

The image shows the interior of a restaurant or bar. On the left, there are several long wooden tables with dark chairs. A large window on the far left looks out onto a city street with cars and buildings. In the center, there is a bar area with a curved counter and high stools. Above the bar, there are several pendant lights with a warm, orange glow. On the wall above the bar, there is a mounted animal head. To the right, a large, multi-paned window with a wooden frame looks out onto a city street. The text "HOST YOUR EVENT AT" is overlaid in large, white, sans-serif capital letters across the middle of the image.

# HOST YOUR EVENT AT

VIN SUR VINGT®

VSV WINE BARS



# PRIVATE DINNER AND EVENTS

At Vin sur Vingt, we believe that every occasion is an opportunity to create lasting memories.

For years, we have taken pride in curating a diverse array of events, each one is designed to capture the essence of French hospitality. From Happy Hours and Wine & Cheese Pairing Classes, to weddings and the corporate events, we have crafted unforgettable experiences.

Join us at Vin sur Vingt, where we don't just host occasions; we create moments that linger in your memory. Cheers to celebrations, togetherness, and the stories waiting to unfold with us.



[carlie@vsvwinebars.com](mailto:carlie@vsvwinebars.com)







EAST VILLAGE



WEST VILLAGE



SAG HARBOR



RIVERSIDE



MIDTOWN



UPPER WEST SIDE



NOMAD



WASHINGTON DC

# OUR LOCATIONS



WATCH OUR BAR PRESENTATION VIDEO!



# EAST VILLAGE

Nestled in the vibrant East Village, our wine bar offers an intimate escape into the world of French wines.

📍 170 2nd Ave  
New York, NY  
10003

🕒 Mon - Thurs: 4pm - 12am  
Fri & Sat: 4pm - 1am  
Sun: 4pm - 12am

## HALF BUYOUT

👥 GET TOGETHER  
upto **20** guests

👤 SEATED

upto **16** guests

## FULL BUYOUT

👥 GET TOGETHER  
upto **50** guests

👤 SEATED

upto **32** guests

🌿 OUTDOOR

upto **20** additional  
guests

\*weather permitting



WATCH OUR BAR PRESENTATION VIDEO!



# WEST VILLAGE

Discover the heart of Vin sur Vingt in West Village with a glass of carefully curated wine, surrounded by a rustic elegance.

📍 192 7th Ave S.  
New York, NY  
10014

🕒 Mon - Thur / 5pm - 1am  
Friday & Sat / 5pm - 2am  
Sun / 5pm - 12am

## HALF BUYOUT

👥 GET TOGETHER  
upto **18** guests

👤 SEATED  
upto **12** guests

## FULL BUYOUT

👥 GET TOGETHER  
upto **70** guests

👤 SEATED  
**N/A**

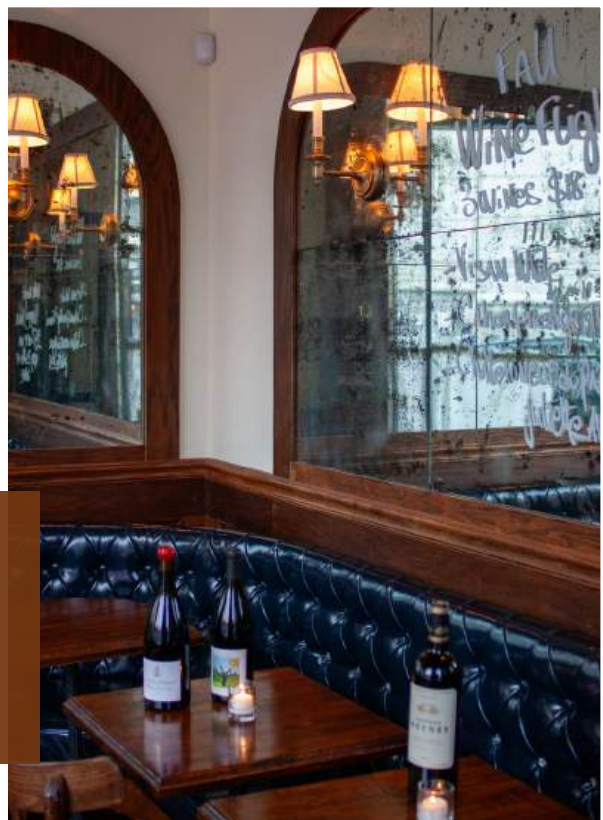
🌿 OUTDOOR  
upto **30** additional  
guests

\*weather permitting

SEE NEXT PAGE FOR  
PRIVATE ROOM DETAILS







# WEST VILLAGE PRIVATE DINING ROOM

Discover refined exclusivity in our private room at Vin sur Vingt West Village. Elevate your event with French flair in this exclusive space.

 GET TOGETHER

upto **25** guests

 SEATED

upto **14** guests

INTIMATE  
ELEGANCE



WATCH OUR BAR PRESENTATION VIDEO!



