



LA BELLE HELENE



LA BELLE HELENE
Private Dining



BIENVENUE!

From intimate hosted dinners to large scale parties and events, our experienced team will help create a seamless and memorable event for you and your guests from beginning to end.



Phone

980.209.0941

Email

sales@lbhrestaurant.com

Location

300 S. Tryon Street, Suite 100
Charlotte, NC 28202



EVENT SPACES AT A GLANCE



LA SALON
up to 10 seated

LE GARDE-MANGER
up to 24 seated

LA PREMIERE | LA DEUXIEME
up to 12 seated up to 12 seated



L'AQUARIUM
up to 12 seated

LA FIN DU BAR
up to 30 standing

LA DEMI-CHAMBRE
up to 54 seated



LA SALLE A MANGER
up to 125 seated
up to 200 standing





MEET YOUR EVENT PLANNER

Colleen Birney

Colleen has over 11 years of experience working for the 5th Street Group. Colleen started out as a server and worked her way up to sales coordinator and now she is our Charlotte sales and events director. Working directly in the restaurant has given her immense knowledge in planning and logistics for your event here at La Belle Helene



Phone

980.209.0941

Email

colleen@the5thstreetgroup.com

Location

300 S. Tryon Street, Suite 100
Charlotte, NC 28202





LE SALON



Virtual Walk Through

Le Salon is great for entertaining groups of 8-10 guests for seated affairs. It is the optimal space for hosting semi-private dinners. Looking out into the beautiful main dining room, guests are able to experience the action of the bustling restaurant while still receiving the intimate and exclusive VIP experience you desire. It is a private alcove without being enclosed in a traditional, 4-wall setting. Le Salon translates to “living room” and the custom shelves filled with unique French antiques and décor provide a very homey and warm ambience, making you feel right at home!



LE GARDE-MANGER



Virtual Walk Through

One of our most versatile private dining rooms, Le Garde-Manger can seat up to 24 guests for coursed menu service. It is perfect for hosting a wide range of occasions, from bridal celebrations to family-style events to corporate dinner meetings. The pantry style cabinets, filled with a beautiful array of French décor and accompanied by two grand marble tables, provide for a very cozy ambience. It is the perfect space to see and be seen behind the glass wall looking out to the main dining room. The room is customizable, allowing guests to control the volume level and lighting in the space. A/V capability is included with a 64-inch flat screen TV for business presentations or fun photo slideshows. Additional decorations are welcome to be brought in to make your event even more memorable. Le Garde-Manger can be divided into two separate spaces by closing the accordion door that divides the center of the room. These individual spaces are known as La Premiere and Le Deuxieme, which can each seat up to 12 guests.



L'AQUARIUM



Virtual Walk Through

L'aquarium is an amazing space to host your next intimate seated business meal or family style event. It is the perfect location to see and be seen, and we consider it one of the best tables in the house! The stately marble table adds an exquisite touch to accompany the glowing lights shining through the French windowpanes from our open kitchen. The room looks out to the main dining room and also looks into the kitchen where all of the delectable French food is prepared. This space is versatile and can be semi-private or made fully private by closing the glass doors. Additional privacy can be added with the push of a button by lowering the electronic shade screen to the kitchen. L'aquarium seats up to 12 guests.





LA FIN du BAR



Virtual Walk Through

La Fin du Bar is the ideal space for after work happy hours, networking events, and cocktail reception celebrations. With direct access to our main bar, guests will be able to sip on handcrafted cocktails while snacking on a light hors d'oeuvres buffet or tray passed bites.

When the weather is nice, our beautiful floor to ceiling French windows with drop down screens can be opened for guests to enjoy the 'outdoor' atmosphere while mixing and mingling.

This space is most comfortable for up to 30 guests for a standing cocktail reception. If you are in need of additional space, the full length of our main bar can be added for a standing capacity of up to 60 guests.



LA DEMI-CHAMBRE



Virtual Walk Through

La Demi-Chambre is the ideal space to host up to 54 guests for a seated dinner. Perfect for rehearsal dinners, anniversary celebrations, or work conference dinners, La Demi-Chambre consists of the back half of our main dining room and L'aquarium Room opened up.

With views of our Parisian rotisserie and the 'Aquarium' window, your guests will have the ultimate view of where all of the magic happens in the kitchen! Tables are mainly set for groups of 6-10, allowing guests to converse in an intimate setting while still enjoying the energy of the restaurant.

If you are in need of additional space, two of our private rooms can be added for seating up to 78 guests. We can also discuss options to reduce the amount of space provided within La Demi-Chambre based on your expected headcount.



LA SALLE a MANGER



Virtual Walk Through

A full buyout allows you to customize every aspect of your event including AV, music, table layout, lighting, decorations, cocktails, and menu items. A full buyout includes use of the entire restaurant, including the private dining rooms and main bar. The two hidden TVs, located behind the bar, are perfect for commemorative slideshows or company logo placement. The stunning light fixtures are able to be adjusted to set the tone of your event.

