



Bonjour!

Congratulations on your engagement! Thank you for considering Pour la France! Catering for your upcoming wedding. The wedding specialists at Pour la France! Catering have expertise in planning every aspect of an elegant and memorable event. Every wedding is unique and we are dedicated to bringing your vision of your special day to life. The difference between an ordinary wedding and an extraordinary wedding is in the details. From small and intimate to large and lavish, Pour la France! Catering has the knowledge and resources to help you create everything you have envisioned for the perfect wedding day. The food at Pour la France! Catering is always exceptional. Our professional chef will use only the freshest ingredients and will create a menu designed to impress your guests. Our event staff at Pour la France! Catering is professional and have years of experience working in the event industry and will follow through on every detail. Pour la France! Catering is dedicated to creating a perfect menu while working within your budget. We will bring your whole event together flawlessly. We look forward to creating a truly unique and beautiful experience to celebrate your wedding day.

Ordering Guidelines:

Our wedding menus are offered as a guideline to help with ideas for your special day. Our sales associates will help you with any ideas you have and can custom create your ideal menu.

Bar Service:

Whether you are serving beer and wine or having a full bar, Pour la France! Catering can handle all of your beverage needs.

Wedding Cake Service:

Our professional staff will be happy to cut and serve your wedding cake at no extra cost as well as provide disposable cake plates, Pour la France! cocktail napkins and forks.

Rental Equipment:

Pour la France! Catering will work with you to arrange any rentals you may need, from china, silverware and elegant tablecloths to tables, chairs and tents.

Deposits and Payments:

A \$200 deposit is required to hold the date of your event. Upon signature of a proposal, a 50% deposit is due with the balance due three days before your event.

Please ask us about our other Pour la France! Menus

***Corporate
Hors D'oeuvre
Picnic
Holiday***

Hors D'oeuvres Selections

Served Butler or Buffet Style



Hot Hors D'oeuvres

East Meets West Island Style Crab Cakes

Dungeness Lump Crab and Maryland Blue Crab Lightly Fried and Served with a Sairacha Aioli

Shredded Pork Empanadas

Ancho Braised Pulled Pork with a Black Bean Pico de Gallo and Chipotle Queso Fresco. Wrapped in a House Made Masa and Baked to Golden Perfection

Brie & Pear Quesadillas

D'Anjou Pears and French Brie Cheese Folded into a Fresh Made Flour Tortilla

Mini Carnitas

Mini Puff Pastry Cups Stuffed with Crispy Slow Roasted Pork Carnitas Topped with a Sweet Corn Pico de Gallo

Mini Frittata

Ham and Spinach Sautéed in Butter and Baked in Fresh Farm Eggs and Sharp Vermont Cheddar Cheese

Reuben Eggroll

Hand Sliced Pastrami, Aged Baby Swiss Cheese and Caraway Sauerkraut Rolled into a Crispy Egg Roll Skin and Drizzled with House Made Thousand Island Dressing

Baked Artichoke Squares

Slow Roasted Artichoke Hearts Combined with Cream, Butter and Spinach. Wrapped in Phyllo Dough and Baked until Golden Brown

Saté Melange

Skewers of Chicken, Beef and Shrimp Served with Peanut Sauce, Tai Chili Sauce and Ginger Teriyaki Sauce

Spanikopita

Fresh Phyllo Squares Filled with Spinach and Feta Cheese

Meatball Medley

Swedish Meatballs - Accompanied by a San Marzano and Merlot Tomato Sauce

Bleu Cheese Meatballs - Drizzled with a Chardonnay Dijon Sauce

Bison Meatballs - Cooked in a Chianti Classico Sauce

Maple Bacon Wrapped Andouille Sausage

Served with a Spicy Mustard Dipping Sauce

Mini Beef Tenderloin Wellington

Seasoned Beef Tenderloin Covered in a Spinach and Cream Sauce, Wrapped in Puff Pastry and Baked to a Perfect Pink Center. Classic Beef Demi-Glace Compliments this Savory Dish