# NOMAD

Our wine bar, strategically placed in this bustling neighborhood, offers an inviting space to indulge in exquisite wines.

📍 1140 Broadway  
New York, NY  
10001

🕒 Sun & Mon: 3pm - 12am  
Tues & Wed: 3pm - 1am  
Thurs - Sat: 3pm - 2am

## HALF BUYOUT

👥 GET TOGETHER  
upto **25** guests

👤 SEATED  
upto **30** guests

## FULL BUYOUT

👥 GET TOGETHER  
upto **70** guests

👤 SEATED  
upto **42** guests

🌳 OUTDOOR  
upto **30** additional  
guests

\*weather permitting



WATCH OUR BAR PRESENTATION VIDEO!



# MIDTOWN EAST

Elevate your Midtown experience at our Bistro, with a refined atmosphere and a diverse selection of French wines.

📍 230 East 51st St.  
New York, NY  
10022

🕒 Wed - Fri: 4pm - 1am  
Sat: 11:30am - 1am  
Sunday: 11:30am - 12am

## HALF BUYOUT

👥 GET TOGETHER  
upto **16** guests

👤 SEATED  
upto **14** guests

## FULL BUYOUT

👥 GET TOGETHER  
upto **40** guests

👤 SEATED  
upto **34** guests

🌿 OUTDOOR  
upto **20** additional  
guests


\*weather permitting







# RIVERSIDE


Escape to the tranquility of Riverside, where our wine bar marries French elegance with riverside serenity.

 100 Riverside Blvd  
New York, NY  
10069


 Mon - Thurs: 4pm - 12am  
Fri & Sat: 4pm - 1am  
Sun: 4pm - 12am


HALF BUYOUT


 GET TOGETHER  
upto **35** guests

 SEATED  
upto **14** guests

FULL BUYOUT

 GET TOGETHER  
upto **55** guests

 SEATED  
upto **24** guests

 OUTDOOR  
upto **35** additional guests  
\*weather permitting





# UPPER WEST SIDE

Our Upper West Side offers a sophisticated retreat for wine enthusiasts in the charm of this iconic neighborhood.

📍 66 West 84th St.  
New York, NY  
10024

🕒 7 days / 4pm - 1am

## HALF BUYOUT

👥 GET TOGETHER  
upto **14** guests

🪑 SEATED

upto **8** guests

## FULL BUYOUT

👥 GET TOGETHER  
upto **40** guests

🪑 SEATED

upto **22** guests

🌿 OUTDOOR

upto **15** additional  
guests

\*weather permitting



WATCH OUR BAR PRESENTATION VIDEO!



# SAG HARBOR

Join us for a refined experience, featuring French wines that perfectly complement the seaside ambiance.

📍 29 Main St.  
Sag Harbor, NY  
11963

🕒 Mon: 4pm - 11:30pm  
Tuesday: Closed  
Wed - Fri: 4pm - 12am  
Sat & Sun: 11:30am - 12am

## HALF BUYOUT

👥 GET TOGETHER  
upto **30** guests

🍽️ SEATED  
upto **30** guests

## FULL BUYOUT

👥 GET TOGETHER  
upto **80** guests

🍽️ SEATED  
upto **54** guests

🌿 OUTDOOR

upto **15** additional  
guests

\*weather permitting





# WASHINGTON DC

Immerse yourself in the sophistication and the art of French wine in the heart of this historic city of Washington DC.