The unique space provides for many different types of event setups from formal seated dinners to chef action stations and buffets, as well as standing cocktail and hors d'oeuvres receptions. For larger standing cocktail receptions, the furniture can be removed from the center of the restaurant allowing for additional mingling and entertaining space. The open Parisian rotisserie area can be transformed into a Chef carving station, for a more interactive guest experience. The private dining rooms are ideal for chef action stations and buffet setups and are also the perfect setting for entertaining VIP clients or guests. The music is also fully customizable, and we also have the ability to add a live band or DJ if desired. A full buyout can host up to 125 seated and 200 standing.





PLATED DINNER MENUS

TIER ONE \$80 per person

FIRST COURSE (SELECT 1)

- Tomato Bisque *Cantal Grilled Cheese*
- Salade Verte *Local Greens, Radish, Marinated Tomatoes, House Vinaigrette*

MAIN COURSE (SELECT 3)

- Garlic & Herb Chicken *Pommes Purée, Spinach, Natural Jus*
- Hanger Steak Frites *Pommes Frites, Bearnaise*
- Boeuf Bourguignon *Braised Short Ribs, Red Wine, Carrots, Pearl Onions, Mushrooms, Marble Potatoes*
- Carolina Trout Almondine *Haricot Verts, Toasted Almond, Brown Butter, Shallot Confit*
- *Add Lobster \$20 per guest
- **Vegetarian Option Upon Request**

INDIVIDUAL PLATED DESSERT (SELECT 2)

+ \$5 Per Person

- Gateau À La Citrouille *Cheesecake Mousse, Strawberry Mint Confit, Graham Cracker, Fresh Strawberry*
- La Ricane *Peanut Shortbread, Caramel, Nougat Mousse, Milk Chocolate*
- Petit Gâteaux *Orange Chiffon, Passionfruit Cremeux, Dark Chocolate Mousse, Hazelnut*

OR

PETIT FAMILY STYLE DESSERT (SELECT 3)

- French Macarons *Chef's Selection*
- Tarte Aux Citron *Vanilla Tart Shell, Lemon Curd, Toasted Meringue*
- Chocolate Torte *Flourless Chocolate Cake, Chocolate Mousse*
- Vanilla Eclairs *Pâte à Choux, Vanilla Pastry Cream, Chocolate Ganache*
- Almond Financier *Browned Butter Almond Cake, Lemon Glaze*
- Torte de Saison *Chef's Seasonal Cake*

Optional Family Style ACCOUTREMENT

Each Serves 8-10

- Pommes Purée \$36
- Pommes Frites \$36
- Sautéed Haricot Verts \$42
- Garlic Sautéed Spinach \$42



PLATED DINNER MENUS TIER Two \$90 per person

FAMILY STYLE HORS D'OEUVRES (SELECT 2)

- Escargot en Croute *Garlic Herb Butter, Pernod, Puff Pastry*
- Jumbo Shrimp Cocktail *Cocktail, Bagnoratte*
- Oysters *Chef's Selection, Cocktail, Mignonette*
- Oeufs Mimosa *Deviled Eggs, Caviar*
- Moules De PEI *Saffron, Dijon, Baguette*
- Ratatouille *Basil Oil, Tomato Confit, Olive Oil*
- Plateau de Fromage et Charcuterie *Chef's Selections, Accoutrement*

FIRST COURSE (SELECT 1)

- Tomato Bisque *Cantal Grilled Cheese*
- Salade Verte *Local Greens, Radish, Marinated Tomatoes, House Vinaigrette*
- French Onion Soup *Baguette, Comté*
- Arugula Salade *Marinated Beets, Local Chèvre, Pickled Fennel, Champagne Vinaigrette*

MAIN COURSE (SELECT 3)

- Crispy Duck Confit *Melted Leeks, Mustard, Thyme, Banyuls, Jus*
- Garlic & Herb Chicken *Pommes Purée, Spinach, Natural Jus*
- Hanger Steak Frites *Pommes Frites, Bearnaise*
- Boeuf Bourguignon *Braised Short Ribs, Red Wine, Carrots, Pearl Onions, Mushrooms, Marble Potatoes*
- Carolina Trout Almondine *Haricot Verts, Toasted Almond, Brown Butter, Shallot Confit*
- Salmon la Plancha *Browned Butter-Seared Salmon, Garlic Confit, Sautéed Kale, Sauce Vierge*

- *Add Lobster \$20 per guest
- **Vegetarian Option Upon Request**

Optional Family Style ACCOUTREMENT

Each Serves 8-10

- Pommes Purée \$36
- Pommes Frites \$36
- Sautéed Haricot Verts \$42
- Garlic Sautéed Spinach \$42

Individual PLATED DESSERT (SELECT 2)