Salmon en Croûte

Fresh Atlantic Salmon and Cream Cheese Wrapped in Puff Pastry then Baked to a Golden Brown. Served with a Dill Aioli

Lamb Chops

Mini Lamb Chops Served with a Whole Grain Mustard Herb Sauce

Japanese Pork Gyozas

Pan Seared Dumplings Served with a Delicious Sesame Ginger Dipping Sauce and Shredded Cabbage

House Made Sweet Corn and Avocado Pico de Gallo

Served with House Made Tortilla Chips

Boursin Stuffed Mushrooms

Large Button Mushrooms Stuffed with Boursin Cheese. Baked and Topped with Breadcrumbs and Fresh Parmesan Cheese

Crab and Cilantro Stuffed Jalapenos

Fresh California Jalapeños Stuffed with Maryland Blue Crab Meat Tossed in a Cilantro Dressing, Panko Breaded and Deep Fried

Cappicola and Wild Mushroom Arriancine

Thick Cut Italian Bacon and Wild Mushrooms in an Aromatic Risotto Deep Fried to Golden Deliciousness



Hot Hors D'oeuvres (Continued)

Stuffed Tomatoes with Lamb Wild Rice and Spinach

Ground Lamb Shoulder Spiced with Moroccan Herbs and Spices. Combined with Wild Rice and Colorado Baby Spinach and Stuffed into Beefsteak Tomatoes and Slow Roasted

Goat Cheese and Chorizo Potato Tarts

Butter Poached Baby Red Potatoes Stuffed with Boulder Haystack Mountain Goat Cheese and Spicy Chorizo. Topped with a Parmesan Asiago Blend and Baked

"Adult Ham and Cheese"

Toasted Sourdough, Avocado, Smoked Gouda and Watercress Wrapped in Prosciutto

Baby Polenta Cakes

Crisp Buttery Polenta Rounds Topped with Portabella, Roasted Grape Tomato, Shaved Manchego and Fried Sage

Artichoke & Exotic Mushroom Phyllo Strudel

With a Honey Balsamic Drizzle



Cold Hors D'oeuvres

Smoked Salmon on Rye

Pumpernickel, Crème Fraîche and Chives

Petit Sandwiches

The Finest Cuts of Turkey, Lean Ham and Rare Roast Beef with Swiss and Sharp Cheddar Cheeses. Vegetarian Sandwiches Included. Served with Dijonnaise on a Selection of Fresh Baked Assorted Cocktail Rolls and Mini Croissants

Mixed Grill Specialty Sandwiches

Mesquite Chicken, Swiss Cheese and Dijonnaise

London Broil with Pepperjack Cheese and Creamy Horseradish Sauce

Smoked Salmon, Fresh Spinach and Roasted Red Pepper Chili Mayonnaise

All Served on Fresh Artisan Rolls and Mini Croissants

Vietnamese Pork Spring Rolls

Tender Pulled Pork with Bean Sprouts, Carrots, Peppers, Romaine Hearts and Cilantro. Served with a Spiced Ginger Sauce

Salmon Phyllo Cup

with Crème Fraîche Caper and Dill

Ceviche Shooters

Shrimp, Tilapia, Red Onion and Fresh Tomatoes Mariated in Cilantro and Lime Juice. Served in a Shot Glass with Plantain Chips

Aged Bleu Cheese

Topped with Sour Cream Cherry Sauce. Served with Specialty Crackers and Fresh Baguettes

Classic Shrimp Cocktail

Chilled Jumbo Gulf Shrimp Served with our own Pour la France! Cocktail Sauce and Lemon Wedges

California Rolls

Fresh Crabmeat, Avocado, Cucumber, Mayonnaise and a Dash of Wasabi Surrounded by Sweet White Rice. Served with Soy Sauce and Wasabi

Classic Cheese Display

A Beautiful Selection of Cheeses. Served with Fresh Baguette Slices and Specialty Crackers

Beef Carpaccio

Drizzled with a Dijon Gorgonzola Mustard, Served with Tortilla Crisps

Poached Salmon

A Pour la France Specialty. We Poach a Beautiful Atlantic Salmon Filet then Season, Chill and Serve with a Dill Mayonnaise and Specialty Crackers

