

CASSIS

·AMERICAN BRASSERIE·
WWW.CASSISAB.COM

Special Event Package



Every event deserves a prime location and a dedicated team to assist in the planning and execution. For a professional business luncheon to a celebratory dinner party, Cassis offers a wide variety of options for every type of gathering. Our traditional brasserie bar gives way to the stunning private dining room or choose to revel in our beautiful main dining room or the covered terraces outside. We cordially invite you to enjoy your upcoming event with us!

Cassis American Brasserie 170 Beach Drive NE, St. Petersburg, FL 33701
(727) 827-2927 www.CassisAB.com



Special Event Package Index

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 - Compose your own selections from our existing breakfast/brunch menu (page 7).
 - Allow our management to select a prix fixe menu to suit your needs (example page 6).
- Lunch Menu Options - (Page 8)
 - Selection of lunch offerings (served Monday through Sunday from 11am – 4pm).
 - Compose your own selections from our existing lunch menu (page 10).
 - Allow our management to select a prix fixe menu to suit your needs (example page 9).
- Dinner Menu Options - (Page 11)
 - Selection of dinner offerings (served Sunday through Thursday from 4pm – 10pm; Friday and Saturday from 4pm – 11pm).
 - Compose your own selections from our existing dinner menu (page 13).
 - Allow our management to select a prix fixe menu to suit your needs (example page 12).
- Open Bar Packages - (Page 14)
 - Open bar or select number of beverages to suit your needs.
 - Hourly rates per guest.
- Special Event Cakes and Pastries - (Page 16)
 - Additions of mini pastries and/or specialty cakes.
- Dessert Options - (Page 17)
 - Housemade sorbet and ice cream
 - Specialty sundaes, pastries and other delights
- Special Event Contract - (Page 18)
 - Complete all fields ~ *No reservation will be made prior to a completed contract being submitted.* ~
 - Fax, scan and Email or returned completed contract in person.

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How It Works

Thank you for choosing Cassis for your private dining event!

There are no charges applied for our private dining room or large parties prior to your chosen event date.

Your party must meet the noted dollar amount minimum associated with your event.

Our private dining room allows you Mac & PC connectivity, control of music/volume, climate control and the ability to set-up specific arrangements or table layouts for a more personalized experience.

A member of our management staff can address any additional questions.

Food and Beverage Minimums for Special Events

Monday through Sunday during Brunch/Lunch hours - \$500 minimum

Sunday through Thursday during Dinner hours - \$500 minimum

Friday and Saturday during Dinner hours - \$750 minimum

Annual Holidays & Cassis specific events - \$750 minimum

Without 48 hour prior notice of cancelation or dramatic changes to the signed contract the credit card on file will be charged to meet the specified dollar amount listed on the contract. If no listed dollar amount room minimums will be applied dependent on the schedule above.

Coordinate with our management to see what area of the restaurant best suits your event.

~ The Bar ~ The Main Dining Room ~ The Private Dining Room ~ The Terrace ~



Payment will be due in full at the completion of your function and will include 20% gratuity + 7% Florida sales tax. If a deposit is necessary, the deposit amount will be deducted from the final payment.

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Hors d'oeuvre Options

Stationary Platter(s) – Minimum ten guests

Garden Fresh Crudités with Dipping Sauce – \$2
Chef's Selection of International & Domestic Cheeses – \$3
Charcuterie Platter, Cornichons and Pickled Onions – \$2.5
Homemade Tortilla, Potato Chips and Dip – \$1.5
Hummus with Chips or Vegetable Crudité – \$1.5
Homemade Guacamole with Chips – \$1.5
Tomato and Fresh Mozzarella Bruschetta – \$2
Antipasto, Chef's Selection of the above – \$4

Butlered Cold - \$2

Poached White Gulf Shrimp Cocktail
Yellowfin Tuna Tartare, Avocado and Habanero Aioli
Homemade Smoked Salmon, Dill Sour Cream
Tomato and Fresh Mozzarella Bruschetta
Cucumber and Mint Gazpacho

Butlered Hot - \$2

Peking Duck Spring roll, Sweet Chili Sauce
Mini Cassis Crab Cake, Rémooulade sauce (add \$1)
Vegetable Pot Stickers, Ginger Soy Dipping Sauce
Grilled Lamb Lollipop, Chimichurri (add \$2)
Spinach and Feta Cheese Spanakopita
Wild Mushroom Bruschetta with Goat Cheese
Artichoke Beignets, Garlic Aioli
Oven Roasted Pear Tomato and Goat Cheese in Phyllo Tartlet

**Hors d'oeuvres are priced per piece.
Four pieces per person, per half hour is recommended
from a variety of three to four options.**

- Or -

Allow our Chef to compose a perfect selection of hors d'oeuvres for your event.

