

Belga

RECEPTION MENU 45.00 PER PERSON

PASSED HORS D OEVRES

(CHOOSE 3)

Sausage bites, currywurst, chicken, cherry-duck, served naked
Ham & potato croquettes, herb lemon aioli
Avocado toast, pea hummus, radish, pickled onion, lemon oil & sea salt
Falafel & herbed yogurt
Steak bites, sauce au poivre

STATIONED

(CHOOSE 3)

Crudités, market vegetables & herbed yogurt
Frites, garlic aioli & curry ketchup
Flatbread, green & yellow zucchini, pickled onion, lemon, ricotta, arugula
& herbs
Flatbread, ham & gruyere, endive & thyme
Charcuterie board, grilled bread & accoutrement
Cheese board, grilled bread & accoutrement

DESSERTS

(CHOOSE 1)

Chocolate bites

Belgian Waffles with chocolate, strawberry, vanilla dipping sauces (+4)

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LUNCH MENU 30.00 PER PERSON

LUNCH BITES

Crudités, market vegetables & herbed yogurt

APPETIZERS

(CHOOSE 2)

Frites, garlic aioli, house-made ketchup & curry ketchup

Kale salad, anchoiade vinaigrette, fried bread & feta

Flatbread, green & yellow zucchini, pickled onion, lemon, ricotta & herbs (+\$3 per person)

Avocado toast, pea hummus, lemon oil, radish, pickled onion & sea salt

MAINS

(CHOOSE 2)

Sausage board, currywurst, chicken, cherry-duck served naked

Chicken paillard, with warm potato & kale salad (+\$3 per person)

Salad lyonnaise, frisee, grilled asparagus, lardons, soft egg, shallot vinaigrette

Turkey sandwich, fruit mostarda, avocado & dijonnaise

Falafel, grilled asparagus, arugula, yogurt, pea hummus, grilled flatbread

DESSERT

(CHOOSE 1)

Chocolate bites & beer truffles

Belgian waffle, chocolate, crème anglaise & strawberry dipping sauces (+\$4 per person)

A LA CARTE

Oysters, on the half shell, traditional accoutrement (+\$33/dozen)

Charcuterie board (+\$39/per board)

Cheese board (+\$39/per board)

*Prices are exclusive of 8.75% tax and 20% gratuity • Beverages will be charged on a per consumption basis
All items on selected menu are prepared family style for the entire table • Please note menu items are subject to change*

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DINNER MENU 40.00 PER PERSON

COCKTAIL BITES

Crudités, market vegetables & herbed yogurt
Ham and potato croquettes, herb lemon aioli

APPETIZERS

(CHOOSE 2)

Frites, house-made curry ketchup & garlic aioli
Avocado Toast, hummus, pickled onion, radish, lemon oil & sea salt
Flatbread, squash, pickled onion, lemon, ricotta & herbs
Flatbread, ham, gruyere, endive, thyme
Kale salad, anchoiade vinaigrette, fried bread & feta

MAINS

(CHOOSE 2)

Roasted half-chicken, wilted kale, candied carrots & garlic jus
Sausage board, currywurst, chicken, cherry-duck served naked
Falafel, english pea hummus, yogurt, flatbread
Pork Chop, green bean, lardon, tomato (+\$5)
10oz New York strip, au poivre (+\$5)
Grilled salmon, cranberry beans, spinach, persillade (+\$3)

SIDES

(CHOOSE 1)

Sauteed broccolini with crushed red pepper & grana padano
Cauliflower, vaudovan, golden raisins & almonds
Spaetzle & braised cabbage

DESSERT

(CHOOSE 1)

Chocolate bites
Fruit Tart, crème anglaise, fresh seasonal fruits (+3)
Belgian waffle, chocolate sauce, crème anglaise & strawberry dipping sauces (+\$4)
Flourless chocolate cake with brandied cherries & vanilla ice cream (+\$4)

A LA CARTE

Oysters, on the half shell, traditional accoutrement (+\$33/dozen)
Charcuterie board (+\$39/per board)
Cheese board (+\$39/per board)

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BRUNCH MENU 30.00 PER PERSON

BREAKFAST BITES

Crudités, market vegetables & herbed yogurt
Brioche beignets, cinnamon sugar & crème fraîche

APPETIZERS

(CHOOSE 2)

Frites, house-made curry ketchup & garlic aioli
Kale salad, anchoiade vinaigrette, fried bread & feta
Belgian waffles, seasonal fruit, maple syrup & chantilly cream

PLATES

(CHOOSE 2)

Vegetable scramble, sheep's milk feta
Sausage board, currywurst, chicken or cherry-duck, served naked
Pork schnitzel, spätzle & sunny eggs (+4)
Waldorf salad, grilled chicken, walnuts, apple, celery, point reyes blue & grapes

SIDES

(CHOOSE 1)

Seasonal fruit
Grilled levain toast & jam
Smashed crisply potatoes & rosemary
Bacon
house-made breakfast sausage

A LA CARTE

Oysters, on the half shell, traditional accoutrement (+\$33/dozen)
Charcuterie AND/OR cheese board (+\$39/per board)

*Prices are exclusive of 8.75% tax and 20% gratuity • Beverages will be charged on a per consumption basis
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