

The French Hen Café

Brunch Event

Overview

518 Selby Ave, Saint Paul, MN, 55102

www.frenchhencafe.com

For questions or booking information contact Madeline Rivard with details of event inquiry.

Events are not booked without down payment and signed contract.

manager@frenchhencafe.com

651-222-6201 (office)

651-308-6328 (cell)

The French Hen Cafe Brunch Service Event Booking

Our space is available for private or semi private reservations Monday-Friday from 8am-4pm and Saturday and Sunday from 1pm-4pm.

These reservations require a restaurant buy-out with an hourly charge and a predetermined food and beverage minimum which is dependent on the level of service you would like for your event.

If there is any exceptions to the outlined times available for booking please reach out and we will do our best to accommodate when we are able.

You are welcome to bring your own decorations, a time no more than 1 hour prior to the event will be made available for you to come and make the finishing touches!

To finalize your booking we require a non- refundable down payment of the chosen room package to secure your date. The final payment is presented for payment at the end of event.

Buy-out Pricing

Dependent on the starting time and amount of space needed for your event, the buy-out charge begins 1 hour prior to the start of your event. This means we stop seating tables in the section of the dining room reserved for your event so we are ready for your event to start on time.

The pricing below is split up by the hour and by sections. Our dining room has 3 sections with a max capacity of 15 guests per section, with an additional section for 15 guests in the floral shop.

12pm-1pm: \$200/hr per section
1pm-2:30pm: \$150/hr per section

Room charges After Hours

Events that will continue past our regular business hours (closing daily at 2:30pm) require an hourly room charge of \$75/hr per section.

Breakfast & Lunch Service Menu

Family Style Platters -Serves 10 (unless otherwise specified)

Any Food Brought from an offsite vendor will require approval from management, a signed waiver, and a handling fee of \$3.00/ guest for desserts and \$5.00/guest for other food __

Sweet Breakfast

Blueberry Buttermilk Pancakes \$38

Real maple syrup

Coconut Lime French Toast \$38

Real maple syrup

Regular French Toast \$33

Real maple syrup

Crepes \$40

Fresh berries, whipped cream

Parfait Bar \$42

Greek yogurt, granola, berries, honey

Caramel Pecan Rolls \$25

Coffee Cake \$15

Sides

Eggs to order

\$2/egg, no minimum serving

Root Vegetable Hash \$40

Hash Browns \$30

Bacon \$28

Andouille \$35

Fresh Fruit \$50

Cheddar Chive Biscuits \$16

Crostini \$10

Kettle Chips \$15

Slaw \$25

Quiche- \$ 28/pan - 6 slices

Frittata- \$32/pan -6 slices *Gluten Free*

Quiche and Frittata choices:

Spinach, Andouille sausage, and gruyere

Ham, cheddar, and bell pepper

Mozzarella, tomato, and basil

Bacon, Parmesan, and bell pepper

Sandwiches

\$40/ platter, 5 whole sandwiches cut in half per platter

Veggie Delight: Avocado, carrots, cucumber, tomato, red onion, and spinach tossed in herb vinaigrette on sourdough

Parmesan BLT: Parm crusted sourdough, tomato, avocado, bacon, mayo, lettuce

Savory Breakfast

Creole Market Hash \$75

andouille, root vegetables, bell peppers, onion, spinach, poached egg, and hollandaise

Corned Beef Hash \$70

Corned beef, roasted potatoes, onions, braised cabbage, spinach, poached egg, hollandaise

Poutine \$60

Hash browns, gruyere, sausage gravy, green onion, poached egg

Breakfast Sandwiches on English muffin - \$60

1 sandwich per person

Choice of 2:

Bacon, cheddar, egg

Andouille, cheddar, egg

Spinach, tomato, onions, and bell peppers

Eggs Benedict -\$75

½ order benedict per person

Choice of 2:

Traditional Benedict: english muffin, bacon, avocado, poached egg, hollandaise

Cajun Benedict: english muffin, andouille, bell peppers, caramelized onions, poached egg, hollandaise

Catfish Benedict: fried green tomatoes, spinach, blackened catfish, poached egg, and hollandaise

Banh Mi Benedict: french bread, soy glazed pork, fresh vegetable relish, poached egg, sriracha hollandaise