**Hors d'oeuvres: \$8 per guest, per half hour.
Inquire about hors d'oeuvres that are not listed above that you would like to add.**

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Breakfast/Brunch Prix Fixe Menu Options

Choose your selections from our Breakfast/Brunch menu:

Brunch hours - Served Everyday Monday to Sunday from 8am – 3pm (page 7)

And/or Lunch menu: Served Everyday Monday to Sunday from 11am – 4pm (page 10)

Option 1: Single course Prix Fixe menu:

- Select three dishes from either the Breakfast/Brunch and/or Lunch menu(s).
 - (Cost is applied at the highest listed menu price from your Prix Fixe menu selections, per guest and add \$2).

Option 2: Two-course Prix Fixe menu:

- *Brunch hours:* Select one appetizer and one salad/soup from the Lunch menu – first course.
- *Breakfast hours:* Select one 'viennoiserie' and one 'extra' from the Breakfast/Brunch menu – first course.
- Select three dishes from either the Breakfast/Brunch and/or Lunch menu(s). – second course.
 - (Cost is applied for the highest listed menu price from your Prix Fixe menu selections on each course, per guest and add \$2).

Option 3: Three-course Prix Fixe menu:

- Le Panier assortments and fresh fruit bowls delivered to share among guests – first course.
- *Brunch hours:* Select one appetizer and one salad/soup from the Lunch menu – second course.
- *Breakfast hours:* Select one 'viennoiserie' and one 'extra' from the Breakfast/Brunch menu – second course.
- Select three dishes from either the Breakfast/Brunch and/or Lunch menu(s). – Third course.
 - (Cost is applied for the highest listed menu price from your Prix Fixe menu selections on each course, per guest and add \$2).

Desserts: Add a dessert course to any option above - selection of one dessert applied at menu price; If you wish to add additional dessert options it will be applied at menu price plus \$1 per each dessert selection over one (page 17).

Extras: Add mini pastries or a specialty cake (page 16). Add endless fountain drinks (applied at \$5 per guest).

Note: Menus are subject to change due to availability, some selections may not be available depending on party size.

Please select which option, and associated menu items from the appropriate menu(s). Please sign and return the contract and any associated documents regarding your event to the following: GM@CassisAB.com

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(Sample Brunch Menu – ‘Option 3’)

~ Delivered to split among guests ~

Le Panier * Fresh Fruit Bowl

Cheese Danish, Brioche Au Sucre, Walnut Raisin Bread, Assorted Croissants

** Seasonal Mixed Fruit & Berries*



Slider Trio

Kobe Beef, Crab Cake, Asian Pork Steamed Bun

~or~

Cucumber & Mint Gazpacho

Crab & Herb Salad



Jumbo Lump Crab Cake Benedict

English Muffin, Hollandaise Sauce

~or~

Meat Lover’s Omelet

Breakfast Sausage, Smoked Ham, Bacon, Cheddar Cheese

~or~

“Our” Pancakes

Roasted apple, candied walnuts, Cream cheese icing, Cinnamon sugar



EVERY DAY

BRUNCH

8AM-3PM

MENU

EGG ENTRÉES

SERVED WITH ROASTED RED BLISS POTATOES

Three Eggs Your Way GF	\$10.5
with bacon, smoked ham or breakfast sausage	+2
Croissant Sandwich	\$13
egg, sausage, and cheddar	
Scrambled Egg Burrito	\$13.5
chorizo, avocado, cheddar cheese, tomato salsa	
Jumbo Lump Crab Cake Benedict	\$14.5
English muffin, hollandaise sauce	
Smoked Salmon Benedict	\$14
toasted bagel, cream cheese, hollandaise sauce	
Egg White Omelet GF	\$13.5
smoked salmon, asparagus, goat cheese	
Fines Herbes Omelet V • GF	\$13
sautéed spinach, feta cheese	
Meat Lover's Omelet GF	\$14
breakfast sausage, smoked ham, bacon, cheddar	