📍 1529 14th St. NW  
Washington, D.C.  
20005

🕒 Sun & Mon: 4pm - 11pm  
Tues & Wed: 4pm - 12am  
Thurs - Sat: 4pm - 1am

HALF BUYOUT

👥 GET TOGETHER

upto **25** guests

🍽️ SEATED

upto **18** guests

FULL BUYOUT

👥 GET TOGETHER

upto **100** guests

🍽️ SEATED

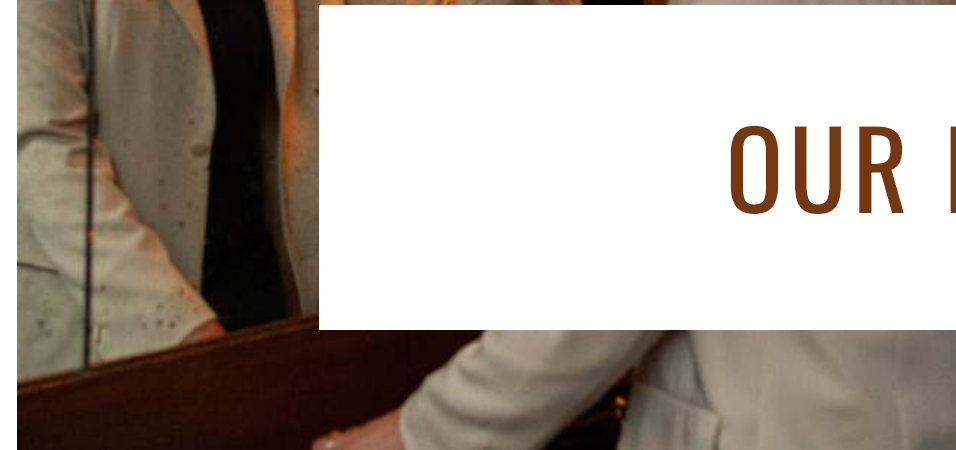
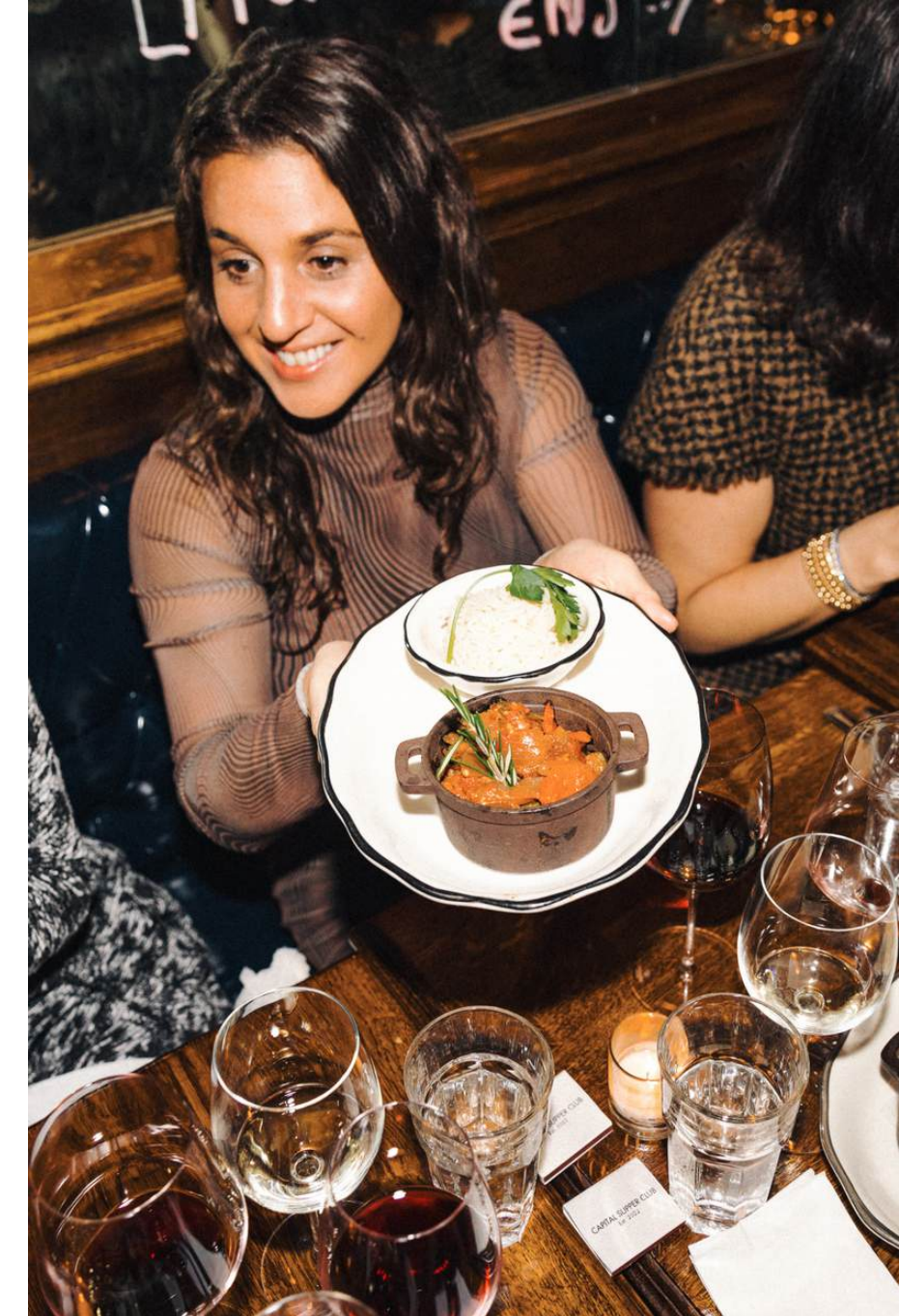
upto **60** guests

🌿 OUTDOOR

upto **20** additional guests

\*weather permitting





## OUR EVENTS





## ELEVATE YOUR GATHERINGS

Immerse yourself in the art of mingling and celebration with our “Get Togethers” at Vin sur Vingt.



## VIN SUR VINGT'S SIGNATURE “GET TOGETHERS”

Unwind during Happy Hour with curated cocktails, enjoy the stylish ambiance, and indulge in passed hors d'oeuvres that perfectly complement our beverage packages.

