



# Mère Bulles

## ❁ DINNER PACKAGES ❁

### — BEAUJOLAIS —

*(Three-Course Meal)*

#### Soup or Salad — Choose One

Mère Bulles House Mesclun Blend

Mère Bulles Caesar Salad

Charleston She-Crab Bisque

#### Entrées — Choice of Two

Roasted Supreme Chicken with BBQ sauce

Roasted Supreme Chicken with Lemon Artichoke sauce

Bone-in Pork Chop with Brandy Mushroom Cream sauce

Seared Atlantic Salmon with whole grain aioli

#### Desserts — Choice of Two

New York Cheesecake

Chocolate Decadence

*Includes Soft Drink, Tea, Coffee and Bread Service*

**\$42 per person**

*(+ 20% gratuity and 9.75% sales tax)*

*(Price subject to change)*

Hors d'oeuvres and appetizers are available ala carte from our Cocktail & Reception menu  
Chef's vegetarian entrée available upon request. All entrées are served with Mashed Potatoes and Haricot Verts, unless prearranged by the guest.  
Other options: Rice Pilaf, Roasted Parmesan Fingerling Potatoes, Roasted Mixed Vegetables



# Mère Bulles



## DINNER PACKAGES



### PACIFIC NORTHWEST

*(Three-Course Meal)*

#### Salad — Choice of Two

Mère Bulles House Mesclun Blend  
Mère Bulles Caesar Salad  
Charleston She-Crab Bisque

#### Entrées — Choice of Three

10 oz. Slow Roasted Angus Prime Rib (Medium)  
Roasted Supreme Chicken with BBQ sauce  
Roasted Supreme Chicken with Lemon Artichoke sauce  
Bone-in Pork Chop with Brandy Mushroom Cream sauce  
Seared Atlantic Salmon with whole grain aioli  
(Additional beef options available below)

#### Desserts — Choice of Two

New York Cheesecake  
Chocolate Decadence  
Key Lime Pie  
Petite Crème Brûlée

Includes Soft Drink, Tea, Coffee and Bread Service

**\$55 per person**

*(+ 20% gratuity and 9.75% sales tax)*

*(Price subject to change)*

12 oz. Prime NY Strip (\$15.00 additional per steak ordered), 6 oz. Angus Filet Mignon (\$12.00 additional per steak ordered)

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Chef's vegetarian entrée available upon request. All entrées are served with Mashed Potatoes and Haricot Verts, unless prearranged by the guest.

Other options: Rice Pilaf, Roasted Parmesan Fingerling Potatoes, Roasted Mixed Vegetables



# Mère Bulles

## ❁ DINNER PACKAGES ❁

### ———— NAPA ————

*(Four-Course Meal)*

#### Soup or Appetizer — Choose One

Charleston She-Crab Bisque

Shrimp Cocktail with cocktail sauce (served family style - 2 per guest)

#### Salad — Choice of Two

Mère Bulles House Mesclun Blend

Mère Bulles Caesar Salad

Bleu Cheese Wedge Salad

#### Entrées — Choice of Three

10 oz. Slow Roasted Angus Prime Rib (Medium)

12 oz. Prime New York Strip Steak (28 Day Aged)

6 oz. Angus Filet Mignon

Roasted Supreme Chicken with BBQ sauce

Roasted Supreme Chicken with Lemon Artichoke sauce

Roasted Florentine Chicken Beurre Blanc

Bone-in Pork Chop with Brandy Mushroom Cream sauce

Seasonal Fresh Catch

Seared Atlantic Salmon with whole grain aioli

#### Desserts — Choice of Two

New York Cheese Cake • Chocolate Decadence • Key Lime Pie

Petite Crème Brûlée

*Includes Soft Drink, Tea, Coffee and Bread Service*

**\$65 per person**

*(+ 20% gratuity and 9.75% sales tax)*

*(Price subject to change)*

Hors d'oeuvres and appetizers are available ala carte from our Cocktail & Reception menu.