SPECIALTIES

Cassis Pancakes V	\$13.5
roasted apple, candied walnuts, cream cheese icing, cinnamon sugar	
Corned Beef Hash	\$12.5
two eggs sunny side up, whole wheat toast	
Quiche of the Day	\$13
mixed baby greens	
Andouille Sausage & Shrimp Ragout GF	\$13
roasted pepper, caramelized onion, cheddar grits	
Homemade Granola V	\$12
nonfat vanilla yogurt, fresh fruit, raspberry coulis	

BRIOCHE FRENCH TOAST



\$14

honey mascarpone, banana, fresh strawberries V

BRUNCH EXTRAS

Roasted Red V • GF		Smoked Ham	\$5.5
Bliss Potatoes	\$5	Smoked Salmon	\$5.5
Cheddar V • GF		Nonfat Vanilla Yogurt V • GF	\$4.5
Cheese Grits	\$5.25	Toasted v Mini Bagels	\$2.75
Crispy Bacon	\$5.5	Fresh Fruit V	\$5.5
Breakfast Sausage	\$5.5		

PASTRIES

Plain Croissant	\$3	Raisin Roll	\$3
Chocolate Croissant	\$3.5	Le Panier	\$15
Almond Croissant	\$3.5	an assortment of all of the pastries items served with jam and butter	
Cheese Danish	\$3		
Brioche au Sucre	\$2.75		



FRESH-SQUEEZED ORANGE JUICE

glass \$4.5 | carafe \$8.5

BEVERAGES

Coffee	\$3.25
Espresso	\$3.5
make it a double	+1.25
Macchiatto	\$3.75
Cappuccino	\$4.5
Milk	\$3.25
Mighty Leaf Tea	\$4.5
chamomile citrus, organic African nectar, organic green tea, Earl Grey decaf, organic Earl Grey, or organic breakfast	
Iced Tea	\$3
regular, rock melon cantaloupe, cucumber, or south seas blend	
Fresh-squeezed Lemonade	\$4
Fruit Juices	\$3.25
apple, grapefruit, pineapple, cranberry, orange, or tomato	

COCKTAILS

Mimosa	\$8.5
champagne and orange juice	
Bellini	\$8.5
champagne and peach schnapps	
Cassis Bloody Mary	\$9.25
Cassis's own bloody mary mix, fresh pepper, vodka	

VITA-MINIS

PETITE SIZED FRUIT SALADS & SMOOTHIES

\$5

FRUIT SALADS

Blanc & Noir
sweet honeydew, blackberry, feta and mint

French Berry
mixed berries and red wine syrup

Good Morning
citrus, cucumber and sweet melons with tarragon

West Indies
pineapple, banana, kiwi and mango in ginger syrup

SMOOTHIES

Healthy Green
spinach, pear, apple, kiwi and banana

Morning Dew
watermelon and almond milk frappe

Tropical Freeze
banana, pineapple, mango and passion fruit sorbet

Berry Velvet
mixed berries with yogurt

CASSIS
-AMERICAN BRASSERIE-

VEGETARIAN & GLUTEN-FREE
OPTIONS INDICATED WITH - V • GF

PRIVATE DINING ROOM AVAILABLE FOR
YOUR SPECIAL EVENT - PLEASE INQUIRE

An 18% gratuity may be added for parties of 6 or more. Substitutions & additions may be subject to additional charge.
*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.



Lunch Prix Fixe Menu Options

Choose your selections from our Lunch menu:
Served Everyday Monday to Sunday from 11am – 4pm (page 10)

Option 1: Single course Prix Fixe menu:

- Select three dishes from the Lunch menu.
 - (Cost is applied for the highest listed menu price from your Prix Fixe menu selections, per guest and add \$2).

Option 2: Two-course Prix Fixe menu:

- Select a combination of two appetizer(s), soup(s), and/or salad(s) from the Lunch menu – first course.
- Select three dishes from the Lunch menu – second course.
 - (Cost is applied for the highest listed menu price from your Prix Fixe menu selections on each course, per guest and add \$2).