+ \$5 Per Person

- La Ricane *Peanut Shortbread, Caramel, Nougat Mousse, Milk Chocolate*
- Petit Gâteaux *Orange Chiffon, Passionfruit Cremeux, Dark Chocolate Mousse, Hazelnut*
- La Fraise Entremet *Cheesecake Mousse, Strawberry Mint Confit, Graham Cracker, Fresh Strawberry*

OR

PETIT Family Style DESSERT (SELECT 3)

- French Macarons *Chef's Selection*
- Tarte Aux *Citron Vanilla Tart Shell, Lemon Curd, Toasted Meringue*
- Chocolate Torte *Flourless Chocolate Cake, Chocolate Mousse*
- Vanilla Eclairs *Pâte à Choux, Vanilla Pastry Cream, Chocolate Ganache*
- Almond Financier *Browned Butter Almond Cake, Lemon Glaze*
- Torte de Saison *Chef's Seasonal Cake*



PLATED DINNER MENUS

TIER THREE \$110 per person

FAMILY STYLE HORS D'OEUVRES (SELECT 3)

- Steak Tartare *Traditional Garnish, Pea Greens Caesar, Pain Blanc*
- Foie Gras Torchon *Toasted Brioche, Beet Marmalade*
- Escargot en Croute *Garlic Herb Butter, Pernod, Puff Pastry*
- Jumbo Shrimp Cocktail *Cocktail, Bagnoratte*
- Oysters *Chef's Selection, Cocktail, Mignonette*
- Oeufs Mimosa *Deviled Eggs, Caviar*
- Moules De PEI *Saffron, Dijon, Baguette*
- Ratatouille *Basil Oil, Tomato Confit, Olive Oil*
- Plateau de Fromage et Charcuterie *Chef's Selections, Accoutrement*

FIRST COURSE (SELECT 2)

- Tomato Bisque *Cantal Grilled Cheese*
- Salade Verte *Local Greens, Radish, Marinated Tomatoes, House Vinaigrette*
- French Onion Soup *Baguette, Comté*
- Arugula Salade *Marinated Beets, Local Chèvre, Pickled Fennel, Champagne Vinaigrette*

MAIN COURSE (SELECT 4)

- Crispy Duck Confit *Melted Leeks, Mustard, Thyme, Banyuls, Jus*
- Garlic & Herb Chicken *Pommes Purée, Spinach, Natural Jus*
- Hanger Steak Frites *Pommes Frites, Bearnaise*
- Filet Mignon Steak Frites *Pommes Frites, Bearnaise*
- Boeuf Bourguignon *Braised Short Ribs, Red Wine, Carrots, Pearl Onions, Mushrooms, Marble Potatoes*
- Carolina Trout Almondine *Haricot Verts, Toasted Almond, Brown Butter, Shallot Confit*
- Salmon la Plancha *Browned Butter-Seared Salmon, Garlic Confit, Sautéed Kale, Sauce Vierge*
- Loup de Mer Niçoise *Mediterranean Sea Bass, Heirloom Tomatoes, Niçoise Olives, Marble Potatoes, Haricots Verts*
- *Add Lobster \$20 Per guest
- **Vegetarian Option Upon Request**

FAMILY STYLE ACCOUTREMENT (SELECT 2)

- Pommes Purée
- Pommes Frites
- Sautéed Haricot Verts
- Garlic Sautéed Spinach

INDIVIDUAL PLATED DESSERT (SELECT 2) + \$5 Per Person

- La Ricane *Peanut Shortbread, Caramel, Nougat Mousse, Milk Chocolate*
- Petit Gâteaux *Orange Chiffon, Passionfruit Cremeux, Dark Chocolate Mousse, Hazelnut*
- La Fraise Entremet *Cheesecake Mousse, Strawberry Mint Confit, Graham Cracker, Fresh Strawberry*

OR

PETIT FAMILY STYLE DESSERT (SELECT 3)

- French Macarons *Chef's Selection*
- Tarte Aux *Citron Vanilla Tart Shell, Lemon Curd, Toasted Meringue*
- Chocolate Torte *Flourless Chocolate Cake, Chocolate Mousse*
- Vanilla Eclairs *Pâte à Choux, Vanilla Pastry Cream, Chocolate Ganache*
- Almond Financier *Browned Butter Almond Cake, Lemon Glaze*
- Torte de Saison *Chef's Seasonal Cake*



PLATED DINNER MENUS

TIER FOUR \$140 PER PERSON

FAMILY STYLE HORS D'OEUVRES (SELECT 2)

- Steak TarTare *Traditional Garnish, Pea Greens Caesar, Pain Blanc*
- Foie Gras Torchon *Toasted Brioche, Beet Marmalade*
- Escargot en Croute *Garlic Herb Butter, Pernod, Puff Pastry*
- Jumbo Shrimp Cocktail *Cocktail, Bagnoratte*
- Oeufs Mimosa *Deviled Eggs, Caviar*
- Moules De PEI *Saffron, Dijon, Baguette*
- Ratatouille *Basil Oil, Tomato Confit, Olive Oil*
- Plateau de Fromage et Charcuterie *Chef's Selections, Accoutrement*

