

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 8.875% 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: \$15.00 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.

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 8.875% 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

(Pan Seared Crab Cakes)

Or

Terrine de Foie Gras

(Home Made Foie Gras Terrine, Brioche Toast)

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 Tiède au Chocolat

(Warm Chocolate Molten)

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 \$69.50 • Please note that we will add 8.875% sales tax and a 20% Gratuity.

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Les Halles™
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Blanc Menu

Entrées

(Appetizers)

Gratinée des Halles

(Classic French Onion Soup)

Or

Saumon d'Ecosse Fumé Garni

(Scottish Smoked Salmon with Sour Cream and Garnish)

Or

Salade d'Auvergne

(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 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 8.875% sales tax and a 20% gratuity.

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Rouge Menu

Entrées

(Appetizers)

Gratinée des Halles

(Classic French Onion Soup)

Or

Salade Verte

(Mesclun Salad with House Dressing)

Or

Salade d'Auvergne

(Arugula, Endive, Apple, Bleu d' Auverge 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 Turnip and Potato Gratin, Red Cabbage and Red Wine Shallot Sauce)

Or

Poulet Rôti, Frites

(Oven Roasted Amish Chicken)

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 \$39.50 • Please note that we will add 8.875% sales tax and a 20% gratuity.

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	\$8.50 - \$12.50
House brand liquors	\$7.50
Imported beer	\$6.00 - \$12.50
Domestic beer	\$5.50 - \$6.50
House wines	\$9.50 per glass \$35.00 - \$45.00 per bottle (750ml)
Juices	\$3.00
Soft drinks	\$3.00 - \$3.50
Mineral water	\$8.00 per bottle (750ml)

OPEN BAR PACKAGE (price per person)

	Beer/wine only	House brands	Premium brands
One hour	\$25.00	\$23.00	\$30.00
Two hours	\$40.00	\$39.00	\$50.00
Three hours	\$55.00	\$54.00	\$70.00

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

- All open bar packages include house wine, juices, soft drinks.
- Please note that we will add 8.875% sales tax and a 20% service charge.



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Les Assiettes (Platters) – Serves 3 guests

Assiettes de charcutailles • \$14.50
(Assorted cold cuts)

Assiettes de fromages • \$15.50
(Assorted French cheese)

Hors D'Oeuvres

\$1.75 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)

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)

Froid (cold)

Tartare de Saumon, Pomme Gaufrette
(Salmon Tartare with Potato Crisp)
Tartare de Thon à la Ciboulette
(Tuna Tartare with Fresh Chives)

Tartare de Boucher
(Beef Tartare on Toast)
Les Rillettes du Boucher
(Shredded Pork Confit)

Dessert

Tartelette au Fruit
(Mini Fruit Tart)
Profiteroles
(Puff Pastry with Ice Cream and
Chocolate sauce)

Please note that we will add 8.875% sales tax and 20% service charge