Hawaiian Tuna Poke

With Honey Soy Sauce Served on a Wonton Crisp

Tea Smoked Duck Lettuce Cups

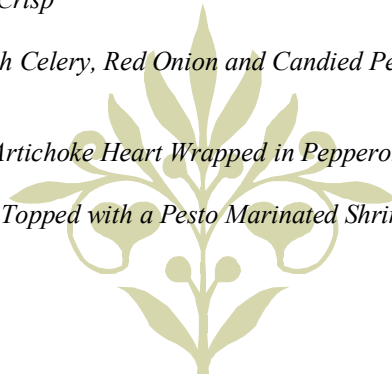
Oolong Tea Smoked Duck Breasts Diced with Celery, Red Onion and Candied Pecans. Drizzled with an Asian Chili Lime Sauce

Antipasto Rolls

Pecorino, Roasted Red Pepper and Grilled Artichoke Heart Wrapped in Pepperoni and Prosciutto

Pesto Shrimp Cups

Croustade Cups Filled with Basil Pesto and Topped with a Pesto Marinated Shrimp



Entrées

Oven Roasted Maple Leaf Farms Duck Legs

Air Dried Duck Breast Roasted and Basted in an Herb Butter until Perfectly Crispy then Served with a Brandied Fig Sauce

Chantrelle and Spinach Stuffed Colorado Trout

Colorado Baby Spinach Wilted in Garlic Butter and Tossed with Fresh Chantrelle Mushrooms and Topped with a Lemon Thyme Herb Butter

Stuffed Flank Steak

Sundried Tomatoes, Shiitake Mushrooms and Prosciutto Rolled into a Butterflied Flank Steak Accompanied by an Argentinian Chimmichuri

Shrimp and Blue Corn Chile Rellenos

Black Tiger Shrimp Marinated in Tequila and Fresh Cilantro Grilled and Topped with a Jack Daniels Chipotle Cream Sauce

Lobster Gnocchi

House Made Sweet Potato Gnocchi and Butter Poached Maine Lobster Tail Meat Covered in a Saffron Cognac Cream and Shaved Fennel

Open Face Phyllo Purse

Roasted Chicken, Caramelized Seasonal Vegetables, Wild Rice and a Roasted Garlic Sauce

Pan Roasted Venison Chops

Caramelized Baby Root Vegetables, Pomme Purée and a Huckleberry Reduction

Butternut Squash Ravioli

Handmade Pasta Wrapped Around a Velvety Butternut Squash and Mascarpone Puree. Sautéed in a Brown Sage Sauce

Coriander Lime Chicken

Fresh Coriander Ground with Cilantro, Lime and Peruvian Spices used as both the Marinade and the Sauce for this Spicy South American Favorite

Short Ribs Tagine

Fork Tender Beef Short Ribs Make up the Base for this Hearty Moroccan Style Stew Spiced with Smoked Paprika, Cumin and Juniper

Horseradish Crusted Salmon

Fresh Grated Horseradish and Potato makes a Perfect Crispy Crust for a Fresh Atlantic Salmon Filet Served with a Mild Horseradish Aioli

Grilled Peach Pork Chops

With Peach Riesling Sauce and Sliced Grilled Peaches

Artichoke and Tarragon Stuffed Chicken Breast

Garlic Butter Roasted Artichoke Hearts Diced and Mixed with Fresh Tarragon Bread Crumbs and Fontina Cheese, then Stuffed in a Red Bird Chicken Breast and Oven Roasted over Mirepoix and Thyme

Bistro Style Beef Short Ribs

With Rosemary Demi Sauce

Oven Roasted Tri Tip of Beef

With Bleu Cheese, Wild Mushrooms and Onions

Mediterranean Stuffed Chicken

Tender Chicken Breast Stuffed with Baby Spinach, Mushrooms, Onions and Sun Dried Tomatoes. Served with a White Wine Jus

