

The French Hen Café

Private Event

Overview- EVENING

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 (cafe)

French Hen Café Private Event Booking

We are happy to offer build your own packages that are sure to be the perfect fit 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.

Dining Room Packages

Buffet with tables as is: \$225

max capacity 50 - Available for booking after 4:30pm

Buffet with tables of 6 or 8: \$275

max capacity 44 - Available for booking after 4:30pm

Buffet with tables of 6 or 8 with half room clear: \$350

max capacity 28 - Available for booking after 5:30 pm

Plated harvest style tables: \$400

max capacity 48 : Available for booking after 6:00pm

Plated harvest style tables with buffet for hors d'oeuvres: \$450

max capacity 48 : Available for booking after 6:00pm

Space Upgrades

Available for booking after 6pm

Floral shop space, cleared of merchandise with 5 bistro tables: \$275

Floral shop space, cleared of merchandise with 5 bistro tables and buffet for hors d'oeuvres \$325

Floral shop space, cleared of merchandise with 5 bistro tables and passed hors d'oeuvres: \$375

Back Patio: \$100: max capacity 18 *offered when weather permitting and only as an addition to a floral shop package*

Included with All Packages

Choice of bar package

All tables are set with fresh bud vases complements of Fleur de Lis

Gift, guest book, or memento tables set up

All buffets are set with paper bar napkins

All plated tables are set with multicolor cloth napkins

Surround sound music with choice of pandora radio stations or AUX connection for personal device

Coat rack

Linens

White or black table cloths: \$15/ 6 guests

Color of your choice table cloths: \$18/ 6 guests

Color of your choice cloth napkins: \$2.50/ guest

Extras

Votive candles: \$2/ 8 guests

Semi- sheer curtains for front windows: \$40

Microphone for surround sound dining room with sound attendant: \$50/hour

PA system with AUX and 2 microphone capabilities for floral shop with sound attendant:
\$100/hour

Centerpieces; 10% discount offered from Fleur De Lis- for event only

Table Runners, chair covers, and additional rental items available for quote upon request

French Hen Café Private Event Menu

Disclaimer: We would like you to use this as a starting point to create your ideal menu. We are excited to prepare anything that is seasonally available to ensure a perfect evening.

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

Hor d'oeuvres - priced to serve small bites for 10 guests

Hummus and Pita Platter \$20	Provencal Vegetable Tart \$45
Antipasto Platter \$30	Baked Brie with Preserves \$45
Spread platter: tapenade, boursin, and parsley lemon butter with crostini \$30	Garden Vegetable Verrines \$55
Kale Artichoke Dip with crostini \$30	Chicken Souvlaki Skewers \$60
Margherita Flatbread \$25	Artisan Cheese Platter \$75
Spinach and Feta Flatbread \$25	Steak and bleu cheese crostini \$90
Three Cheese Flatbread \$25	Salmon Bruschetta crostini \$90
Mini Croque Monsieur \$35	Charcuterie \$95
Mini Quiche Lorraine \$35	Mussels with Andouille \$125
Spinach and Boursin Stuffed Mushroom \$40	Shrimp Cocktail \$125
Andouille and Parmesan Stuffed Mushroom \$45	Salmon Croquette \$120

Crab Cake

\$120

Entrees

Tier 1

**\$35 per person buffet- \$40/guest plated;
choice of 2 dishes and served with bread baskets**

All entrées are served with designated choice of starch and seasonal vegetables

Chicken Alfredo; house made sauce and fresh pasta

File Gumbo served over rice

8oz Sirloin served with choice of starch and seasonal vegetables

Panko and Herb crusted walleye served with choice of starch seasonal vegetables

Mushroom Risotto served with seasonal vegetables

Starch choices: garlic mashed potatoes, wild rice pilaf, baked potato, root vegetable puree, roasted fingerling potatoes.

Tier 3

**\$45/guest buffet- \$50/guest plated;
choice of 2, served with bread baskets and choice of soup or salad**

All entrées are served with designated choice of starch and seasonal vegetables

Maple glazed salmon

Cassoulet with puff pastry

Pan seared scallops

Chicken Cordon Bleu served with gruyere cream sauce

Creole Risotto: Peppers, onions, shrimp, and Andouille

Espresso and chocolate crusted sirloin

Shrimp Scampi

Coq au Vin

Tier 4

**\$50/guest buffet - \$55/guest plated;
choice of 2, served with bread basket, choice of soup or salad, and dessert**

All entrées are served with designated choice of starch and seasonal vegetables

Pan seared 6oz filet mignon

Bouillabaisse

Braised Short Ribs

Truffle braised rabbit pot pie

Salmon Oscar

Balsamic date duck breast

Veal osso bucco

OR choose any entrée from tier 2 or 3

Dessert:

Flourless chocolate ganache cake
Peanut butter cheesecake with chocolate ganache
Beignets
Berry clafoutis
Lemon meringue tart
Chocolate strawberry tart
Bread pudding with chocolate espresso sauce
Pistachio financiers
Butterscotch pudding
Coconut macaroons
Triple chocolate mousse
Strawberry macarons
Fresh Key Lime Pie