Option 3: Three-course Prix Fixe menu:

- Select a combination of two soup(s) and/or salad(s) from the Lunch menu – first course.
- Select a combination of two appetizer(s) and/or small plate(s) from the Lunch menu – second course.
- Select three dishes from the Lunch menu – third course.
 - (Cost is applied for the highest listed menu price from your Prix Fixe menu selections on each course, per guest and add \$2).

Option 4: Four-course Prix Fixe menu:

- Assortments of small plates with artisanal flat bread to split among guests – first course.
- Select a combination of two soup(s) and/or salad(s) from the Lunch menu – second course.
- Select two appetizers from the Lunch menu – third course.
- Select three dishes from the Lunch menu – fourth course.
 - (Cost is applied for the highest listed menu price from your Prix Fixe menu selections on each course, per guest and add \$2).

Desserts: Add a dessert course to any option above - selection of one dessert applied at menu price; If you wish to add additional dessert options it will be applied at menu price plus \$1 per each dessert selection over one (page 17).

Extras: Add mini pastries or a specialty cake (page 16). Add endless fountain drinks (applied at \$5 per guest).

Note: Menus are subject to change due to availability, some selections may not be available depending on party size. Inquire as to having Dinner menu options available during Lunch service hours.

Please select which option, and associated menu items from the appropriate menu(s). Please sign and return the contract and any associated documents regarding your event to the following: GM@CassisAB.com

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(Sample Lunch Menu – ‘Option 4’) ~ Delivered to split among guests ~

***Chickpea & Garlic Hummus * Spicy Homemade Guacamole * Tomato, Basil & Mozzarella
Bruschetta ***

Served with Artisanal Flat Bread



French Onion

Spiced Croutons, Gruyere Cheese

~or~

Roasted Tomato, Burrata & Avocado

Pesto, Balsamic Glaze



Yellowfin Tuna Tartare

Avocado & Habanero Pepper Aioli

~or~

Fried Calamari

Marinara Sauce, Garlic Aioli



Vegetarian Meatball Grinder

Marinara, Mozzarella, Parmesan Cheese

~or~

Croque Madame

Smoked Ham, Béchamel, Gruyere, Sunny-side-up Egg

~or~

Turkey BLT

Avocado, Applewood Smoked Bacon



LUNCH

EVERY DAY | 11AM - 4PM
EXECUTIVE CHEF • JEREMY DUCLUT

SALADS

ADD PROTEIN

\$8.5

+6

Roasted Tomato, Burrata & Avocado v
pesto, balsamic glaze

Baby Arugula v • GF

fennel, cucumber, watermelon, feta cheese, toasted pepita

Roasted Beets v

fresh ricotta, honey, pistachios, tarragon

Mixed Berries v • GF

baby spinach, fuji apple, grapes, candied almonds, blue cheese

Smoked Salmon GF

butter lettuce, goat cheese, pumpkin seeds, cucumber vinaigrette

Warm Lentils & Soppresata GF

baby arugula, fennel, lemon vinaigrette, parmesan cheese

'Our' Caesar

herbed croutons, white anchovies, hard boiled egg, parmesan cheese

Iceberg Wedge GF

applewood smoked bacon, red onions, tomatoes, scallions, blue cheese

Cobb Salad GF

turkey breast, blue cheese, avocado, bacon, red onion, corn salsa, tomatoes, red wine vinaigrette

CHIPOTLE CHICKEN QUESADILLA

\$12.5



guacamole, sour cream, and pico de gallo

GREAT to SHARE

Tomato & Mozzarella Bruschetta v \$9.25

crispy bread

Fried Calamari \$13

marinara sauce, garlic aioli

Sliders \$14

Three each of Kobe Beef -or- Crab Cake -or- Asian Pork -or- Tasting (one of each)

