



JLToGo

event planning & catering by JEAN-LOUIS

61 Lewis Street Greenwich CT 06830 USA

Phone (203) 622-8450



Cocktail Hors d'Oeuvre

	Amuses Bouche		HOW MANY
Foie Gras terrine de la maison on toast	Glazed with red wine sauce or natural	4 pieces \$9.50	
Own made country style pâté English sandwich	Finish with fresh tomato and cornichon	4 pieces \$6.50	
Fish sausage with scallops, shrimp and crab meat	Serve with spicy tomato coulis – Serve with mini skewer	One week notice \$2.00/person	
Cooked Shrimp Cocktail With sauce	per pound	Market price	
	Shots 2OZ served in plastic shot glass		
Green pea coulis with cardamom		\$1.80	
Pickled red beet and goat cheese		\$1.80	
Corn and duck confit en gelée		\$1.80	
	Soups 3OZ You provide espresso cups		
Diced vegetables cooked in carrot and saffron broth		\$2.00 with seafood \$4.00	
Vichyssoise of leek & potato – smooth		\$1.80	
Oxtail consommé		\$6.00 per person with foie gras \$8.00	
	Savory pastry		
Palmier with smoked salmon	Seasoned with anis seeds	\$20.00 for 10 pieces	
Pig in a blanquet	Seasoned with Dijon mustard	\$20.00 for 10 pieces	
Leek quiche on baguette	Better if re-warmed	\$20.00 for 10 pieces	
Comte cheese and Jalapeno Gougere	Better if re-warmed	\$20.00 for 30 pieces	
	Dessert - Entremets		
3 fruits skewer		3.50	
English coco		1.75 each	
Strawberry in hibiscus gelée	Served in plastic shot	5.00	
Warm super thin apple tart	Better if re-warmed	\$4.50	
Chocolate “Crunch”		\$4.50	

CHOCOLATE - created by chef Jean-Louis Gerin

Marriage of the purest cocoa and delicate perfumer's natural essences

<p style="text-align: center;"><i>“Chocolats épicés”</i></p> <p>Noix de Muscade - Cannelle – Coriandre - The - Tao Jasmine Indira</p> <p style="text-align: center;"><i>“Chocolats aux essences naturelles”</i></p> <p>Bergamote – Neroli Aurantium – Ylang-Ylang – Anis Etoilé – Rose Damascenia</p>	<p>\$25 per box + shipping</p>	<p>HOW MANY</p>
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Take Home or Office

	Appetizers		HOW MANY
Our own Foie Gras terrine de la maison		\$69.00 per pound	
	Fruit & nuts bread to serve with foie gras	\$18.00 per loaf	
Our own Pate de campagne with pistachio		\$35.00 per pound	
Soup du jour		\$8.00	
Oxtail consommé		\$15 per person	
	Vegetables		
Potato au gratin for 4		\$16.00	
Ratatouille		\$5.00 per person	
Assortment of vegetables		\$5.00 per person	
	Main Course - Plat du Jour \$ 25.00		
MONDAY	Sea scallop pan sautéed Poultry juice and truffle oil vinaigrette		
TUESDAY	Leg of duck confit Pasta, beans and tomato salad in gastric sauce		
WEDNESDAY	Tenderloin of Lamb pan sautéed Shallot, tomato, balsamic, olive oil vinaigrette		
THURSDAY	Chicken filet oven roasted with barbecue sauce		
FRIDAY	Fish du jour Please call us at (203) 622-8450		
SATURDAY	Vermont Quail stuffed with poultry quenelle Mushrooms sauce		

ORDER FORM Please fax to (203)861-0833

Your Name	
Office phone number	
Home phone number	
E-Mail address	
Credit card Type	
Credit Card Number	
Security code	
Expiration date	
Billing address If payment by Internet	
Signature	
PICK UP TIME	

All main course from **Restaurant JEAN-LOUIS dinner menu** are available for take home at the same price as restaurant.

Customized Menus

Lunch at your office – 2 courses \$29.00 – 3 courses \$35.00

Opening parties – Gift Certificate – Chocolates by JEAN-LOUIS (Spices or Natural essences)

Comments:



The James Beard Foundation Awards BEST CHEF: NORTHEAST

Jean-Louis Gerin - JEAN-LOUIS - Greenwich, CT

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JLG consulting – in office Lunch management