FAMILY STYLE SEAFOOD TOWERS

FIRST COURSE (SELECT 2)

- Tomato Bisque *Cantal Grilled Cheese*
- Salade Verte *Local Greens, Radish, Marinated Tomatoes, House Vinaigrette*
- French Onion Soup *Baguette, Comté*
- Arugula Salade *Marinated Beets, Local Chèvre, Pickled Fennel, Champagne Vinaigrette*

FAMILY STYLE MAIN COURSE (SELECT 4)

- Crispy Duck Confit *Melted Leeks, Mustard, Thyme, Banyuls, Jus*
- Garlic & Herb Chicken *Natural Jus*
- Hanger Steak *Bearnaise*
- Filet Mignon *Bearnaise*
- Boeuf Bourguignon *Braised Short Ribs, Red Wine, Carrots, Pearl Onions, Mushrooms, Marble Potatoes*
- Carolina Trout Almondine *Toasted Almond, Brown Butter, Shallot Confit*
- Salmon la Plancha *Browned Butter-Seared Salmon, Garlic Confit, Sautéed Kale, Sauce Vierge*
- Loup de Mer Niçoise *Mediterranean Sea Bass, Heirloom Tomatoes, Niçoise Olives, Marble Potatoes, Haricots Verts*

- Add Lobster \$20 per guest
- **Vegetarian Option Upon Request**

FAMILY STYLE ACCOUTREMENT (SELECT 2)

- Pommes Purée
- Pommes Frites
- Roasted Marble Potatoes
- Sautéed Haricots Verts
- Garlic Sautéed Spinach
- Ratatouille Chaud
- Roasted Carrots

INDIVIDUAL PLATED DESSERT (SELECT 2)

+ \$5 Per Person

- La Ricane *Peanut Shortbread, Caramel, Nougat Mousse, Milk Chocolate*
- Petit Gâteaux *Orange Chiffon, Passionfruit Cremeux, Dark Chocolate Mousse, Hazelnut*
- La Fraise Entremet *Cheesecake Mousse, Strawberry Mint Confit, Graham Cracker, Fresh Strawberry*

OR

PETIT FAMILY STYLE DESSERT (SELECT 3)

- French Macarons *Chef's Selection*
- Tarte Aux *Citron Vanilla Tart Shell, Lemon Curd, Toasted Meringue*
- Chocolate Torte *Flourless Chocolate Cake, Chocolate Mousse*
- Vanilla Eclairs *Pâte à Choux, Vanilla Pastry Cream, Chocolate Ganache*
- Almond Financier *Browned Butter Almond Cake, Lemon Glaze*
- Torte de Saison *Chef's Seasonal Cake*



FAMILY STYLE DINNER MENUS

TIER ONE \$80 PER PERSON

FAMILY STYLE HORS D'OEUVRES (SELECT 2)

- Jumbo Shrimp Cocktail *Cocktail, Bagnoratte*
- Oysters *Chef's Selection, Cocktail, Mignonette*
- Oeufs Mimosa *Deviled Eggs, Caviar*
- Moules De PEI *Saffron, Dijon, Baguette*
- Ratatouille *Basil Oil, Tomato Confit, Olive Oil*
- Plateau de Fromage et Charcuterie *Chef's Selections, Accoutrement*

PETIT FAMILY STYLE DESSERT (SELECT 3)

- French Macarons *Chef's Selection*
- Tarte Aux *Citron Vanilla Tart Shell, Lemon Curd, Toasted Meringue*
- Chocolate Torte *Flourless Chocolate Cake, Chocolate Mousse*
- Vanilla Eclairs *Pâte à Choux, Vanilla Pastry Cream, Chocolate Ganache*
- Almond Financier *Browned Butter Almond Cake, Lemon Glaze*
- Torte de Saison *Chef's Seasonal Cake*

SALADE (INDIVIDUALLY PLATED)

- Salade Vert *Local Greens, Radish, Marinated Tomatoes, House Vinaigrette*

FAMILY STYLE MAIN COURSE (SELECT 3)

- Garlic & Herb Chicken *Natural Jus*
- Hanger Steak *Bearnaise*
- Boeuf Bourguignon *Braised Short Ribs, Red Wine, Carrots, Pearl Onions, Mushrooms, Marble Potatoes*
- Carolina Trout Almondine *Toasted Almond, Brown Butter, Shallot Confit*
- Salmon la Plancha *Browned Butter-Seared Salmon, Garlic Confit, Sautéed Kale, Sauce Vierge*
- Add Lobster \$20 Per guest
- **Vegetarian Option Upon Request**

FAMILY STYLE ACCOUTREMENT (SELECT 2)

