



MAISON & JARDIN
EVENT CENTER

Sample Menus



430 Wymore Road
Altamonte Springs, Florida 32714

Main. 407-862-4410

www.MaisonJardin.com

The Rosé Brunch Package

Choice of 3 Butler Passed Hors D'oeuvres

Cold Hors D'oeuvres Selections

- V- Bruschetta with Roasted Pepper Spread and Kalamata Tomato Relish
- V-Mini Caprese Cup
- V-Stilton, Granny Smith Apple & Adriatic Fig Spread on Seeded Lavosh
- Watermelon Bites with Ricotta Salata and Bacon Jam
- Shaved New York Strip and Red Onion Jam on Crostini with Boursin Aioli
- Mini Open Face BLT Sandwiches with Basil Lemon Mayo
- Deviled Eggs with Avocado Mousse and Candied Bacon
- Brie and Raspberry with a Balsamic Fig Reduction Flatbread

Hot Hors D'oeuvres Selections

- V-Warm Brie en Croute with Brandy Peaches
- V-Apple and Brie Mini Grilled Cheese
- Mac 'N' Cheese Bites with Applewood Smoked Bacon and Chives
- GF-Southern Grits Cake with Barbecued Brisket & Micro Herbs
- Chicken Cashew Spring Roll with Sweet Chili Sauce
- Buffalo Chicken Spring Roll
- Chicken Dumpling with Lemon Grass and Sweet & Sour Sauce

Salads & Starters

- Biscuits with Honey Butter and Assorted Scones
- Mini Parfait Shots with Vanilla Yogurt, Granola and Fresh Fruit Garnish
- Fresh Fruit Salad Display

Choice of One of the Following Salads:

- Spinach Salad with Spring Greens, Citrus Segments, Feta Cheese and Almonds with Champagne Vinaigrette
- Fresh Spinach Leaves with Assorted Strawberry, Goat Cheese, Almonds, Dried Cranberries, Champagne Vinaigrette

Entrées

Vanilla Bean French Toast

- Chipotle Peach Compote and Crème Fraiche Drizzle

Southwest Skillet

- Pork Belly with Cheddar Country Potatoes and Scrambled Eggs topped with Queso Fresco & Pico De Gallo onsite

Shrimp and Grits

- Blackened Shrimp with a Chorizo Et-tu-fay over Creamy Stone Ground Grits

Gourmet Coffee Station

- Freshly Brewed Coffee & Decaffeinated Coffee served with a Variety of Flavored Syrups & Creams, Turbinado Sugar, Cinnamon Sticks, Shaved Chocolate and Whipped Cream
- Complimentary Expert Cake Cutting

The Merlot Wedding Package

Choice of 2 Butler Passed Hors D'oeuvres

Cold Hors d'oeuvres Selections

V-Stilton, Granny Smith Apple & Adriatic Fig Spread On Seeded Lavosh
V- Bruschetta with Roasted Pepper Spread and Kalamata Tomato Relish
V- Smoked Mozzarella & Tomato Crostini with Olive Tapenade
Shaved New York Strip and Red Onion Jam on Crostini with Boursin Aioli
V – Mediterranean Antipasto Skewers
Mini Open Face BLT Sandwiches with Basil Lemon Mayo

Hot Hors d'oeuvres Selections

V-Crispy Olives with Manchego cheese and roasted pepper
V- Apple and Brie Mini Grilled Cheese
GF-Southern Grits Cake with Barbecued Brisket & Micro Herbs
Mac 'N' Cheese Bites with Applewood Smoked Bacon and Chives
Spicy Beef Empanada
Chicken Cashew Spring Roll with Sweet Chili Sauce
Mini Cuban Cristo
Buffalo Chicken Spring Roll
Chicken Fontina Bites
GF= Gluten Free – DF= Dairy Free – V= Vegetarian VG= Vegan

Salad Options

Served with Artisan Breads & Sweet Butter
Mixed Green Salad with Cucumbers, Tomatoes, Croutons and Balsamic Dressing
Maison Caesar Salad with Red Romaine & Rye Croutons Tossed in Traditional Caesar Dressing
with Shaved Pecorino

Entrée Options (Select Two)