Let us craft an atmosphere where every clink of glasses resonates with joy, forging unforgettable connections in the heart of our French wine bars. Cheers to memorable moments!



**FROMAGE & VIN**



## **WINE & CHEESE PAIRING CLASSES**


### **A TASTE OF ELEGANCE**

Embark on a journey of refined indulgence with our Wine & Cheese Pairing Classes, expertly hosted by our in-house sommelier, Eric Foret.

Dive into the world of sophisticated flavors as you explore the perfect marriage between exquisite wines and artisanal cheeses. Let Eric guide you through this sensory experience, unraveling the secrets of pairing that elevate your palate. Elevate your knowledge, savor the essence of French gastronomy, and create unforgettable moments with Vin sur Vingt. Cheers to the art of pairing!







UNFORGETTABLE  
MOMENTS  
FRENCH ELEGANCE



## CRAFTING UNFORGETTABLE MOMENTS

At Vin sur Vingt, every occasion is an opportunity to craft unforgettable moments. From **Birthday Parties** to **Networking Events**, **Private Dinners**, **Corporate Events**, and **Holiday Parties**, our French wine bars provide the perfect blend of sophistication and charm.

Immerse yourself in an ambiance tailored to your desires, where curated wine selections, impeccable service, and distinctive venues converge to create extraordinary memories. Join us in the art of celebration at Vin sur Vingt, where every event becomes a story waiting to unfold. Cheers to life's beautiful moments!



SIP, CELEBRATE, CHERISH

At Vin sur Vingt, every milestone is a celebration of love. From **Baby Showers** to **Weddings**, **Bridal Showers**, and **Engagement Parties**, our French wine bars offer an enchanting setting for life's significant moments.

## LOVE'S MILESTONES



## REFINED CELEBRATIONS

Immerse yourself in refined elegance, where curated wines and timeless memories blend seamlessly. Cheers to love's journey at Vin sur Vingt!



# OUR PACKAGES



## FULL BUYOUT

### BEVERAGE

Open Bar of Beer & Wine -  
For the Duration of Event

Our House Selection offers guest's choice of  
2 Reds, 2 Whites, 1 Rosé wine, and 1 Sparkling Rosé

\*Wines Chosen by VSV In House Sommelier or Event Host

### FOOD

Cheese & Charcuterie Spread Upon Arrival  
5 Canapés From Our Catering Menu to be Passed Throughout  
the Event From Your Given Tier  
1 Dessert Choice

\*Additional Menu Items Available! Inquire with Events Manager  
\*\*we can adhere to any dietary or allergy restrictions as needed\*\*



## MINIMUM SPEND PACKAGE

### BEVERAGE

All beverage to be pre selected from the provided wine list to be  
charged on consumption and factor into the minimum.

### FOOD

All food to be pre selected from the provided location menu or  
catering menu to be factored into the minimum.

\*Minimums are during event duration only additional items cannot be purchased to  
complete the minimum

\*Minimums are based on day, time & guest count - should any of those factors change, the  
minimum is subject to change



## GET TOGETHER

### WINE

Guest's Choice of  
2 Reds, 2 Whites, 1 Rosé and 1 Sparkling Rosé  
Unlimited for the Duration of the Event

\*Wines Chosen by VSV In House Sommelier

### CHARCUTERIE AND FROMAGES

Chef's Selection Spread Presented at Event Start

### PASSED CANAPÉS

5 Passed Canapés From Our Catering Menu  
(Upgrades & Seasonal Items Available)

\*Canapé Tier Provided by Event Manager

**PRICING STARTS AT: \$115 PER GUEST FOR 2 HOURS**  
(not inclusive of tax and gratuity, 20% gratuity will be added to your final check)





# OUR PACKAGES



## SEATED 3 COURSE DINNER

STARTS AT \$140 PP INCLUSIVE OF BEVERAGES

2.5 HOURS

### APPETIZERS

Family Style Appetizers  
Choice of 3

### MAIN COURSES

Choice of 3 Mains  
or  
Family Style

### DESSERT

Family Style Desserts  
Choice of 3

**\*\*We will work together with the Chef to curate a menu that fits any dietary needs or restrictions\*\***

**Wine Package: 2 reds, 2 whites, 1 rose, 1 sparkling / Beer**  
Unlimited for the Duration of the Dinner



## SEATED 3 COURSE DINNER

STARTS AT \$70 PP

### APPETIZERS

Family Style Appetizers  
Choice of 3

### MAIN COURSES

Choice of 3 Mains  
or  
Family Style

### DESSERT

Family Style Desserts  
Choice of 3

**\*\*We will work together with the Chef to curate a menu that fits any**

**dietary needs or restrictions\*\***

Beverage Pre Selected or Charged A la Carte on Consumption



## WINE AND CHEESE PAIRING CLASS

### FIRST HOUR

3 Wines & 3 Cheeses

Paired & Hosted by our In House Sommelier

*\*The Sommelier will lead you through the tasting to learn & ask questions!*

### SECOND HOUR

5 Passed Canapés From Our Catering Menu

(Upgrades & Seasonal Items Available)

