



MAISON
CUISINE



LUNCH MENU

PRICES ARE FOR 25 GUESTS. MENU TO BE ADJUSTED BASED ON FINAL GUEST COUNT

SALADS

Classic Caesar - \$65

Tossed with shaved parmesan cheese & housemade parmesan croutons, with creamy Caesar dressing

Salade Nicoise (no tuna) - \$65

Traditional French salad with hard-boiled egg, red potato, haricot verts & lemon-chive vinaigrette

Asian Chicken - \$75

Sesame-grilled chicken, mandarin oranges, wonton strips & scallions, tossed with sesame ginger dressing

Caprese - \$65

Heirloom tomato, fresh mozzarella & basil, drizzled with balsamic glaze, atop arugula

Butter Lettuce - \$65

Spring greens, raspberries, toasted hazelnuts, goat cheese & balsamic vinaigrette

Arugula - \$65

Spring greens, Shaved parmesan, toasted pine nuts, dried cranberries, fennel & lemon-chive vinaigrette

Spring Mix - \$65

Candied pecans, dried cherries, goat cheese, & balsamic vinaigrette

Spinach - \$65

Topped with strawberries, gorgonzola, caramelized red onion & toasted almonds, with balsamic dressing

Greek - \$65

Kalamata olives, cucumber, tomato, roasted bell pepper, red onion & feta, with oregano vinaigrette

Roasted Red Potato - \$65

In a balsamic aioli, with cherry tomato & red onion

Panzanella - \$70

Parmesan croutons, cherry tomato, roasted bell, artichoke, fresh mozzarella, with creamy balsamic

Mexican Summer - \$65

Romaine, with roasted corn, avocado, pico de gallo, jicama & black beans, with chipotle-ranch

Roasted Beet - \$70

Arugula, with roasted beets, goat cheese, candied walnuts & mandarin oranges

Chopped Antipasto - \$75

Topped with assorted cured meats, cheeses, vegetables & a red wine vinaigrette

Grilled Asparagus - \$65

Lightly grilled asparagus, topped with cherry tomatoes, red onion, & gorgonzola, with a champagne vinaigrette

Goat Cheese Potato - \$65

Tossed with tangy radish, green onion & goat cheese aioli

Watermelon & Red Onion - \$65

Tossed with cucumber, diced jalapeno & crystallized ginger, with mint-infused olive oil

Asian Peanut Noodle - \$65

Served chilled with carrots, scallions & spicy peanut-sesame dressing

Orzo Pasta - \$65

With Greek vegetables, feta & kalamata olives, served chilled in a balsamic vinaigrette

Three Cheese Tortellini - \$75

Tossed with cherry tomato, pine nuts, red onion & shredded parmesan, in a pesto vinaigrette



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MINI SANDWICHES

- Peppered Turkey & Swiss, pesto mayo - \$100
 - Black Forest Ham & Havarti, honey dijon - \$100
 - Roast Beef & Cheddar, horseradish cream - \$100
 - Classic Italian – Salami, ham, provolone - \$100
 - Caprese - Vine-ripened tomato, fresh mozzarella & basil, drizzled with pesto - \$100
 - Grilled Vegetable, with goat cheese - \$100
 - Greek Vegetable, with hummus, kalamata olives, cucumber, tomato, red onion & feta - \$95
- *All sandwiches include organic spring mix & tomato
*Create assorted platters of any of the above

SANDWICHES, A CUT ABOVE...

- Sliced Beef Tenderloin, with arugula & pesto cream - \$160
- Crab & Shrimp Salad, with mango aioli - \$150
- Grilled Chicken, with roasted bell pepper aioli - \$150
- Portobello, with Roasted Peppers & Goat Cheese - \$125
- Roasted Turkey Breast, with cranberry mayo - \$150
- Sonoma Chicken Salad, grapes & walnuts - \$150

WRAPS CAN BE CREATED WITH
(ALMOST) ANY OF THE ITEMS
ABOVE

SOUPS

- Roasted Butternut Squash - \$75
Topped with chives and crème fraiche
- Potato-leek - \$75
With roasted celeriac
- Wild Rice & Mushroom - \$75
Garnished with Italian parsley & crispy shitake
- Carrot-ginger - \$75
With crème fraiche & Italian parsley sprig garnish
- Minestrone - \$75
Hearty Tuscan vegetable & bean soup
- Fire-Roasted Tomato Bisque - \$75
Classic & simple
- Chilled Gazpacho - \$75
With cucumber, tomato, onion garnish
- Chicken & Wild Rice - \$85
With carrot & celery
- Curried Lentil - \$75
With fresh cilantro garnish



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PLATTERS

Mexican Dip Trio - \$70

Guacamole, Pico de Gallo & Mango Salsa, served with housemade chips

Trio of dips - \$70

Truffled White Bean & Goat Cheese, Roasted Bell Pepper Hummus & Olive Tapenade, served with crispy pita chips

Kabobs - \$200

-Curried Chicken

-Garlic-ginger Beef

-Lemon-Garlic Shrimp

-Grilled Vegetables

With various dipping sauces; peanut, plum & pesto

Antipasto Platter - \$80

Assortment of cured meats, marinated & grilled vegetables, imported cheeses, olives, and a basket of Italian bread & focaccia

Cheese & Fruit Board - \$80

A bountiful selection of imported and domestic cheeses displayed with fresh seasonal fruit, and a basket of crusty Italian bread and crackers

Vegetable Crudite Platter - \$75

Colorful array of fresh, seasonal vegetables including carrots, peppers, and broccoli, served with creamy spinach dip on a bed of spring mix

Grilled Vegetable Platter - \$75

Bountiful assortment of marinated & grilled vegetables, served on a bed of spinach, drizzled with goat cheese

Smoked Salmon Display - \$100

Wild-caught smoked salmon, with a basket of flatbread & mini bagels, with cream cheese, cucumber, cherry tomato, hard boiled egg, capers & Dijon mustard

Fruit Board - \$80

Assortment of seasonal fruits including melon, berries, and grapes.

Fruit Skewers - \$90

With mint-honey yogurt

\$125

Cookie Jars - \$75

Chocolate chip-graham cracker, snickerdoodle, double chocolate, ginger snap

COFFEE & TEA SERVICE

Regular & Decaf fair trade coffee & tea, with assorted sweeteners & cream

\$50

CHILLED BEVERAGES

-Fresh squeezed orange juice

-Assorted soda (coke, diet coke, sprite & ginger ale)

-Bottled water & LaCroix

\$50

ANY SANDWICHES, SALADS, ETC.
CAN BE MADE INTO A BOXED
LUNCH WITH CHIPS & A COOKIE.

(ALMOST) ANYTHING ON OUR
MENU CAN BE MADE GLUTEN
FREE AND/OR DAIRY FREE.

PLEASE CALL OR EMAIL US FOR A
QUOTE OR CUSTOMIZED MENU
312-315-4479
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