Free Range Chicken Breast with Wild Mushroom Demi
Parmesan Crusted Chicken with Stone Ground Mustard Cream Sauce
Herb Crusted Salmon with Chardonnay & Lemon Beurre Blanc
Cedar Plank Salmon with Sundried Tomato and Artichoke
*Vegetarian Entrees and Gluten Free Options also available

Accompaniments

Haricot Verts with Roasted Tomato Oil
Boursin Mashed Potatoes

Gourmet Coffee Station

Freshly Brewed Coffee & Decaffeinated Coffee served with a Variety of
Flavored Syrups & Creams, Turbinado Sugar, Cinnamon Sticks, Shaved Chocolate and Whipped Cream
Complimentary Expert Cake Cutting

The Bordeaux Wedding Package

Beverage Arrangements

Complimentary Champagne or Sparkling Cider Toast for You and Your Guests Before Dinner

4 Hour Familiar Brands Open Bar

Familiar Brand Mixed Drinks

House Select Wine, Import & Domestic Beer, Soda's and Juices

Choice of 4 Butler Passed Hors D'oeuvres

(Selections are listed on page 8)

Salad Options (Select Two)

Served with Artisan Breads & Sweet Butter

Spinach Salad with Spring Greens, Peaches, Feta Cheese, Almonds & Champagne Vinaigrette

Chopped Wedge Salad with Bibb Lettuce, Red Onions, Medley of Cherry Tomatoes

& Creamy Roquefort Dressing

Maison Caesar Salad with Red Romaine & Rye Croutons Tossed in Traditional Caesar Dressing
with Shaved Pecorino

Entrée Options (Select Two)

Free Range Chicken Breast with Wild Mushroom Demi

Seasonal Market Fish with Shitake Baby Bok Choy Mirin Glaze

Cedar Plank Salmon with Sundried Tomato and Artichoke

Grilled Strip Loin with Brandy Peppercorn Sauce

Sliced Sirloin of Beef with Rosemary Demi

Maple Glazed Pork Tenderloin with Bacon and Madeira Demi

*Vegetarian Entrees and Gluten Free Options also available

Accompaniments (Select Two)

Roasted Fingerling Potatoes

Ginger Scented Jasmine Rice

Sautéed Seasonal Vegetables with Tarragon Butter

Grilled Asparagus with Balsamic-Raspberry Vinaigrette

Sugar Snap Peas with Sweet Carrots

Shallot Whipped Potatoes

Roasted Marble Potatoes with Herbs

Gourmet Coffee Station

Freshly Brewed Coffee & Decaffeinated Coffee served with a Variety of
Flavored Syrups & Creams, Turbinado Sugar, Cinnamon Sticks, Shaved Chocolate and Whipped Cream

Complimentary Expert Cake Cutting

The Burgundy Wedding Package

Beverage Arrangements

Complimentary Champagne or Sparkling Cider Toast for You and Your Guests Before Dinner

4 Hour Familiar Brands Open Bar
Familiar Brand Mixed Drinks
House Select Wine, Import & Domestic Beer, Soda's and Juices

Choice of 4 Butler Passed Hors D'oeuvres

(Selections are listed on page 8)

Salad Options

(Select One for All)

Artisan Lettuces, Pear, Blue Cheese, Candied Pecan, Blackberry Balsamic Vinaigrette
Caesar Salad with Red Romaine and Escarole Rye Croutons, Olives and Shaved Pecorino
Burrata, Heirloom Tomatoes, Toasted Pine Nuts, Micro Basil finished with a Balsamic Reduction
Boston Bibb Lettuce Wedge with Red Onions, Cherry Tomatoes, Bacon, and Creamy Roquefort Dressing

Entrée Selections

*(Select *Two Pre-Selected Entrees)*

Green Garlic Pesto Airline Chicken Breast

Three Cheese Risotto & Baby Zucchini

Pecan-Crusted Chicken

Haricots Verts and Southern Grits Cake, Stone-Ground Mustard Cream Sauce

Herb Grilled Wild Salmon

White Bean Sundried Tomato, Arugula Ragout finished with herb Beurre Blanc

Grilled Petite Filet

Roasted Asparagus, Boursin Whipped Potatoes, Roasted Garlic Thyme Demi

Seasonal Roasted Fish

Baby Zucchini, Fingerling Potatoes, Roasted Tomato Lemon Saffron Cream

*Vegetarian Entrees and Gluten Free Options also available

Gourmet Coffee Station

Freshly Brewed Coffee & Decaffeinated Coffee served with a Variety of
Flavored Syrups & Creams, Turbinado Sugar, Cinnamon Sticks, Shaved Chocolate and Whipped Cream
Complimentary Expert Cake Cutting