*\*Canapé Tier Provided by Event Manager*

**PRICING STARTS AT: \$150 PER GUEST FOR 2 HOURS**  
(not inclusive of tax and gratuity, 20% gratuity will be added to your final check)

*\*Subject to Sommelier Availability*





# MENU



Legend: (GF) Gluten Free - (DF) Dairy Free - (V) Vegan - (Veg) Vegetarian

\*items subject to availability

## CANAPES TIER 1

**PLAIN FOUGASSE (V)** *bread, (traditional French lightly seasoned, perfect for sharing)*

**TARTINE BRIE MIEL (VEG)** *(country bread toast, melted brie cheese, honey)*

**TARTINE CHAMPIGNON CHEVRE CHAUD (VEG)**

*(country bread toast, mushrooms, goat cheese)*

**TARTINE AVOCAT (V)** *(country bread toast, avocado, everything seasoning)*

**TARTINE TOMATE PESTO (V)**

*(country bread toast, beefsteak tomato, pesto)*

**PLATEAU DE CRUDITÉS (V) (GF)**

*(carrots, cucumbers, cherry tomatoes, celery, cauliflower served with assortment of dips)*

**\*QUICHE LÉGUMES (VEG)**

*(French tart with seasonal roasted veggies)*

**TARTE FLAMBÉE CLASSIQUE**

*(Alsacian pizza, crème fraîche, lardons, onions, vegetables)*

**TARTE FLAMBÉE AUX LÉGUMES (VEG)**

**RACLETTE CROSTINI**

*(ham, raclette, cornichon, crostini)*

**CROQUE MONSIEUR BITES**

*(country bread, cotto ham, gruyère, béchamel)*

**CROQUE PROVENÇALE (VEG)**

*(country bread, beefstake tomato, gruyère, béchamel, pesto)* **Add Chicken - +\$2PP**

**BEET HUMMUS CROSTINI (V)**

*(Country bread toast, beetroot hummus, roasted beetroot slices, roasted chickpea and scallion)*

**SMOKED SALMON TARTINE**

*(Country bread toast, smoked salmon, crème fraîche, capers, red onion, dill)*

**PROVENÇAL VEGETABLE SKEWER (GF) (V)**

*(Grilled skewers with bell peppers, zucchini, eggplant, red onion, cherry tomatoes, and garlic with a Provençal herb seasoning)*

**CHICKEN SKEWER (GF) (DF)**

*(Grilled chicken skewers marinated with lemon, garlic, and rosemary)*

**PROSCIUTTO AND MELON (GF) (DF)**

*(Thin slices of prosciutto wrapped around sweet cantaloupe melon, drizzle of fig glaze)*

**EGGPLANT CAVIAR (V)**

*(Roasted Eggplant Mashed with Garlic, Lemon, Olive Oil)*

**ROASTED MIXED NUTS**

*(Assortment of Roasted Nuts with Espelette Pepper)* **+\$4PP**

**ASSIETTE APÉRITIF**

*(A savory mix of olives, roasted peppers, eggplant caviar, beet hummus, marinated artichokes, and roasted nuts)* **+\$10PP**



TARTE FLAMBÉE

# MENU



Legend: (GF) Gluten free - (DF) Dairy-Free - (V) Vegan (Veg) Vegetarian

\*items subject to availability

## CANAPES TIER 2

**PLAIN FOUGASSE (V)**

*(traditional French bread, lightly seasoned, perfect for sharing)*

**TARTINE BRIE MIEL (VEG)**

*(country bread toast, melted brie cheese, honey)*

**TARTINE CHAMPIGNON CHÈVRE CHAUD (VEG)**

*(country bread toast, mushrooms, goat cheese)*

**TARTINE AVOCAT (V)**

*(country bread toast, avocado, everything seasoning)*

**TARTINE TOMATE PESTO (V)**

*(country bread toast, beefsteak tomato, pesto)*

**PLATEAU DE CRUDITÉS (V) (GF)**

*(carrots, cucumbers, chery tomatoes, celery, cornichons served with crème fraîche dip or hummus)*

**\*QUICHE LÉGUMES (VEG)**

*(French tart with seasonal roasted veggies)*

**TARTE FLAMBÉE CLASSIQUE**

*(Alsacian pizza, crème fraîche, lardons, onions)*

PROSCIUTTO AND MELON



**TARTE FLAMBÉE AUX LÉGUMES (VEG)**

*(Alsacian pizza, crème fraîche, seasonal vegetables)*

**RACLETTE CROSTINI**

*(ham, raclette, cornichon, crostini)*

**CROQUE MONSIEUR BITES**

*(country bread, cotto ham, gruyère, béchamel)*

**CROQUE PROVENÇALE (VEG)**

*(country bread, beefstake tomato, gruyère, béchamel, pesto)*

**Add Chicken - +\$2PP**

**BEET HUMMUS CROSTINI (V)**

*(Country bread toast, beetroot hummus, roasted beetroot slices, roasted chickpea and scallion)*