Spicy Homemade Guacamole v • GF \$9.25

homemade potato chips

Chef's Cheese Assortment v \$17

selection of five cheeses

Chickpea & Garlic Hummus v • GF \$10.25

spicy basil pesto, crisp vegetables

Cassis Poutine \$14

duck confit, foie gras mousse, black truffle, mushrooms, lardons, cheese curd

Yellowfin Tuna Tartare \$13.5

avocado, habanero aioli

Steamed Mussels \$12.95

white wine, garlic butter sauce

Oysters on the Half Shell – half dozen \$16

orange sherry mignonette

Plateau Royale MP

one dozen each of oysters, one pound of snow crab legs, green lip mussels, and shrimp cocktail, plus dipping sauces

GRILLED CHEESE & TOMATO SOUP

\$12.5

add tomato \$1
add bacon \$2



BETWEEN the BREAD \$12.95

SERVED WITH FRENCH FRIES

Cassis Burger

caramelized onions and gruyere cheese

Croque Monsieur

smoked ham, béchamel, gruyere cheese

Blackened Grouper

golden pineapple, remoulade sauce

Grilled Chicken Breast

open face, baby arugula, provolone cheese, apricot vinaigrette

Parisian Style Hot Dog

baked foot long hot dog, béchamel sauce, mozzarella and parmesan cheese

Vegetarian Meatball Grinder

marinara, mozzarella, parmesan cheese

Turkey BLT

avocado, applewood smoked bacon

Smoked Salmon

cucumber, cream cheese, alfalfa sprouts

Crab Cake

Alaskan snow crab, Dijon mustard aioli

SOUPS

\$5.95

Soup of the Day—chef's creation

French Onion—spiced croutons, gruyere cheese

Tomato & Basil—parmesan cheese v • GF

Chilled Gazpacho—cucumber and mint, crab and herb salad GF



FLAT BREADS

\$12.5

SERVED WITH A SIDE SALAD

Artichoke & Goat Cheese v

tomatoes, mushroom, basil pesto, pumpkin seeds

Black Bean & Roasted Corn v

avocado, arugula, white balsamic dressing, parmesan and cheddar cheese

Italian Sausage

roasted pepper, marinara, basil, fresh mozzarella, ricotta and parmesan cheese

SIDES

French Fries \$5

Potato Chips \$5

Onion Rings \$5.5

Fried Avocado,

salsa picante \$5

Bacon Braised

Brussels Sprouts \$8

Mac and Cheese \$6

with jalapeños \$7

with lobster \$8

with both \$9

VEGETARIAN & GLUTEN-FREE
OPTIONS INDICATED WITH – V • GF

CASSIS
-AMERICAN BRASSERIE-

PRIVATE DINING ROOM AVAILABLE FOR
YOUR SPECIAL EVENT – PLEASE INQUIRE

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Dinner Prix Fixe Menu Options

- - - - -

Choose your selections from our Dinner menu:
Served Sunday through Thursday from 4pm – 10pm (page 13)
Served Friday and Saturday from 4pm – 11pm (page 13)

- - - - -

Option 1: Single course Prix Fixe menu:

- Select three entrées from the Dinner menu.
 - (Cost is applied for the highest listed menu price from your Prix Fixe menu selections, per guest and add \$2).

Option 2: Two-course Prix Fixe menu:

- Select a combination of two appetizer(s), soup(s), and/or salad(s) from the Dinner menu – first course.
- Select three entrées from the Dinner menu – second course.
 - (Cost is applied for the highest listed menu price from your Prix Fixe menu selections, per guest and add \$2).

Option 3: Three-course Prix Fixe menu:

- Select a combination of two soup(s) and/or salad(s) from the Dinner menu – first course.
- Select a combination of two appetizer(s) and/or small plate(s) from the Dinner menu – second course.
- Select three entrées from the Dinner menu – third course.
 - (Cost is applied for the highest listed menu price from your Prix Fixe menu selections on each course, per guest and add \$2).

Option 4: Four-course Prix Fixe menu:

- Assortments of small plates with artisanal bread to split among guests – first course.
- Select a combination of two soup(s) and/or salad(s) from the Dinner menu – second course.
- Select two appetizers from the Dinner menu – third course.
- Select three dishes from the Dinner menu – fourth course.
 - (Cost is applied for the highest listed menu price from your Prix Fixe menu selections on each course, per guest and add \$2).