**Client is required to provide entrée counts 7 days prior to wedding along with place cards for each guest indicating which entrée each guest is having.*

The Champagne Wedding Package

Beverage Arrangements

Complimentary Champagne or Sparkling Cider Toast for You and Your Guests Before Dinner

4 Hour Familiar Brands Open Bar

Familiar Brand Mixed Drinks

House Select Wine, Import & Domestic Beer, Soda's and Juices

Choice of 4 Butler Passed Hors D'oeuvres

(Selections are listed on page 8)

SALAD STATION

*Choice of two of the following salads Served in Rocks Glass:

Hearts of Romaine with Caesar Dressing, Garlic Croutons, Toasted Pine Nuts, Tomato Confit

Baby Spinach with Oranges, Hard-Boiled Egg, Red Onion & Warm Bacon Vinaigrette

Southwest Caesar with Grilled Corn, Black Beans, Queso Fresco, Roasted Peppers &

Chipotle Caesar Dressing

Chopped Wedge Salad with Cherry Tomatoes, Red Onion, Pepper Bacon and Bleu Cheese

Crumbles & Green Goddess Dressing

Mixed Greens with Radishes, Baby Cucumbers, Fresh Tomatoes, Roasted Beets, Goat Cheese

& Herb Vinaigrette Dressing

Chef Performing action Stations

(Choose Two)

Duo of Sautéed Asparagus

With Taleggio Fondue and Organic Micro Herbs
White Truffle Cream with Paprika Oil and Balsamic
Reduction

Butternut Squash Ravioli

Micro Herb salad with Slow Roasted Ricotta
Brown Butter Cream and Toasted Pine Nuts

Achiote Marinated Pork Tenderloin

Black Bean Pancake, with roasted corn
Smoked Bell Pepper Salsa & Angel hair Tortilla Strips,
Avocado Crema

Pecan Crusted Chicken

Cheesy cheddar grits
Sautéed Snap Peas and Carrots
Mini Buttermilk Biscuits

Roasted Chicken Saltimbocca

Chicken stuffed with basil, Fontina & Prosciutto

Garlic Roasted Potatoes

Tomato Balsamic Reduction

Shanghai Chicken

Stir Fried Jasmine Rice
Served in Petite "To Go" Boxes with chopsticks

Grilled Flank Steak

Truffled Spinach Risotto and Roasted Garlic Demi

Red Wine Braised Short Ribs

Mascarpone Polenta
Root Vegetable Brunoise
Sautéed Rainbow Swiss Chard

Herb Crusted Filet Of Beef

Basil Risotto Cake with Fontina Cheese
Haricot Verts

Roasted Strip Loin
With Béarnaise Butter, Sautéed wild Mushrooms &
Leeks, Boursin Croquette

Grilled New Zealand Lamb Chops
Rubbed with Mustard and Provencal Herbs
Served over Fava Bean (seasonal) And Spring
Vegetable Ragout Drizzled with Lamb Demi-Glace
Cedar Plank Salmon
Farro & Wild Mushroom Risotto

Shaved Fennel Relish

Seared Sea Scallop
Over Crab Herb Risotto
Blood Orange Butter Sauce and Basil Essence

Pan Seared Black Grouper
Potato Gnocchi ragout with Slow Roasted Tomato,
Spinach, pancetta and Preserved Lemon

Stations
(Choose One)

RISOTTO STATION

*Choice of two of the following:
Butternut Squash And Sage
Roasted Corn and Manchago
Wild Mushroom
Three Cheese and Spinach