- Pommes Purée
- Pommes Frites
- Roasted Marble Potatoes
- Sautéed Haricot Verts
- Garlic Sautéed Spinach
- Ratatouille Chaud
- Roasted Carrots



Family Style Dinner Menus

Tier Two \$95 per person

Family Style Hors D'Oeuvres (Select 3)

- Jumbo Shrimp Cocktail *Cocktail, Bagnoratte*
- Oysters *Chef's Selection, Cocktail, Mignonette*
- Oeufs Mimosa *Deviled Eggs, Caviar*
- Moules De PEI *Saffron, Dijon, Baguette*
- Ratatouille *Basil Oil, Tomato Confit, Olive Oil*
- Plateau de Fromage et Charcuterie *Chef's Selections, Accoutrement*

Petit Family Style Dessert (Select 3)

- French Macarons *Chef's Selection*
- Tarte Aux *Citron Vanilla Tart Shell, Lemon Curd, Toasted Meringue*
- Chocolate Torte *Flourless Chocolate Cake, Chocolate Mousse*
- Vanilla Eclairs *Pâte à Choux, Vanilla Pastry Cream, Chocolate Ganache*
- Almond Financier *Browned Butter Almond Cake, Lemon Glaze*
- Torte de Saison *Chef's Seasonal Cake*

Salade (Individually Plated)

- Salade Vert *Local Greens, Radish, Marinated Tomatoes, House Vinaigrette*

Family Style Main Course (Select 3)

- Crispy Duck Confit *Melted Leeks, Mustard, Thyme, Banyuls, Jus*
- Garlic & Herb Chicken *Natural Jus*
- Hanger Steak *Bearnaise*
- Filet Mignon *Bearnaise*
- Boeuf Bourguignon *Braised Short Ribs, Red Wine, Carrots, Pearl Onions, Mushrooms, Marble Potatoes*
- Carolina Trout Almondine *Toasted Almond, Brown Butter, Shallot Confit*
- Salmon la Plancha *Browned Butter-Seared Salmon, Garlic Confit, Sautéed Kale, Sauce Vierge*
- Loup de Mer Niçoise *Mediterranean Sea Bass, Heirloom Tomatoes, Niçoise Olives, Marble Potatoes, Haricots Verts*
- Add Lobster \$20 per guest
- **Vegetarian Option Upon Request**

Family Style Accoutrement (Select 2)

- Pommes Purée
- Pommes Frites
- Roasted Marble Potatoes
- Sautéed Haricot Verts
- Garlic Sautéed Spinach
- Ratatouille Chaud
- Roasted Carrots



Family Style DINNER MENUS

TIER THREE \$130 per person

FAMILY STYLE HORS D'OEUVRES (SELECT 2)

- Steak Tartare *Traditional Garnish, Pea Greens Caesar, Pain Blanc*
- Foie Gras Torchon *Toasted Brioche, Beet Marmalade*
- Escargot en Croute *Garlic Herb Butter, Pernod, Puff Pastry*
- Jumbo Shrimp Cocktail *Cocktail, Bagnoratte*
- Oeufs Mimosa *Deviled Eggs, Caviar*
- Moules De PEI *Saffron, Dijon, Baguette*
- Ratatouille *Basil Oil, Tomato Confit, Olive Oil*
- Plateau de Fromage et Charcuterie *Chef's Selections, Accoutrement*

FAMILY STYLE SEAFOOD TOWERS

SALADE (INDIVIDUALLY PLATED)

- Salade Vert *Local Greens, Radish, Marinated Tomatoes, House Vinaigrette*

FAMILY STYLE MAIN COURSE (SELECT 3)

- Crispy Duck Confit *Melted Leeks, Mustard, Thyme, Banyuls, Jus*
- Garlic & Herb Chicken *Natural Jus*
- Hanger Steak *Bearnaise*
- Filet Mignon *Bearnaise*
- Boeuf Bourguignon *Braised Short Ribs, Red Wine, Carrots, Pearl Onions, Mushrooms, Marble Potatoes*
- Carolina Trout Almondine *Toasted Almond, Brown Butter, Shallot Confit*
- Salmon la Plancha *Browned Butter-Seared Salmon, Garlic Confit, Sautéed Kale, Sauce Vierge*
- Loup de Mer Niçoise *Mediterranean Sea Bass, Heirloom Tomatoes, Niçoise Olives, Marble Potatoes, Haricots Verts*
- Add Lobster \$20 per guest
- **Vegetarian Option Upon Request**

PETIT FAMILY STYLE DESSERT (SELECT 3)

- French Macarons *Chef's Selection*
- Tarte Aux *Citron Vanilla Tart Shell, Lemon Curd, Toasted Meringue*
- Chocolate Torte *Flourless Chocolate Cake, Chocolate Mousse*
- Vanilla Eclairs *Pâte à Choux, Vanilla Pastry Cream, Chocolate Ganache*
- Almond Financier *Browned Butter Almond Cake, Lemon Glaze*
- Torte de Saison *Chef's Seasonal Cake*

