

# VELOUTÉ

## Hors d'Oeuvres

### Petit Croque Monsieur **\$3.50/ per serving**

Toasted semolina bread  
with smoked ham, Swiss cheese,  
& Bechamel cream sauce.

### Fromage Board **\$8.50/ per serving**

Port Salut, Asiago, Herbed Goat Cheese, & Brie,  
served with an assortment of crackers,  
olives, honey & seasonal fruit \*GF available

### Roasted Vegetable Crudite **\$8.00/ per serving**

Roasted seasonal vegetables served  
with hummus and yogurt-mint sauce.

### Pâté **\$5.00/ per serving**

Chicken liver pate terrine,  
served with cornichon & toasted baguette

### Stuffed Mushroom **\$3.50/ per serving**

Fromage & spinach roasted mushroom

### Cocktail de Crevettes **\$8.00/ per serving**

French-style shrimp cocktail

### Peach Crostini (Seasonal) **\$4.50/ per serving**

Grilled peach on a toasted baguette,  
with a whipped honey-goat cheese & balsamic reduction

### Pear-Bleu Crostini (Seasonal) **\$4.50/ per serving**

white wine-poached pear, bleu cheese  
& candied walnuts on toasted baguette

### French Onion Sliders **\$6.50/ per serving**

Sliced roast beef, Swiss, caramelized onion &  
sweet onion aioli on a petit sweet roll

### Brie Vol au Vent **\$4.00/ per serving**

Brie cheese & tart cherry marmalade in puff pastry

### Smoked Salmon Vol au Vent **\$4.00/ per serving**

Smoked salmon and dill crème fraîche  
in buttery puff pastry

### Crab Cakes **\$5.00/ per serving**

served with roasted red pepper coulis  
\*GF available

### Oysters **\*Market Price**

(fresh or rockefeller)

### Wild Mushroom Vol au Vent **\$4.00/per serving**

Sauteed garlic-herb wild mushrooms  
in buttery puff pastry

### Escargot Vol au Vent **\$4.50/ per serving**

Land snail in garlic parsley butter  
& puff pastry

### Tomato-Mozzarella **\$3.50/ per serving**

cherry tomatoes, mozzarella & basil  
drizzled with a balsamic reduction

### Prosciutto-wrapped Cantaloupe (Seasonal) **\$4.50/ per**

slices of cantaloupe wrapped in prosciutto & drizzled with  
balsamic reduction & fresh basil



# VELOUTÉ

## Soupes et Salades

### House Salad **\$5.50/ per serving**

*Spinach/arugula greens with red onion & tomatoes, tossed with a house-made lemon-honey vinaigrette.*

### Carrot Salad **\$5.50/ per serving**

*Julienne fresh carrots tossed with lemon vinaigrette*

### Soup du Jour **\$5.50 cup/ \$8.50 bowl**

*seasonal/daily soup special*

### Grilled Salmon Salad **\$23.50/ per serving**

*Grilled salmon served on fresh spinach & spring mix, topped with quinoa, pickled red onion, tomato, avocado, & our house-made honey-lemon vinaigrette*

### Strawberry Spinach Salad **\$8.50/ per serving**

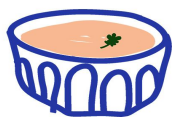
*Baby leaf spinach tossed with fresh strawberries, goat cheese, and raspberry vinaigrette.*

### Warm Goat Cheese Salad **\$10.00/ per serving**

*Pan-seared goat cheese on a bed of spring greens, red onion & fresh berries with a raspberry vinaigrette*

### Salade Niçoise **\$21.50/per serving**

*Tuna steak, anchovies, hard boiled eggs, potatoes, kalamata olives, green beans, tomatoes, fresh Bibb lettuce greens & our house-made balsamic vinaigrette.*



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## Moules & Pomme Frites\*

(Mussels served with hand-cut sea salt fries)

\*Mussels & Pomme Frites only available when chef is on-site

\$18/per serving

Marinière

*Shallots, white wine & thyme*

Niçoise

*Tomato, olives, herbes de Provence*

Curry

*White wine, shallots, cream, curry*

Roquefort

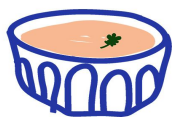
*Bleu cheese, cream*

Saffron

*fresh tomatoes, cream*

Poulette

*Cream, shallots, herbs, white wine*



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## Entrées

**Beef Bourguignon \$40.00/per serving**

*Slowly braised in red wine & brandy, served with whipped potatoes & tri-colored carrots*

**Beef Wellington \$45/per serving**

*6 oz Petite filet in a mushroom cream sauce, baked in puff pastry & served with broccolini*

**Cassoulet (seasonal) \$30/per serving**

*Duck leg confit, garlic sausage, pork belly, white beans*

**Magret de Canard \$35/per serving**

*Seared duck breast in a green peppercorn sauce, served with potato gratin & broccolini*

**Poulet Rôti \$25/per serving**

*Free-range chicken slowly roasted in au jus, served with smashed fingerling potatoes & tri-colored carrots*

**Coq au Vin \$30/per serving**

*Braised chicken in red wine & brandy served with whipped potatoes & tri colored carrots*

**Stuffed Cornish Hen \$35.00/per serving**

*with wild mushroom risotto on a “nest” of crispy julienned leeks & tri-colored carrots*

**Noix de st Jacques \$35.00/per serving**

*Seared sea scallops on a bed of leek fondue, served with creamy risotto & broccolini*

**Bouillabaisse \$38/per serving**

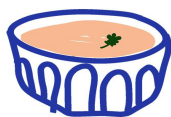
*Fish & seafood in a saffron tomato-garlic broth with shaved fennel & potatoes.*

**Grilled King Salmon \$35/per serving**

*With a lemon beurre blanc, creamy risotto & broccolini*

**Truite Meunière \$30/per serving**

*Pan-seared trout with creamy risotto, roasted seasonal vegetables & an almondine sauce*



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## Sucres

(dessert)

**Chocolate Tuxedo Mousse \$7.50/ per serving**

*Dark chocolate & white chocolate  
with ganache shavings*

**Crème Brûlée \$8.00/ per serving**

*(passion fruit, chocolate, vanilla, raspberry, coffee)*

**Clafoutis \$7.50/ per serving**

*black cherries baked in a flan-like custard*

**Fresh Fruit Tart \$8.00/ per serving**

*with seasonal fruit, vanilla pastry cream &  
a sweet butter crust*

**Île Flottante \$7.00/ per serving**

*Light meringue floating in vanilla anglaise*

**Eclairs \$7.00/ per serving**

*Vanilla cream filled puffs, topped  
with dark chocolate ganache.*

**Bavarois au Framboise \$7.50/ per serving**

*Vanilla and cream sponge cake with raspberry*

**Pièce Montée\* \$15.00/ per serving**

*Traditional French wedding cake*

*\*a tower of profiteroles held together  
with caramelized sugar*

**French Apple Tarte \$7.50/ per serving**

*tart apple slices baked on top of a sweet butter crust.*

**Pear Bourdaloue \$7.50/ per serving**

*white wine poached pears, baked in  
an almond frangipane & sweet butter crust*

**Dark Chocolate Tarte \$7.00/ per serving**

*a dark Belgian chocolate ganache,  
baked in a sweet butter crust*

**Parisian Flan \$7.00/ per serving**

*Tahitian vanilla custard,  
baked in a sweet butter crust*

*For your next breakfast, lunch or special event, indulge in French Provencal fare.*

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