**SMOKED SALMON TARTINE**

*(Country bread toast, smoked salmon, crème fraîche, capers, red onion, dill)*

**PROVENÇAL VEGETABLE SKEWER (GF) (V)**

*(Grilled skewers with bell peppers, zucchini, eggplant, red onion, cherry tomatoes, and garlic with a Provençal herb seasoning)*

**CHICKEN SKEWER (GF) (DF)**

*(Grilled chicken skewers marinated with lemon, garlic, and rosemary)*

**PROSCIUTTO AND MELON (GF) (DF)**

*(Thin slices of prosciutto wrapped around sweet cantaloupe melon, drizzle of fig glaze)*

**EGGPLANT CAVIAR (V)**

*(Roasted Eggplant Mashed with Garlic, Lemon, Olive Oil)*

**ROASTED MIXED NUTS**

*(Assortment of Roasted Nuts with Espelette Pepper)* **+\$4PP**

**ASSIETTE APÉRITIF**

*(A savory mix of olives, roasted peppers, eggplant caviar, beet hummus, marinated artichokes, and roasted nuts)* **+\$10PP**

**TARTARE DE SAUMON (\*CAN BE GF)**

*(raw salmon, cucumber, red bell pepper, creme fraîche)*

**TUNA TARTARE (\*CAN BE GF)**

*(Fresh tuna with shallots, cucumber, chive, lime juice and sesame oil)*

**MERGUEZ BITES (GF)**

*(spicy lamb sausage)*

**\*SNAIL FEUILLETÉ**

*(Puff pastry filled with snails in a garlic and herb butter sauce)*

**NICOISE CROSTINI**

*(Tuna in Extra Virgin Olive Oil or Mayo with Peppers and Onions)*

SMOKED SALMON TARTINE





# MENU



Legend: (GF) Gluten free - (DF) Dairy-Free - (V) Vegan (Veg) Vegetarian

\*items subject to availability

## CANAPES TIER 3

### PLAIN FOUGASSE (V)

(traditional French bread, lightly seasoned, perfect for sharing)  
**TARTINE BRIE MIEL (VEG)**

(country bread toast, melted brie cheese, honey)  
**TARTINE CHAMPIGNON CHÈVRE CHAUD (VEG)**

(country bread toast, mushrooms, goat cheese)

### TARTINE AVOCAT (V)

(country bread toast, avocado, everything seasoning)

### TARTINE TOMATE PESTO (V)

(country bread toast, beefsteak tomato, pesto)

### PLATEAU DE CRUDITÉS (V) (GF)

(carrots, cucumbers, chery tomatoes, celery, cornichons served with crème fraîche dip or hummus)

### \*QUICHE LÉGUMES (VEG)

(French tart with seasonal roasted veggies)

### TARTE FLAMBÉE CLASSIQUE

(Alsacian pizza, crème fraîche, lardons, onions)

### TARTE FLAMBÉE AUX LÉGUMES (VEG)

(Alsacian pizza, crème fraîche, seasonal vegetables)

#### BEET HUMMUS TARTINE



### RACLETTE CROSTINI

(ham, raclette, cornichon, crostini)

### CROQUE MONSIEUR BITES

(country bread, cotto ham, gruyère, béchamel)

### CROQUE PROVENÇALE (VEG)

(country bread, beefstake, chicken breast tomato, gruyère, béchamel, pesto) **Add Chicken for \$2PP**

### BEET HUMMUS CROSTINI (V)

(Country bread toast, beetroot hummus, roasted beetroot slices, roasted chickpea and scallion)

### SMOKED SALMON TARTINE

(Country bread toast, smoked salmon, crème fraîche, capers, red onion, dill)

### PROVENÇAL VEGETABLE SKEWER (GF) (V)

(Grilled skewers with bell peppers, zucchini, eggplant, red onion, cherry tomatoes, and garlic with a Provençal herb seasoning)

### CHICKEN SKEWER (GF) (DF)

(Grilled chicken skewers marinated with lemon, garlic, and rosemary)

### PROSCIUTTO AND MELON (GF) (DF)

(Thin slices of prosciutto wrapped around sweet cantaloupe melon, drizzle of fig glaze)

### EGGPLANT CAVIAR (V)

(Roasted Eggplant Mashed with Garlic, Lemon, Olive Oil)

### ROASTED MIXED NUTS

(Assortment of Roasted Nuts with Espelette Pepper) **+\$4PP**

### ASSIETTE APÉRITIF

(A savory mix of olives, roasted peppers, eggplant caviar, beet hummus, marinated artichokes, and roasted nuts) **+\$10PP**