Option 5: Five-course Prix Fixe menu:

- Select a soup from the Dinner menu – first course.
- Select a salad from the Dinner menu – second course.
- Select a combination of two appetizer(s) and/or small plate(s) from the Dinner menu – third course.
- Select three entrées from the Dinner menu – fourth course.
- Select two desserts from the Dessert menu – fifth course.
 - (Cost is applied for the highest listed menu price from your Prix Fixe menu selections on each course, per guest and add \$2).

Desserts: Add a dessert course to any option above - selection of one dessert applied at menu price; If you wish to add additional dessert options it will be applied at menu price plus \$1 per each dessert selection over one (page 17).

Extras: Add mini pastries or a specialty cake (page 16). Add endless fountain drinks (applied at \$5 per guest).

Note: Menus are subject to change due to availability, some selections may not be available depending on party size.

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(Sample Dinner Menu – ‘Option 5’)



Cucumber & Mint Gazpacho

Crab Salad



Mixed Berries

Baby Spinach, Green Apple, Grapes, Candied Almonds, Blue Cheese



Steamed Mussels

Chorizo, Saffron & Tomatoes

~or~

Yellowfin Tuna Tartare

Avocado & Habanero Pepper Aioli



14oz Delmonico Steak Au Poivre

Truffled Three Cheese Tortellini

~or~

Grilled Chicken Caprese

Roasted Tomatoes, Basil Panzanella Pesto, Mozzarella Cheese

~or~

Atlantic Salmon

Smashed Peas, Baby Carrot Confit, Orange Coriander Glaze



Signature Miniature Desserts



SUN - THU
4PM - 10PM

Dinner

MENU

FRI & SAT
4PM - 11PM

EXECUTIVE CHEF JEREMY DUCLUT & SOUS CHEF TREVOR LYMAN

GREAT *to* SHARE

Tomato & Mozzarella Bruschetta v	\$9.25
crispy bread	
Sliders	\$14
Three each of Kobe Beef -or- Crab Cake -or- Asian Pork -or- Tasting (one of each)	
Fried Calamari	\$13
marinara sauce, garlic aioli	
Spicy Homemade Guacamole v • GF	\$9.25
homemade potato chips	
Chef's Cheese Assortment v	\$17
selection of five cheeses	
Chickpea & Garlic Hummus v • GF	\$10.25
spicy basil pesto, crisp vegetables	
Cassisi Poutine	\$14
duck confit, foie gras mousse, black truffle, mushrooms, lardons, cheese curd	
Yellowfin Tuna Tartare	\$13.5
avocado, habanero aioli	
Steamed Mussels	\$12.95
white wine, garlic butter sauce	
Grouper Tacos	\$12
pico de gallo, cabbage slaw, cilantro aioli	
Oysters on the Half Shell - half dozen	\$16
orange sherry mignonette	
Jumbo Shrimp Cocktail	\$16
three dipping sauces	

FLAT BREADS

\$12.5

Artichoke & Goat Cheese v
tomatoes, mushroom, basil pesto, pumpkin seeds
Black Bean & Roasted Corn v
avocado, arugula, white balsamic dressing, parmesan and cheddar cheese
Italian Sausage
roasted pepper, marinara, basil, fresh mozzarella, ricotta and parmesan cheese

PLATEAU ROYALE MARKET PRICE

one dozen each of oysters, one pound of
snow crab legs, green lip mussels,
and shrimp cocktail, plus dipping sauces GF

SALADS

FULL \$13.5 / HALF \$8.5

Roasted Tomato, Burrata & Avocado v
pesto, balsamic glaze
Baby Arugula v • GF
fennel, cucumber, watermelon, feta cheese, toasted pepita
Roasted Beets v
fresh ricotta, honey, pistachios, tarragon
Mixed Berries v • GF
baby spinach, fuji apple, grapes, candied almonds, blue cheese
Smoked Salmon GF
butter lettuce, goat cheese, pumpkin seeds, cucumber vinaigrette
Warm Lentils & Soppressata GF
baby arugula, fennel, lemon vinaigrette, parmesan cheese
"Our" Caesar
herbed croutons, white anchovies, hard boiled egg, parmesan cheese
Iceberg Wedge GF
applewood smoked bacon, red onions, tomatoes, scallions, blue cheese
Cobb Salad GF
turkey breast, blue cheese, avocado, bacon, red onion, corn salsa, tomatoes, red wine vinaigrette
ADD PROTEIN TO ANY SALAD – +6
grilled chicken breast, grilled steak, duck confit, sautéed shrimp, salmon or grouper fillet