Coq Au Vin

A Classic French Dish. Our Plump, Juicy Chicken Thighs are Sautéed in Butter then Finished with Mushrooms and Pearl Onions in a Red Wine Sauce. Topped with Crisp Bacon

Stuffed Chateaubriand

Oven Roasted Beef Tenderloin Stuffed with Wild Mushroom Duxelle and Served with a Burgundy Demi Glace

Grilled Vegetable Napoleon

Puff Pastry Filled with Grilled Eggplant, Squash, Zucchini, Onions and Peppers. Topped with a Tomato Vodka Cream Sauce

Tangerine Pastilla Chili Barbeque Chicken

Dried Passilla Chilies Ground into a Paste with Fresh Squeezed Tangerine Juice then Rubbed into a Fresh Chicken Breast and Grilled to Perfection

Sundried Tomato and Focaccia Stuffed Lemon Chicken

With a Citrus Beurr Blanc, Butterflied and Stuffed with a Zesty Sundried Tomato and Crumbled Focaccia Bread

Salads

French Garden Salad

Fresh Mixed Greens, Shaved Carrots, Cucumbers, Cherry Tomatoes and Red Onions with your Choice of Dressing

Spinach Salad

Baby Spinach Leaves Topped with Sliced Red Onion, Mushrooms, Strawberries, Crumbled Bacon and Bleu Cheese with a Balsamic Bacon Dressing

Asian Pear and Roquefort Salad

With Mixed Greens and a Pear Anise Vinaigrette

Apple Peanut Salad

With a Coconut Curry Dressing

Mango and Boston Bibb Salad

With Pine Nuts and a Mint Dressing

Cold Buckwheat Soba Noodle Salad

With Cucumber and Bell Peppers

Winter Berry Salad

Arugula, Goat Cheese, Berries and Candied Walnuts with a White Balsamic Dressing

Chopped Wedge Salad

Iceberg and Romaine Chopped and Topped with Tomatoes, Bacon, Red Onion and House Made Bleu Cheese Dressing

Crispy Asian Salad

Baby Red and Green Romaine, Red Peppers and Snap Peas Tossed in a Soy Honey Vinaigrette

Bistro Caesar Salad Wedge

Focaccia Croutons, Parmesan Curls and Caesar Dressing

Sides

Tempura Avocado and Vegetables

With a Sracha Dipping Sauce

White Bean and Spinach Cassoulet

Great Northern Beans Slowly Stewed and Finished with Wilted Spinach

Smoked Cheddar Polenta

Italian Cornmeal and Vermont Cave Aged Smoked Cheddar Cheese

Roasted Squash and Parsnip Succotash

Tossed in a Maple Brown Butter and Lemon Thyme Glaze

Cracked Black Pepper and Sea Salt Rosemary New Potatoes

New England Baby Red Potatoes Tossed in Olive Oil and Fresh Rosemary

Fresh Farm Roasted Vegetables

Seasonal Vegetables Tossed in Extra Virgin Olive Oil, Fresh Garlic and Cracked Black Pepper. Roasted in a Cast Iron Skillet until Perfectly Caramelized

Apple Stuffed Acorn Squash

A Mélange of Fuji and Granny Smith Apples Slow Baked in a Fresh Nutmeg and Cinnamon Butter then Stuffed into an Acorn Squash and Roasted Again

Artichoke Au Gratin

Fresh Baked Artichoke Hearts Smothered in a Parmesan Béchamel Sauce, Topped with Panko Bread Crumbs and Baked to Golden Perfection

Garlic White Cheddar Mashed Potatoes

Colorado Russet Potatoes Steamed, then Mashed with Cream, European Butter and Aged Sharp White Cheddar

Mashed Sweet Potatoes

With a Sage Brown Butter

Grilled Asparagus

With a Warm Coriander and Bacon Vinaigrette. Tossed with Fontina Cheese

Casual Wedding Buffets

\$13.50 - \$19.95



Herb Roasted Chicken

*Boneless, Skinless Chicken Breast Slow Roasted with Herbs and Spices
Mozzarella Scalloped Potato Casserole
French Garden Salad with a House Made Vinaigrette Dressing
Fresh Dinner Rolls with Whipped Butter*