### TARTARE DE SAUMON (\*CAN BE GF)

(raw salmon, cucumber, red bell pepper, creme fraiche)

### TUNA TARTARE (\*CAN BE GF)

(Fresh tuna with shallots, cucumber, chive, lime juice and sesame oil)

### MERGUEZ BITES (GF)

(spicy lamb sausage)

### \*SNAIL FEUILLETÉ

(Puff pastry filled with snails in a garlic and herb butter sauce)

### NICOISE CROSTINI

(Tuna in Extra Virgin Olive Oil or Mayo with Peppers and Onions)

### SHRIMP MEDITERRANEAN (GF) (DF)

(Shrimp cooked in a roasted Mediterranean sauce with tomatoes, peppers, onions, and olives, topped with fresh herbs)

### BEEF TARTARE (\*CAN BE GF)

(Minced raw beef mixed with capers, mustard, shallots, and Worcestershire sauce, served with a raw egg yolk and toasted bread, with cornichon)

### STEAK & PEPPER SKEWER (GF) (DF)

(Grilled beef steak chunks and bell peppers, marinated in a pepper sauce)

### \*CRAB CAKE

(Golden crab cakes with lump crab meat and a zesty remoulade sauce)

### OYSTERS (DF) (GF)

### ROSBIF SANDWICH

(Cold Roast Beef with Greens and Crispy Potatoes, Horseradish Mayo)



# MENU



## BRUNCH CANAPÉS

## YOGURT PARFAITS WITH FRUIT & GRANOLA

## FRUIT SALAD

## AVOCADO TOAST

## BLT TARTINES

## SCRAMBLED EGGS TARTINE WITH SMOKED SALMON

## MINI CROISSANT WITH SMOKED SALMON AND GRUYERE CHEESE

## DEVEILED EGGS WITH BACON

## EGG CASSOLETTE

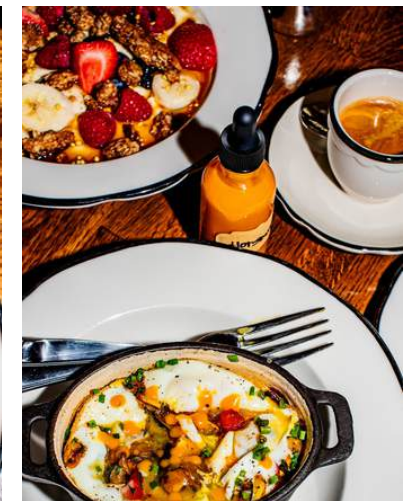
## SPINACH MUSHROOM FRITTATA

## QUICHE LÉGUMES

## BURGER SLIDERS

## WAFFLES BITES

## FRENCH TOAST BITES





# MENU



*\*items subject to availability*

## SEATED

### TIER 1

#### APPETIZERS (PICK 3)

- Quinoa Salad
- Heirloom Tomato Salad
- Escargot
- Tarte Flambée
- Cheese & Charcuterie

#### MAIN COURSE OPTIONS (PICK 3)

- Moules Marinieres
- Boeuf Bourguignon
- Salmon Ratatouille
- Vegetable Couscous
- Roasted Chicken

#### SIDES (PICK 3)

- Fingerling Potato
- Couscous
- Ratatouille
- Mixed Greens
- Haricots Verts
- Mac & Cheese

#### DESSERTS (PICK 2)

- Assorted Macarons
- Mini Eclairs
- Mini Cake Bites
- Tarte Tatin



### TIER 2

#### APPETIZERS (PICK 3)

- Quinoa Salad
- Heirloom Tomato Salad
- Escargot
- Tarte Flambée
- Cheese & Charcuterie
- Chicken & Kale
- Salmon Tartare
- Croque Monsieur Bites

#### MAIN COURSE OPTIONS (PICK 3)

- Moules Marinieres
- Boeuf Bourguignon
- Salmon Ratatouille
- Vegetable Couscous
- Shrimp Provençales
- Roasted Chicken
- Codfish

#### SIDES (PICK 3)

- Mashed Potato
- Couscous
- Ratatouille
- Mixed Greens
- Haricots Verts
- Mac & Cheese

#### DESSERTS (PICK 2)

- Assorted Macarons
- Mini Eclairs
- Mini Cake Bites
- Lemon Tart
- Tarte Tatin
- Feuillantines



### TIER 3

#### APPETIZERS (PICK 3)

- Quinoa Salad
- Heirloom Tomato Salad
- Escargot
- Tarte Flambée
- Cheese & Charcuterie
- Chicken & Kale
- Salmon Tartare
- Croque Monsieur Bites
- Niçoise Salad
- Tuna Tartare
- Beef Tartare