FAMILY STYLE ACCOUTREMENT (SELECT 2)

- Pommes Purée
- Pommes Frites
- Roasted Marble Potatoes
- Sautéed Haricot Verts
- Garlic Sautéed Spinach
- Ratatouille Chaud
- Roasted Carrots



HORS D'OEUVRES PACKAGES



HORS D'OEUVRES

TIER ONE PACKAGE \$40 PER PERSON

Choose 4 Tier One
Selections

TIER TWO PACKAGE \$55 PER PERSON

Choose 3 Tier One
Selections
&
3 Tier Two Selections

TIER THREE PACKAGE \$70 PER PERSON

Choose 8 Combined
Hors D'oeuvres
Selections



HORS D'OEUVRES PLATTERS - PRICED PER DOZEN

TIER ONE PACKAGE SELECTIONS

- ♦ LBH Signature Gougères \$24
Savory Cheese Puff
- ♦ Ratatouille \$36
Provençal Stewed Vegetables, Zucchini Cup
- ♦ Pissaladière \$36
Southeastern French Pizza
- ♦ Oeufs Mimosa \$48
Deviled Eggs, Caviar
- ♦ Petit-Croque Monsieur \$48
Jabon, Gruyere, Mornay Sauce
- ♦ Petit Tomato Bisque
& Cantal Grilled Cheese \$48
- ♦ Chicken Paillard \$48
Dijonaise, Arugula Salad
- ♦ Smoked Salmon & Crème Fraiche Blini \$48
- ♦ Petit Le Steak Burger \$54
*Garlic Aioli, Cantal Fondue, Caramelized Onions,
Brioche Slider Bun*

TIER TWO PACKAGE SELECTIONS

- ♦ French Onion Croquettes \$60
Comté
- ♦ Jumbo Shrimp Cocktail \$60
Cocktail Sauce, Bagnarotte Sauce
- ♦ Escargot Vol-au-Vent \$60
Garlic Herb Butter, Pernot
- ♦ Duck Rillettes Toast \$60
- ♦ Steak Tartare Toast \$60
Traditional Garnish
- ♦ Crab Salad \$72
- ♦ Tuna Tartare \$72

PLATEAU SELECTIONS - PRICED PER 12 GUESTS

- ♦ Fromage et Charcuterie \$120
Chef's Selection - Stationary Only
- ♦ Fruits de Mer \$375
*Oysters, Jumbo Shrimp, Lobster, Poisson Cru
- Stationary Only*
- ♦ Crudité \$96
*Chef's Selections served with Beet Tahini, Bagnarotte
Sauce, Herb Creme Fraiche - Stationary Only*



PETIT DESSERTS

DESSERT PLATTERS - PRICED PER 15 PIECES - \$54

- | | | |
|--|---|--|
| ◆ French Macarons
<i>Chef's Selection</i> | ◆ Chocolate Torte
<i>Flourless Chocolate Cake, Chocolate Mousse</i> | ◆ Almond Financier
<i>Browned Butter Almond Cake, Lemon Glaze</i> |
| ◆ Tart Aux Citron
<i>Vanilla Tart Shell, Lemon Curd, Toasted Meringue</i> | ◆ Vanilla Eclairs
<i>Pâte à Choux, Vanilla Pastry Cream, Chocolate Ganache</i> | ◆ Torte de Saison
<i>Chef's Seasonal Cake</i> |



TIER ONE LUNCH MENU \$50 PER PERSON

FIRST COURSE (SELECT 1)

- Tomato Bisque *Cantal Grilled Cheese*
- Salade Verte *Radish, Marinated Tomatoes, House Vinaigrette*

MAIN COURSE (SELECT 3)

- Chicken Salad *Bibb Lettuce, Crouton, Marinated Tomato, Asparagus, House Vinaigrette*
- Croque-Monsieur *Grilled Cheese, Jambon De Paris, Mornay, Pommes Crisps*
- Le Steak Burger *Caramelized Onions, Cantal Fondue, Garlic Aioli, Pommes Frites*
- Classique Burger *Lettuce, Tomato, Onion, White American Cheese, Royale Sauce, Pommes Frites*
- Duck Salade *Bibb Lettuce, Marinated Tomatoes, Haricots Verts, Chili Lime Vinaigrette*
- Turkey Sandwich *Bacon, Raclette Cheese, Apple-Cranberry Chutney, Pommes Crisps*
- **Vegetarian Option Upon Request**

PLATEAU DE PETIT DESSERT

- Chef's Seasonal Selections

OPTIONAL FAMILY STYLE ACCOUTREMENT

Each Serves 8-10

- Pommes Purée \$36
- Pommes Frites \$36
- Sautéed Haricot Verts \$42
- Garlic Sautéed Spinach \$42