SOUPS

\$7.5

Soup of the Day —chef's creation
French Onion —spiced croutons, gruyere cheese
Tomato & Basil —parmesan cheese v • GF
Chilled Gazpacho —cucumber and mint, crab and herb salad GF

VEGETARIAN & GLUTEN-FREE
OPTIONS INDICATED WITH – V • GF

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SUN - THU
4PM - 10PM

Dinner

MENU

FRI & SAT
4PM - 11PM

EXECUTIVE CHEF JEREMY DUCLUT & SOUS CHEF TREVOR LYMAN

ENTRÉES

Bar Steak Frites	\$28
herb butter, french fries	
Braised Pork Shank	\$31
mashed potatoes, pear mustard, grilled bread	
14oz Delmonico Steak Au Poivre	\$55
truffled three cheese tortellini	
Grilled Chicken Caprese	\$28
pomme purée, roasted tomatoes, pesto, mozzarella & parmesan	
Roasted Chicken	\$29
Roasted half free range chicken, lemon rosemary BBQ sauce, parmesan shoestring fries	
Atlantic Salmon GF	\$30
smashed peas, baby carrot confit, orange coriander glaze	
Sea Scallops GF	\$32
brussels sprouts, parsnip, lardons, aged balsamic	
Pistachio Crusted Gulf Grouper	\$32
pumpkin ravioli, artichoke hearts, lump crab, Grand Marnier beurre blanc	
Primavera V	\$21
cappelini pasta, sautéed vegetables, marinara	
Bolognese	\$23
cappelini pasta, parmesan cheese	
Fruits de Mer	\$29
cappelini pasta, shrimp, clams, mussels, tomatoes, white wine-lemon-butter sauce	

BOUILLABAISSE

classic Mediterranean fish stew

SIDES

Sautéed Haricot Vert	\$7	French Fries	\$3
Asparagus,		Potato Chips	\$3
hollandaise sauce	\$6.5	Onion Rings	\$6.5
Parmesan Shoestring Fries	\$6	Bacon Braised Brussels Sprouts	\$8
Truffled Three Cheese Tortellini	\$8	Mac and Cheese	\$6
Fried Avocado,		with jalapeños	\$7
salsa picante	\$5	with lobster	\$8
		with both	\$9

BETWEEN the BREAD \$14.25

SERVED WITH FRENCH FRIES

Cassis Burger	
caramelized onions and gruyere cheese	
Croque Monsieur	
smoked ham, béchamel, gruyere cheese	
Blackened Grouper	
golden pineapple, remoulade sauce	
Grilled Chicken Breast	
open face, baby arugula, provolone cheese, apricot vinaigrette	
Turkey BLT	
avocado, applewood smoked bacon	
Vegetarian Meatball Grinder	
marinara, mozzarella, parmesan cheese	
Crab Cake	
Alaskan snow crab, Dijon mustard aioli	

PLAT DU JOUR

MONDAY	
Hoisin Glazed Peking Duck	\$29.5
sweet potatoes	
TUESDAY	
Beef Bourguignon	\$29
pomme purée	
WEDNESDAY	
Sesame Crusted Yellowfin Tuna	\$32
baby bok choy GF	
THURSDAY	
Hand Cut Steak Tartare	\$15/\$29
potato chips	
FRIDAY	
Lobster Ravioli	\$32
butter poached warm water lobster tail	
SATURDAY	
Grilled Lamb Chops	\$34
mint pesto	
SUNDAY	
Slow Roasted Prime Rib	\$30
loaded baked potato, au jus	

VEGETARIAN & GLUTEN-FREE
OPTIONS INDICATED WITH - V - GF

CASSIS
AMERICAN BRASSERIE

PRIVATE DINING ROOM AVAILABLE FOR
YOUR SPECIAL EVENT - PLEASE INQUIRE

An 18% gratuity may be added for parties of 6 or more. Substitutions & additions may be subject to additional charge.
*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.

CASSIS

AMERICAN BRASSERIE.

