



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

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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. Angus 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 Artichoke Sauce
12 oz. Angus 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	Seared Atlantic Salmon with Whole Grain Aioli
Roasted Supreme Chicken with BBQ Sauce	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)

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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 ❁

— 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. Angus 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)

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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