OPTIONAL ADDITIONAL HORS D'OEUVRES

Priced Per Dozen

- Oeufs Mimosa \$48
- LBH Signature Gougères \$24
- Jumbo Shrimp Cocktail \$60

OPTIONAL NON-ALCOHOLIC BEVERAGE PACKAGE

\$10 per person

- Juice: Orange, Grapefruit, Cranberry, Pineapple
- Iced Tea
- Soft Drinks
- Regular & Decaf Coffee
- Hot Tea



TIER TWO LUNCH MENU

\$65 PER PERSON

FIRST COURSE (SELECT 1)

- Tomato Bisque *Cantal Grilled Cheese*
- Salade Verte *Radish, Marinated Tomatoes, House Vinaigrette*

MAIN COURSE (SELECT 3)

- Chicken Salad *Bibb Lettuce, Crouton, Marinated Tomato, Asparagus, House Vinaigrette*
- Croque-Monsieur *Grilled Cheese, Jambon De Paris, Mornay, Pommes Crisps*
- Le Steak Burger *Caramelized Onions, Cantal Fondue, Garlic Aioli, Pommes Frites*
- Classique Burger *Lettuce, Tomato, Onion, White American Cheese, Royale Sauce, Pommes Frites*
- Duck Salade *Bibb Lettuce, Marinated Tomatoes, Haricots Verts, Chili Lime Vinaigrette*
- Turkey Sandwich *Bacon, Raclette Cheese, Apple-Cranberry Chutney, Pommes Crisps*
- Carolina Trout Almondine *Haricot Verts, Roasted Almond, Brown Butter, Shallot Confit*
- Garlic & Herb Chicken *Pommes Purée, Spinach, Natural Jus*
- Steak Frites *7oz Hanger Steak, Bearnaise Sauce, Pommes Frites*

- **Vegetarian Option Upon Request**

PLATEAU DE PETIT DESSERT

- Chef's Seasonal Selection

OPTIONAL FAMILY STYLE ACCOUTREMENT

Each Serves 8-10

- Pommes Purée \$36
- Pommes Frites \$36
- Sautéed Haricot Verts \$42
- Garlic Sautéed Spinach \$42

OPTIONAL ADDITIONAL HORS D'OEUVRES

Priced Per Dozen

- Oeufs Mimosa \$48
- LBH Signature Gougères \$24
- Jumbo Shrimp Cocktail \$60

OPTIONAL NON-ALCOHOLIC BEVERAGE PACKAGE

\$10 per person

- Juice: Orange, Grapefruit, Cranberry, Pineapple
- Iced Tea
- Soft Drinks
- Regular & Decaf Coffee
- Hot Tea



TIER ONE BRUNCH MENU

\$55 PER PERSON

FAMILY STYLE FIRST COURSE

- Grand Panier du Boulanger *Assortment of Brunch Pastries & Breads*
- Salade de Fruits *Chef's Selection of Seasonal Fruits & Berries*

MAIN COURSE (SELECT 3)

- Spinach & Mushroom Quiche *Cantal Cheese, Petite Salad, House Vinaigrette*
- Bacon & Onion Omelet *Farm Eggs, Pommes Rosti*
- Bananas Foster French Toast *Pure Maple Syrup, Whipped French Butter*
- French Onion Soup *Baguette, Comté*
- Tomato Bisque *Petite Cantal Grilled Cheese*
- Mushroom Omelet *Local Mushroom, Fine Herbs, Cantal*
- Le Steak Burger *Garlic Aioli, Cantal Fondue, Caramelized Onions, Pommes Frites*

PLATEAU DE PETIT DESSERT

- Chef's Seasonal Selection

BEVERAGES INCLUDED

- Juice: Orange, Grapefruit, Cranberry, Pineapple
- Iced Tea
- Soft Drinks
- Regular & Decaf Coffee
- Hot Tea

ALCOHOLIC BRUNCH BEVERAGE PACKAGE

\$30 PER PERSON 2 HOURS

\$10 EACH ADDITIONAL HOUR

- Mimosas
- Bloody Mary's
- Sangria
- Non-Alcoholic Beverages



TIER TWO BRUNCH MENU

\$65 PER PERSON

FAMILY STYLE FIRST COURSE (SELECT 2)

- **Grand Panier du Boulanger** *Assortment of Brunch Pastries & Breads*
- **Salad de Fruits** *Chef's Selection of Seasonal Fruits & Berries*
- **Oeufs Mimosa** *Deviled Eggs, Caviar*
- **Jumbo Shrimp Cocktail** *Cocktail Sauce, Bagnarotte*
- **Plateau de Fromage et Charcuterie** *Chef's Selection, Accoutrement, Pain Blanc*

MAIN COURSE (SELECT 3)