Biscuits and Gravy \$60

Served deconstructed ,1 biscuit per person

Cheddar chive biscuits and andouille sausage gravy

Tuna: Albacore tuna salad with cheddar, romaine, tomato, and onion on toasted wheat

Salads

Mixed Greens - \$40

Cucumbers, tomato, onion, mixed greens, blood orange vinaigrette

Caesar - \$40 Romaine with house Caesar dressing, croutons, and tomato

Spinach Salad - \$60

Spinach, chevre, pickled onion, apples, pecans,
dijon vinaigrette

Salad Nicoise \$120

Spring mix, green beans, potatoes, tomatoes,
hard poached egg,
Kalamata olives, and seared salmon served with
creamy Dijon garlic dressing

Soup

French Onion \$55

Soup du Jour \$50

Chicken Souvlaki Skewers
\$60

Artisan Cheese Platter
\$75

Steak and bleu cheese crostini
\$90

Salmon Bruschetta crostini
\$90

Charcuterie
\$95

Hor d'oeuvres

Hummus and Pita Platter
\$20

Anti Pasta Platter
\$30

Spread platter: tapenade, boursin, and parsley
lemon butter with crostini
\$30

Kale Artichoke Dip with crostini
\$30

Margherita Flatbread
\$25

Spinach and Feta Flatbread
\$25

Provençal Vegetable Tart
\$45

Baked Brie with Preserves
\$45

Garden Vegetable Verrines
\$55

French Hen Café Catering **Bar and Refreshments**

Walk up bars are set up in respective spaces and also includes table service for plated seating packages. We have many options to please your guests and fit your budget. We only charge for beverages that are ordered by guests with the exception of bottles of wine which are included in the bill after they are opened. Opened bottles of wine that are not finished are encouraged to be taken home by the host. Beverage costs cannot be completely finalized prior to the end of the event, but we are happy to calculate an estimate for you to include in the catering contract. Last call must be no less than 30 minutes prior to end of event so cost of beverages sold can be calculated into the final bill. \$20 corking fee applies to bottles brought in by host or guests. We are happy to accommodate special beer requests with a minimum order

of 1 case and wine requests with a minimum order of 6 bottles.

Bar Packages

Host Bar- Everything on our drink menu is offered to guests at the expense of host.

Host Select - Certain beverages are chosen by the host to be offered to guests at the expense of host.

Host Hour- Certain beverages are chosen by the host to be offered to the guests at the expense of host for an agreed upon period of time during

event, outside of that time a cash bar is offered.

Sparkling Tost- Passed toast of one glass of a selected beverage is offered to each guest at expense of host.

Ticket Bar- An agreed upon amount of drink tickets are given to each guest by the host and at the expense of the host, cash bar is offered if guests would like additional drinks.

Cash Bar- Beverages are sold to guests at no expense to the host.

Beverage Menu	
WHITE	\$25/ bottle \$6/glass
L'Orangerie Chardonnay	
\$25/ bottle \$6/glass	
Villa Magna Pinot Grigio	
\$30/bottle	
Cantina Bolzano Pinot Bianco	
\$37/bottle	
Big House White Blend	
\$45/3L box	
ROSE	
L'Orangerie Rose	
RED	
L'Orangerie Rouge	
\$25/bottle \$6/glass	
Chanternaire Cote du Rhone	
\$30/bottle	
Eric Louis Pinot Noir	
\$37/bottle	
Big House Red Blend	
45/3L box	
MIMOSAS	
\$6/glass	
Mimosa Bar	
\$12/carafe juice	
Euganie Prosecco	

\$30/ bottle or \$8/glass

Specialty spritzers
available upon request

BEER

Surly
Hell, Furious, or Coffee
Bender
\$7/ can

Sociable Ciderwerks
Freewheeler
\$7/can

PBR Tallboy
\$4/can

Kayak Kolsch
Fulton Sweet Child of Vine
Bent Paddle Pilsner
Stella Cidre
Harmony Farm Saison

\$6/ bottle

Iced Tea \$2.00/glass

Hot Tea \$2.50/pot

Coffee Bar \$15/carafe

Specialty Mocktails
available upon request

**NON-ALCOHOLIC
BEVERAGES**

Coke, Diet Coke, and
Sprite \$1.50/can

San Pellegrino \$2.50/
bottle

Ginger Beer \$2.50/bottle