatouille

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ENTREE CHOICES

- Poulet fermier aux morilles: Roasted Organic Half Chicken, Haricots Verts, Yukon Gold Mashed Potatoes, Morel Sauce
- Carré d'agneau: Roasted Rack of Lamb, Ratatouille, Rosemary jus
- Tournedos Bordelaise: 8 oz Seared Filet Mignon, Pomme Puree, Red Wine Sauce
- Steak Frites: 12 oz Prime New York Strip, Green & Red Peppercorn Sauce, French Fries
 - Confit de Canard: Duck Leg Confit, Potatoes Sarladaise, Natural Jus
- Bœuf bourguignon: Braised Boneless Short Rib, Red Wine, Pearl Onions, Carrots, Served with Fresh Tagliatelle
- Saint-Jacques celery-rave puree: Seared Scallops, Celery Root Mousseline, Classic Beurre Blanc
- Moules Frites: Steamed Mussels with White Wine, Shallots, Garlic & Herbs, Touch of Cream, French Fries
- Pave de Saumon aux lentilles: Seared Salmon Filet, Organic Black Lentils, Dijon Mustard Cream Sauce
- Loup de Mer Mediteraneen: Sautéed Branzino Filet, Spinach, Cherry Tomatoes, Capers, White Wine

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DESSERTS

- Assiette De Fromages/Cheese Plate: Selection of artisan Cheeses, Truffle-Honey, Fruit, Baguette
- Crème brûlée: Classic Baked Vanilla Custard, Caramelized Sugar Crust
- Tarte Tatin: Upside Down Apple Tart, Vanilla Ice Cream
- Profiteroles Croquantes: Choux Puff, Vanilla Ice Cream, Warm Chocolate Sauce
- Mousse Au Chocolat Au Lait: Milk Chocolate Mousse, Crème De Cafe
- Kit Kat: Crunchy Hazelnut Wafer Base Filled With Light Chocolate Mousse, Vanilla Sauce & Vanilla Ice Cream
- Berrie Infusion: Mix of Berries and Strawberry Water, Topped with Vanilla Ice Cream

PRICING

Dinner Pricing ranges from \$150 to \$500 per person depending on the number of courses, food choices, and such. Most dinners are between 100-150 pp