- **Spinach & Mushroom Quiche** *Cantal, Petite Salade, House Vinaigrette*
- **Bacon & Leek Quiche** *Cantal Cheese, Petite Salade, House Vinaigrette*
- **Bacon & Onion Omelet** *Farm Eggs, Pommes Rosti*
- **Bananas Foster French Toast** *Pure Maple Syrup, Whipped French Butter*
- **French Onion Soup** *Baguette, Comté*
- **Tomato Bisque** *Petite Cantal Grilled Cheese*
- **Mushroom Omelet** *Local Mushroom, Fine Herbs, Cantal*
- **Le Steak Burger** *Garlic Aioli, Cantal Fondue, Caramelized Onions, Pommes Frites*
- **Croque-Madame** *Grilled Cheese, Jambon de Bayonne, Mornay, Fried Egg*
- **Croque-Monsieur** *Grilled Cheese, Jambon de Bayonne, Mornay*
- **Rotisserie Chicken Salade** *Bibb Lettuce, Croutons, Marinated Tomato, Asparagus, House Vinaigrette*

PLATEAU DE PETIT DESSERT

- *Chef's Seasonal Selection*

BEVERAGES INCLUDED

- Juice: Orange, Grapefruit, Cranberry, Pineapple
- Iced Tea
- Soft Drinks
- Regular & Decaf Coffee
- Hot Tea

ALCOHOLIC BRUNCH BEVERAGE PACKAGE

\$30 PER PERSON 2 HOURS

\$10 EACH ADDITIONAL HOUR

- Mimosas
- Bloody Mary's
- Sangria
- Non-Alcoholic Beverages



CHEF ACTION STATIONS

\$150 Chef Attendant Fee

INQUIRE FOR PER PERSON PRICING

STATIONS INCLUDE

ROTISSERIE CARVING STATION

Porchetta
Duck L'orange
Chateaubriand
Prime Rib
Leg of Lamb
Herb Roasted Salmon

PARISIAN GNOCCHI PASTA STATION

OYSTER SHUCKING STATION AND RAW BAR

CREPE STATION

OMELET STATION



BEVERAGE PACKAGES

TIER ONE PACKAGE \$35 PER PERSON

2 Hours
Each Additional Hour \$10 per person

WINE AND BEER

- ♦ Sauvignon Blanc
- ♦ Chardonnay
- ♦ Pinot Noir
- ♦ Bordeaux
- ♦ Sparkling
- ♦ 2 Import Beer Options
- ♦ 2 Local Beer Options

TIER TWO PACKAGE \$45 PER PERSON

2 Hours
Each Additional Hour \$15 per person

WINE, BEER, HOUSE LIQUOR **does not include Red Bull or Specialty Cocktails*

- ♦ House Vodka
- ♦ House Gin
- ♦ House Rum
- ♦ House Tequila
- ♦ House Bourbon
- ♦ House Scotch
- ♦ Sauvignon Blanc
- ♦ Chardonnay
- ♦ Pinot Noir
- ♦ Bordeaux
- ♦ Sparkling
- ♦ 2 Import Beer Options
- ♦ 2 Local Beer Options

TIER THREE PACKAGE \$55 PER PERSON

2 Hours
Each Additional Hour \$20 per person

WINE, BEER, PREMIUM LIQUOR

- ♦ 1 Specialty Cocktail
- ♦ Premium Vodka
- ♦ Premium Gin
- ♦ Premium Rum
- ♦ Premium Tequila
- ♦ Premium Bourbon
- ♦ Premium Scotch
- ♦ Sauvignon Blanc
- ♦ Chardonnay
- ♦ Pinot Noir
- ♦ Bordeaux
- ♦ Sparkling
- ♦ 2 Import Beer Options
- ♦ 2 Local Beer Options



EVENT Additions

TRADITIONAL CAVIAR SERVICE PRICING STARTS AT \$75 PER PERSON**

*Includes 2-3 types of caviar, house made blinis, fines herbs,
chopped egg, red onion, crème fraîche*

TAKE-AWAY DESSERTS \$15 PER PERSON

*Replacement on Group Dinner Menu
+\$7 per person
Includes 3 French Macarons*

CHAMPAGNE TOAST PRICING STARTS AT \$13 PER PERSON

CUSTOM CAKES PRICING STARTS AT \$65

*Designed by our talented pastry team
Request custom cake order form for further details*

5-7 COURSE CHEF'S TASTING MENU** PRICING STARTS AT \$130 PER PERSON

*Includes:
Custom Menu Created by our Executive and Corporate Chef Team
Optional Wine Pairings starting at \$60 per person*

CUSTOM DÉCOR PACKAGE PLANNING FEE PRICING STARTS AT \$150 plus costs for decorations *(pricing varies based on décor plan)*

CUSTOM INTERACTIVE EXPERIENCES PRICING VARIES

Inquire for options and further details

***Must be requested and approved by sales manager at minimum 2 weeks prior to event date*



PREFERRED VENDORS

CURATED EVENTS CHARLOTTE

Kelsey Sipes

980.221.0336

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www.curatedevents.com

WHAT'S UP BUTTERCUP FLORALS

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GATHER FLOWER STUDIO

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