



PARIS CAFÉ



Prix Fixe Menus (4 total) (minimum party: 15)

Prix Fixe Lunch Menus

#1

\$21.95 per person

(tax and gratuity will be added to the check)

Soup or Salad

Soup du Jour

or

House Salad

(mixed baby greens and radicchio served with balsamic vinaigrette dressing)

Entrees

Sirloin Steak Sandwich

(grilled to your taste and served with French fries)

Grilled Tuna Sandwich

(grilled to your taste and served with French fries)

Maryland Crab Cake Sandwich

(served with spicy tartar sauce and served with French fries)

Fish and Chips

(beer battered and deep fried)

Shepherd's Pie

(topped with homemade mashed potatoes)

Herb Marinated Chicken Breast

(served with a medley of fresh vegetables)

Rigatoni

(with wild mushrooms and scallions in a tomato basil sauce)

Coffee / Tea & Dessert

#2

\$26.95 per person

(tax and gratuity will be added to the check)

Appetizers

Baked Clams Oreganato

(light breadcrumbs and lemon wedges)

and

Tender Fried Calamari

(Served with Marinara sauce)

Salad

House Salad

(mixed baby greens and radicchio served with balsamic vinaigrette dressing)

Entrees

10 oz. New York Sirloin Steak

(served with a medley of fresh vegetables)

Herb-Crusted Baked Salmon

(served with a medley of fresh vegetables)

Maryland Crab Cakes

(with a wild mushroom and tomato sauce)

Chicken Française

(lemon/butter sauce, served with a medley of fresh vegetables)

Shrimp Scampi *(served over a bed of linguine)*

Farfalle

(with shrimp, sun-dried tomatoes, asparagus, garlic and oil)

Rigatoni

(with wild mushrooms and scallions in a tomato basil sauce)

Coffee / Tea & Dessert

Prix Fixe Dinner Menus

#1

\$30.00 per person

(tax and gratuity will be added to the check)

Appetizers

Baked Clams Oreganato

(light breadcrumbs and lemon wedges)

Caprese

(mozzarella, roasted peppers, tomato, and basil with Balsamic vinaigrette)

Homemade Mozzarella Sticks

(with Marinara sauce)

Chicken Fingers

(with Honey Mustard)

Salad

Soup du Jour

House Salad

(mixed baby greens and radicchio served with balsamic vinaigrette dressing)

Entrees

Penne a la Vodka

10 oz. New York Sirloin Steak

Herb-Crusted Baked Salmon

Herb Marinated Chicken Breast

Included

(served Family Style at each table)

Fresh Vegetable Medley of the Day

Homemade Mashed Potatoes

Rice Pilaf

Selection of Fresh Bread

Coffee / Tea & Dessert

#2

\$40.00 per person

(tax and gratuity will be added to the check)

Appetizers

Shrimp Cocktail

(Jumbo shrimp served with freshly-made cocktail sauce)

One Dozen Steamed Clams

(Marinara or White Wine)

Caprese

(mozzarella, roasted peppers, tomato, and basil with Balsamic vinaigrette)

Tender Fried Calamari

(Served with a zesty Marinara sauce)

Soup or Salad

House Salad

(mixed baby greens and radicchio served with balsamic vinaigrette dressing)

Entrees

Rigatoni

(with wild mushrooms and scallions in a tomato basil sauce)

Pan-Seared Tuna

(with Caribbean Mango Salsa)

Broiled Filet of Sole

(in a delicate white wine lemon sauce)

Grilled 16 oz. Sirloin Steak

(marinated and grilled as you like)

Herb Marinated Chicken Breast

(sautéed or grilled)

Included

(served Family Style at each table)

Fresh Vegetable Medley of the Day

Homemade Mashed Potatoes

Rice Pilaf

Coffee / Tea & Dessert