Kids Menu

Entrées

Turkey or Ham Sandwich with cheddar
Grilled Cheese
Grilled Peanut Butter and Nutella
Grilled Peanut Butter and Jelly
Grilled Chicken Tenders
Buttered Noodles
Spaghetti
Macaroni and Cheese
Breaded Walleye Fingers

Sides

Veggies and Ranch
Fresh Fruit
Chips
Apple Sauce

\$10/ guest includes your choice of one entrée and one side

Additional sides can be added as a first course for a \$2 upcharge

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

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
\$25/ bottle \$6/glass

RED

L'Orangerie Rouge
\$25/bottle \$6/glass

Chanteraine Cote du
Rhone
\$30/bottle

Eric Louis Pinot Noir
\$37/bottle

Big House Red Blend
45/3L box

MIMOSAS

\$6/glass

Mimosa Bar

\$8/carafe juice

Euganie Prosecco
30/ bottle or \$8/glass

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

NON-ALCOHOLIC BEVERAGES

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

San Pellegrino
\$2.50/bottle

Ginger Beer \$2.50/bottle

Iced Tea \$2.00/glass

Hot Tea \$2.50/pot

Coffee Bar \$15/carafe

Specialty Mocktails
available upon request

The French Hen Café

Brunch Event

Overview- DAYTIME

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651-222-6201 (cafe)

This overview is designed to accommodate events during our regular service hours. If you are interested in an event that starts after our regular service hours, please see the evening private event overview.

The French Hen Cafe Brunch Service Event Booking

Our space is available for private or semi private reservations every day from 8am-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, this would include substantial increases in buy-out pricing.

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 or buy out to secure your date. The final payment is presented for payment at the end of event.

Buy-out Pricing

Depending on the starting time and amount of space needed for your event, the buy-out charge begins at least 1 hour prior to the start of your event, with the exception for events starting at or before 8:30am. This is required so we 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 on sidewalk and back patio (weather permitting). The floral shop space is also available for additional space for seating or service, and is required to be included in rental for events that are using the back patio and entire dining room space.

8am-9am: \$150/hr per section

9am-11am: \$250/hr per section

11am-1pm:\$350/hr per section

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

*floral shop pricing is negotiated between Fleur de Lis and The French Hen, proposal will be presented upon request

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. This pricing is only available for events that have opted for our buy-out pricing. If you are interested in an event that starts after our regular service hours, please see the evening private event overview.

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 \$45

Real maple syrup

Coconut Lime French Toast \$45

Real maple syrup

Regular French Toast \$40

Real maple syrup

Crepes \$40

Fresh berries, whipped cream

Parfait Bar \$48

Greek yogurt, granola, berries, honey

Caramel Pecan Rolls \$25

Coffee Cake \$17

Sides

Eggs to order

\$2.50 /egg, no minimum serving

Root Vegetable Hash \$40

Hash Browns \$30

Bacon \$28

Andouille \$35

Fresh Fruit \$60

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

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

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

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

Caprese: Burrata, tomato, balsamic onion jam, basil, on baguette

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

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

Soup du Jour \$50

Hor d'oeuvres- priced for a 3 bite sized portions/ person

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

Provencal Vegetable Tart

\$45

Baked Brie with Preserves

\$45

Garden Vegetable Verrines

	\$55
Chicken Souvlaki Skewers	\$60
Artisan Cheese Platter	\$75
Steak and bleu cheese crostini	\$90
Salmon Bruschetta crostini	\$90
Charcuterie	\$95

French Hen Café Catering **Bar and Refreshments**

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Beverage Menu

WHITE

L'Orangerie Chardonnay
\$26/ bottle \$6/glass

Villa Magna Pinot Grigio
\$32/bottle

Cantina Bolzano Pinot
Bianco
\$37/bottle

Big House White Blend
\$45/3L box

ROSE

L'Orangerie Rose
\$28/ bottle

RED

L'Orangerie Rouge
\$26/bottle \$6/glass

Chanteraine Cote du
Rhone
\$32/bottle

Eric Louis Pinot Noir
\$37/bottle

Big House Red Blend
45/3L box

\$16/carafe

Elderflower Mint
Limeade
\$16/carafe

Euganie Prosecco
\$36/ bottle or \$8/glass

Specialty spritzers or
Mocktails available upon
request

MIMOSAS & SPRITZERS

Orange Juice Mimosa
\$7/glass

Blood Orange Mimosa
\$8/glass

Hugo Spritz
Prosecco, elderflower,
mint, lime
\$11

Lavender Spritz
Prosecco, Lavender,
Lemon

SPARKLING BAR

Orange Juice
\$10/carafe

Blood Orange Juice
\$13/ Carafe

Lavender Lemonade

BEER

Sociable Ciderwerks
Freewheeler
\$7/can

PBR Tallboy
\$4/can

Bent Paddle Pilsner
Surly Furious
\$6/ bottle or can

NON-ALCOHOLIC BEVERAGES

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

San Pellegrino
\$2.50/bottle

Ginger Beer \$2.50/bottle

Iced Tea \$2.00/glass

Hot Tea \$2.50/pot

Lemonade \$2.00/glass

Lavender Lemonade
\$3.00/glass

COFFEE BAR - French
Hen Blend or Decaf

\$16/carafe, set with
cream and sugar

Cold Brew \$20/carafe

Optional espresso drinks
available to order