#### MAIN COURSE OPTIONS (PICK 3)

- Moules Marinieres
- Boeuf Bourguignon
- Salmon Ratatouille
- Vegetable Couscous
- Shrimp Provençales
- Octopus Mediterranéen
- \*Roasted Beef (hot or cold)
- Roasted Chicken
- Codfish

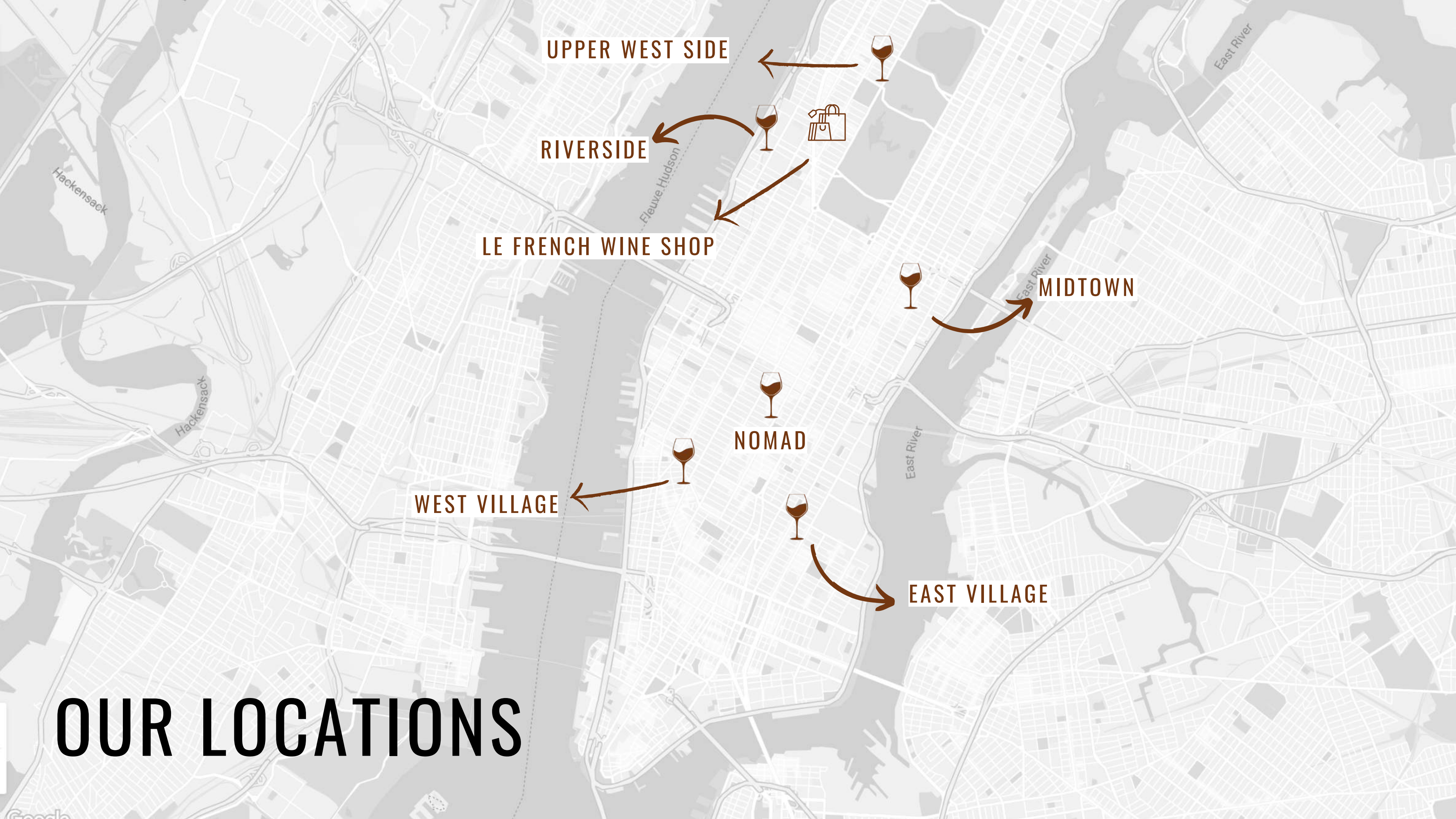
#### SIDES (PICK 3)

- Mashed Potato
- Couscous
- Ratatouille
- Mixed Greens
- Haricots Verts
- Mac & Cheese

#### DESSERTS (PICK 2)

- Assorted Macarons
- Mini Eclairs\*
- Mini Cake Bites\*
- Lemon Tart
- Tarte Tatin
- Feuillantines\*
- Chocolate Cake\*





UPPER WEST SIDE

RIVERSIDE

LE FRENCH WINE SHOP

MIDTOWN

NOMAD

WEST VILLAGE

EAST VILLAGE

# OUR LOCATIONS



# CONTACT US



Plan your event with Vin Sur Vingt



[carlie@vsvwinebars.com](mailto:carlie@vsvwinebars.com)