Chef's vegetarian entrée available upon request All entrées are served with Mashed Potatoes and Haricot Verts, unless prearranged by the guest.

Other options: Rice Pilaf, Roasted Parmesan Fingerling Potatoes, Roasted Mixed Vegetables



# Mère Bulles

## ❁ DINNER PACKAGES ❁

### SONOMA

*(Four-Course Meal)*

#### Soup or Appetizer — Choose One

Charleston She-Crab Bisque  
Shrimp Cocktail with cocktail sauce

#### Salad — Choice of Two

Mère Bulles House Mesclun Blend  
Mère Bulles Caesar Salad  
Bleu Cheese Wedge Salad  
Petite Warm Goat Cheese Salad  
Spinach & Spiced Walnut Salad

#### Entrées — Choice of Four

10 oz. Slow Roasted Angus Prime Rib	Roasted Supreme Chicken with Lemon
12 oz. Prime New York Strip Steak	Artichoke sauce
10 oz. Angus Ribeye & Lobster Tail	Roasted Florentine Chicken Beurre Blanc
6 oz. Angus Filet Mignon Oscar Style	Bone-in Pork Chop with Brandy Mushroom
Roasted Supreme Chicken with BBQ sauce	Cream sauce
Seared Atlantic Salmon with whole grain aioli	Seasonal Fresh Catch

#### Desserts — Choice of Two

New York Cheesecake • Key Lime Pie  
Carrot Cake • Chocolate Decadence • Petite Crème Brûlée

*Includes Soft Drink, Tea, Coffee and Bread Service*

**\$75 per person**

(+ 20% gratuity and 9.75% sales tax)  
(Price subject to change)

Hors d'oeuvres and appetizers are available ala carte from our Cocktail & Reception menu.  
Chef's vegetarian entrée available upon request. All entrées are served with Mashed Potatoes and Haricot Verts, unless prearranged by the guest.  
Other options: Rice Pilaf, Roasted Parmesan Fingerling Potatoes, Roasted Mixed Vegetables



# Mère Bulles

## ❁ DINNER PACKAGES ❁

### — BORDEAUX —

*(Four-Course Meal)*

#### Soup or Appetizer — Choose One

Charleston She-Crab Bisque  
Shrimp Cocktail with cocktail sauce  
Crab Cake with lemon aioli

#### Salad — Choice Two

Mère Bulles House Mesclun Blend  
Mère Bulles Caesar Salad  
Bleu Cheese Wedge Salad  
Petite Warm Goat Cheese Salad  
Spinach & Spiced Walnut Salad

#### Entrées — Choice of Four

10 oz. Slow Roasted Angus Prime Rib	Roasted Supreme Chicken with Lemon Artichoke sauce
12 oz. Prime New York Strip Steak	Roasted Florentine Chicken Beurre Blanc
10 oz. Angus Ribeye & Lobster Tail	Bone-in Pork Chop with Brandy Mushroom Cream sauce
6 oz. Angus Filet Mignon Oscar Style	Seasonal Fresh Catch
Roasted Supreme Chicken with BBQ sauce	Seared Atlantic Salmon Oscar Style

#### Desserts — Choice of Three

New York Cheesecake • Key Lime Pie  
Carrot Cake • Chocolate Decadence • Petite Crème Brûlée

*Includes Soft Drink, Tea, Coffee and Bread Service*

**\$83 per person**

(+ 20% gratuity and 9.75% sales tax)

(Price subject to change)

Hors d'oeuvres and appetizers are available ala carte from our Cocktail & Reception menu.

Chef's vegetarian entrée available upon request. All entrées are served with Mashed Potatoes and Haricot Verts, unless prearranged by the guest.

Other options: Rice Pilaf, Roasted Parmesan Fingerling Potatoes, Roasted Mixed Vegetables