Baked Italian Lasagna

*Layers of Ricotta Cheese, Provolone Cheese, Homemade Meatballs and Italian Sausage with a Marinara Sauce
Fresh Caesar Salad with Romaine Lettuce, House Made Croutons, Shaved Parmesan Cheese and Caesar Dressing
Fresh Garlic Cheese Bread*

Pineapple Teriyaki Glazed Salmon

*An Atlantic Salmon Filet Grilled then Basted with a Decadent Pineapple Teriyaki Sauce and Caramelized until Golden Brown
Wild Rice Pilaf
Glazed Carrots
Crispy Asian Salad with Baby Red and Green Romaine, Red Peppers and Snap Peas Tossed in a Soy Honey Vinaigrette
An Assortment of Artisan Breads and Whipped Butter*

Roasted Vegetable Lasagna

*Layers of Ricotta Cheese, Provolone Cheese, Fresh Garden Roasted Vegetables Served in a Béchamel Crème Sauce
Fresh Caesar Salad with Romaine Lettuce, House Made Croutons, Shaved Parmesan Cheese and Caesar Dressing
Fresh Garlic Cheese Bread*

Buffet De Mexique

Fajita Chicken and Slow Roasted Pulled Beef Served with Spanish Rice, Ranchero Beans, Warm Flour Tortillas and Crisp Tostada Shells. Includes Shredded Lettuce, Cheddar Cheese, Salsa and Sour Cream

**Add Guacamole and Tortilla Chips*

London Broil

*Marinated Flank Steak Grilled with a Whiskey Peppercorn Sauce
Herb Roasted Baby Red Potatoes
Green Bean Amandine
Endive & Radicchio Salad with Red Onions, Roasted Red Peppers and Basil, Served with a Balsamic Vinaigrette
An Assortment of Artisan Breads and Whipped Butter*



Traditional Wedding Buffets

\$19.95 - \$29.95



Mediterranean Chicken

Baked Artichoke Squares

Slow Roasted Artichoke Hearts Combined with Cream, Butter and Spinach. Wrapped in Phyllo Dough and Baked until Golden Brown

Spinach Salad

Baby Spinach Topped with Sliced Red Onion, Mushrooms, Strawberries, Crumbled Bacon and Bleu Cheese with a Balsamic Bacon Dressing

Herb Roasted Baby Red Potatoes

Orange Almond Glazed Carrots

Mediterranean Chicken

Stuffed with Baby Spinach, Mushrooms, Onions and Sun Dried Tomatoes. Served with a White Wine Jus

An Assortment of Artisan Breads and Whipped Butter

Maryland Style Clam Bake

A Traditional East Coast Favorite

"Adult Ham and Cheese"

Toasted Sourdough, Avocado, Smoked Gouda and Watercress Wrapped in Prosciutto

Asian Pear and Roquefort Salad

with Mixed Greens and a Pear Anise Vinaigrette.

New England Baby Red Potatoes

Sweet Butter Poached Corn on the Cob

Slow Baked Clams, Mussels, Shrimp, Salmon and Crawfish

An Assortment of Artisan Breads and Whipped Butter

Flat Iron Steak

East Meets West Island Style Crab Cakes

Dungeness Lump Crab and Maryland Blue Crab Lightly Fried and Served with a Sairacha Aioli

Spinach Salad

Baby Spinach Topped with Sliced Red Onion, Mushrooms, Strawberries, Crumbled Bacon and Bleu Cheese with a Balsamic Bacon Dressing

Herb Roasted Baby Red Potatoes

Orange Almond Glazed Carrots

Flat Iron Steak

With a Mushroom Demi Glace. Sliced into Medallions

An Assortment of Artisan Breads and Whipped Butter

French Bistro

French Bistro Appetizer

Bulbs of Roasted Garlic and Brie Wedges with Grilled Breads and a Selection of Sliced Fruits