*Upgrade to a Seafood Cioppino for \$3.00 per person

PASTA STATION

*Choice of two of the following Sauces and pastas:
Cappelletti, Orecchiette, or strozzapreti pasta
Roasted Garlic, Parmesan & Olive Oil
Tuscan Pesto Cream
Spicy Tomato & Roasted Red Pepper with Oregano
Ragout

Finished to order with your choice of toppings
Accompanied by Shaved Parmesan Cheese, Chili Flakes
& Focaccia Bread

*Upgrade with Grilled Chicken for \$2.00 per person

MASHED POTATOES

Fluffy Mashed Potatoes Served with the following
toppings:
Mushroom Demi
Buttermilk Chicken Bites
Southern Cream Gravy

Accompanied by:
Chopped Scallions, Bacon Bits, Sour Cream, Cheddar
& Bleu Cheese

MAC 'N' CHEESE

Creamy Three French Cheese Macaroni & Béchamel
Sauce, Topped with the Following:
Herbed Infused Panko
Tomato Confit
Applewood Smoked Bacon
Lemon Garlic Rotisserie Chicken
Wild Mushroom & Braised Shallot Ragout

Carving Station

(Choose one option)

Herb Crusted New York Strip

Sweet Onion Marmalade & Spicy Whole Grain Mustard
Silver Dollar Buns

Chianti-Porcini Marinated Prime Rib

Horseradish Cream, Au Jus & Spicy Whole Grain Mustard
Fresh Biscuits & Rolls

Apple & Ancho Pork Tenderloin

Apple Cider Demi
Brioche & Onion Buns

Cherry & Port Glazed Ham

Midnight Cherry Chutney & Port Wine Reduction
Fresh Biscuits

Miso & Lemon Grass Turkey

Citrus Lemon Grass Brine & Miso Glaze
Steam Buns

Sage Rubbed Turkey

Giblet Gravy
Potato Rolls

Gourmet Coffee & Dessert Station

Freshly Brewed Coffee & Decaffeinated Coffee served with a Variety of
Flavored Syrups & Creams, Turbinado Sugar, Cinnamon Sticks, Shaved Chocolate and Whipped Cream
Complimentary Expert Cake Cutting

*Chef Attendant Fees Will Apply
Attendant Fees are \$125 Per Attendant/Per Station

Butler Passed Hors D'oeuvres Selections

Your Choice of 4 Butler Passed Hors D'oeuvres

Cold Hors d'oeuvres Selections

- V-Stilton, Granny Smith Apple & Adriatic Fig Spread On Seeded Lavosh
- V- Bruschetta with Roasted Pepper Spread and Kalamata Tomato Relish
- V- Phyllo Cup with Gorgonzola and Caramelized Onion and Pear Jam
- V- Smoked Mozzarella & Tomato Crostini with Olive Tapenade
- GF- Thai Chicken Salad with Mint Sauce in an Endive Leaf
- Shaved New York Strip and Red Onion Jam on Crostini with Boursin Aioli
- GF- Prosciutto wrapped Pears with Stilton Cheese
- DF- Applewood Smoked Salmon Tartare on Crostini
- GF-DF- Shrimp, Avocado and Lime Ceviche on a Plantain Chip
- Tuna Tartar Wonton Cone with Wasabi Cream and Tobiko Caviar
- GF-DF Seared Ahi Tuna, Seaweed Salad

Hot Hors d'oeuvre Selections

- V-Eggplant Cannelloni Stuffed with Vegetables, Goat Cheese and Tomato Confit
 - V-Risotto Cake with Grilled Portobello Caponata
 - V-Crispy Olives with Manchego cheese and roasted pepper
 - V-Rustic Sweet Onion, Fig and Goat Cheese Tart
 - GF Southern Grits Cake with Barbecued Brisket & Micro Herbs
 - Filet of Beef, Blue Cheese, Wild Mushroom Puff
 - GF-DF- Bacon Wrapped Short Ribs
 - Chicken Cashew Spring Roll with Sweet Chili Sauce
 - Butternut Squash, Pancetta, Sage and Goat Cheese on a toasted Crostini
 - Mini Cuban Cristo
 - Chicken Fontina Bites
 - Crab Cakes with Mango Chili Chutney
- GF= *Gluten Free* – DF= *Dairy Free* – V= *Vegetarian* VG= *Vegan*

