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## Breakfast Platters

*serves 6*

Assorted Balthazar Pastries -30  
butter and assorted jams

Smoked Salmon Platter -50  
smoked salmon, capers, onions,  
cream cheese, bagels

Fresh Fruit -35  
seasonal selection



## Quiche

*9" cut into 6 or 8 slices*

Lorraine -40  
bacon, caramelized onion, gruyere

Florentine -40  
spinach, valençay

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## Tea Sandwiches

*20 tea-sized sandwiches per order*

cucumber and chive cream cheese -28  
deviled egg -28  
pear and roquefort -36  
seasonal vegetable and goat cheese -36  
smoked salmon and herbed crème fraîche -54  
radish and caviar butter -36  
anchovy butter -28  
smoked trout -54  
jambon with cornichon and dijon -36  
pâté de campagne -36  
chicken liver mousse and seasonal jam -48  
herbed chicken salad -36

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**Delivery and eco-friendly  
serveware available**

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## Beverages

coffee traveler -25

fresh squeezed orange  
or grapefruit juice -18/half gallon

bottled panna -3/750ml bottle

bottled pellegrino -3/750ml bottle

sodas -2

*Entertaining Menu*

*Saint George Bistro  
155 Southside Avenue  
Hastings on Hudson, NY  
914-478-1671  
www.saintgeorgebistro.com*

**Contact [wineattic@gmail.com](mailto:wineattic@gmail.com) to order**

*Menu subject to seasonal changes*

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## Salad

*Small serves 6-8 guests*

*Large serves 12-16 guests*

Mixed Greens -30/60  
tarragon vinaigrette

Little Gem Lettuce -30/60  
radish, dijon vinaigrette

Roasted Baby Beets -40/70  
mâche, hazelnut,  
valençay, citrus vinaigrette

Niçoise -55/85  
tuna, anchovy, egg, olive, mixed greens

Pear and Roquefort -40/70  
pear, roquefort, frisée,  
candied walnut, maple vinaigrette

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## Dips and Dressings

available by the pint

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## Soup

*Serves 6-10 guests*

parsnip -30  
seasonal vegetable -30  
chicken velouté -30  
mushroom -30  
lobster bisque -55

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## Platters

*Serves 6-10 guests*

Crudités -60  
olive tapenade, aioli

Charcuterie Board -100  
house pickles, mustard, baguette

Artisanal Cheese Plate -175  
seasonal condiments

Pork, Duck, or Smoked Trout Rillettes -75  
house pickles, mustard, baguette

Shrimp Cocktail -125  
mignonette, cocktail sauce, lemon

Lobster Salad and Crab Mayonnaise -200  
brioche and endive

Foie Gras Torchon -175  
seasonal condiments, baguette

## Canapes

*By the dozen*

deviled eggs with caviar -45  
caramelized onion and olive tartlets -20  
mushroom duxelles and goat cheese phyllo -30  
caramelized onion and goat cheese phyllo -30  
jambon de bayonne gougères -30  
croque monsieur -40  
chicken liver mousse tartlets -30

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## Entree

*Serves 6*

Beef Cheek Bourguignonne -130  
bordelaise

Lamb Navarin -130  
jus

Trout Grenobloise -110  
lemon-caper

Chicken Fricassée -110  
white wine, lardon, mushroom

Cassoulet -150  
white bean stew, duck confit,  
braised lamb, garlic sausage

## Sides

*\$36 serves 4-6*

market vegetable  
roasted carrots  
sautéed daily greens  
mushroom fricassée  
cipollini onion  
pommes puree  
pommes boulangère  
pommes rosti



*Menu subject to seasonal changes*