Chopped Wedge Salad

Iceberg and Romaine Chopped and Topped with Tomatoes, Bacon, Red Onion and House Made Bleu Cheese Dressing

Parmesan Rosemary Potatoes

Chilled Grilled Vegetables

Braised Beef Ribs with a Port Demi-Glaze

An Assortment of Artisan Breads and Whipped Butter



Elegant Wedding Buffets

\$29.95 - \$35.95

Classic

Classic Shrimp Cocktail

Chilled Jumbo Gulf Shrimp Served with our own Pour la France! Cocktail Sauce and Lemon Wedges

Aged Bleu Cheese

Topped with Sour Cream Cherry Sauce. Served with Specialty Crackers and Fresh Baguettes

Wedge Salad

Iceberg Wedge Topped with Tomatoes, Bacon, Red Onion and House Made Bleu Cheese Dressing

Garlic Mashed Potatoes

Grilled Buttered Asparagus

Herb Salt Crusted Beef Prime Rib

and

Lemon Dill Grilled Salmon

Fresh Sourdough Rolls with Whipped Butter

Colorado

Lamb Chops

Mini Lamb Chops served with a Whole Grain Mustard Herb Sauce

Brie & Pear Quesadillas

D'Anjou Pears and French Brie Cheese Folded into a Fresh Made Flour Tortilla

Mango and Boston Bibb Salad

with Pine Nuts and a Mint Dressing

Apple Stuffed Acorn Squash

A Mélange of Fuji and Granny Smith Apples Slow Baked in a Fresh Nutmeg and Cinnamon Butter then Stuffed into an Acorn Squash and Roasted Again

White Bean and Spinach Cassoulet

Chestnut Pappardelle with a Broccoli Rabe

Pan Roasted Venison Chops

Caramelized Baby Root Vegetables, Pomme Purée and a Huckleberry Reduction

Fresh Sourdough Rolls with Whipped Butter

Taste of Italy

Beef Carpaccio

Drizzled with a Dijon Gorgonzola Mustard, Served with Tortilla Crisps

Capicola and Wild Mushroom Arriancine

Thick Cut Italian Bacon and Wild Mushrooms in an Aromatic Risotto Deep Fried to Golden Deliciousness

Bistro Caesar Salad

Focaccia Croutons, Parmesan Curls and Caesar Dressing

Spaghetti Marinara

Artichoke Au Gratin

Italian Sausage and Spinach Lasagna

Chicken Parmesan

A Breaded Chicken Filet Topped with Marinara and Fresh Mozzarella Cheese

An Assortment of Artisan Breads and Whipped Butter

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303-777-4773

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Pour la France! Catering

Brunch

French Quarter

Andouille Sausage and Sharp Cheddar Quiche
Crisp Bacon
Potatoes Au Gratin
Fresh Fruit Display
Banana Beignets
Tossed in Vanilla Cinnamon Sugar



Sante Fe

New Mexico Benedicts
Smoked Cheddar Polenta, Roasted Poblanos and Chorizo Patties Topped
with a Fresh Poached Egg
Pecan Asparagus Salad
Tossed in a Warm Bacon Vinaigrette
Parisienne Potatoes
Tossed in a Warm Bacon and Chive Vinaigrette
Fresh Fruit Display
An Assortment of Pastries
Including Filled Croissants, Fruit Danishes, Bagels, Muffins and Fruit
Breads

New York

New York Frittata
With Cream Cheese, Tomatoes and Chives
Sausage Patties
Thyme and Sour Cream Potato Pancakes
with Pecan Apple Sauce and Crispy Pancetta
Fresh Fruit Display
Smoked Salmon Platter
Caper Berries, Red Onions, Hard Boiled Egg, Sliced Tomatoes, Mini
Bagels and Cream Cheese



Omelet Bar

Farm Fresh Omelets Made on Site
Black Forest Ham, Diced Bell Peppers, Minced Red Onion, Roma Tomatoes, Shredded Pepper Jack Cheese and Cave Aged
Cheddar Make up the Perfect Accompaniments for the Ultimate Omelet Bar
(Call to Request a Chef)