Open Bar Options

- **Beer & Wine Package - (1st tier)**

- Our first option is comprised of domestic bottled beers and all of our Cassis house wines.

**Initial hour - \$9 *Second hour - \$13 *Third hour - \$18 *Fourth hour - \$22*

- **Wine**
 - White: Cassis Sauvignon Blanc & Cassis Chardonnay
 - Red: Cassis Pinot Noir & Cassis Cabernet Sauvignon
- **Beer**
 - Bottled domestic: O'douls & Amber, Michelob Ultra, Full Sail Lager

- **Choice Wells Package - (2nd tier)**

- Our second option is comprised of our house well beverages, multiple red and white wine options, select sparkling wine, and select bottled beers. Additionally a range of selected whiskey, scotch, bourbon, vodka, rum, gin, tequila, and cordials are available.

**Initial hour - \$11 *Second hour - \$16 *Third hour - \$22 *Fourth hour - \$25*

- **Wine**
 - White: Cassis Sauvignon Blanc & Chardonnay, Banfi Pinot Grigio, Bluefield Riesling
 - Red: Cassis Pinot Noir & Cabernet Sauvignon, Zen of Zin Zinfandel, Sterling Meritage, Terrazas Malbec, Heritage Cote du Rhone
 - Sparkling: Gerard Bertrand Cremant de Limoux
- **Beer**
 - Bottled domestic: O'douls & Amber, Michelob Ultra, Full Sail lager
 - Bottled imports: Corona and Moretti
- **Liquor**
 - Whiskey: Kentucky deluxe
 - Scotch: Iverhouse
 - Bourbon: Ancient Age
 - Rum: Don Q
 - Tequila: Giro
 - Gin: Below Light
 - Cordials: Dubonnet Blanc & Rouge, Fireball, Lillet, Amaro Ramazotti, Chila Orchata Cinb Cream
 - Vodka: Svedka & Svedka flavors - clementine, citron, cherry, vanilla, grape, raspberry

- **Top-Shelf Package – Includes the Choice Wells Package (3rd tier)**

- Our mid-range package offers top-shelf liquors, wine, bottle beers as well as draft beer options (first package that offers draft beer options). Featuring Jim Beam, Capt. Morgan, Russian Standard, Beefeater, and Don Julio Blanco to highlight a few.

**Initial hour - \$15 *Second hour - \$21 *Third hour - \$28 *Fourth hour - \$34*

- **Wine**
 - White: Bordeaux Blanc Chateau la Freynelle, Villa Maria Sauvignon Blanc, Erath Pinot Gris
 - Red: Sterling Merlot and Gavilan Pinot Noir
 - Sparkling: Pierre Chainier Brut Rose
 - Port: Sandemans NV

- Beer
 - Bottled domestic: Butte Creek Porter & Napa Smith Organic IPA
 - Bottled imports: Stella Artois
 - Draft: Full Sail IPA, Kronenbourg 1664 Pilsner & White Beer, Franziskaner
- Liquor
 - Whiskey: Seagram 7 & VO Canadian, Canadian Club
 - Scotch: Dewars and Johnny Walker Red Label
 - Bourbon: Jim Beam & White Ghost, Wild Turkey, Buffalo Trace, Four Roses
 - Rum: Cruzan flavors – coconut, mango, raspberry, Mount Gay Rum, Bacardi & Bacardi flavors – limon & blanco, Malibu & pineapple, Capt. Morgan, Kraken
 - Tequila: Mezcal Monte Alban, Patron silver, Partida Blanco & Reposado, Avion Silver, Don Julio Blanco
 - Gin: Bombay, Beefeater, Blue Coat
 - Cordials: Peche de Vigne, Sambuca black, Southern comfort, Midori, Pama
 - Vodka: Skyy & Skyy flavors – citron, blood orange, pineapple, raspberry, Firefly Peach Tea Vodka, Smirnoff & blueberry, Effen & Effen flavors – black cherry, cucumber, caramel, Van Gogh espresso & vanilla, Alchemy ginger, Voli & espresso, Tito's, Russian standard

• **Ultimate Package – Includes both the Top-Shelf & Choice Wells Packages (4th tier)**

- Our most exclusive option is composed of the most premium wines, liquors, bottled and draft beer selections. Most notably featuring Moet & Chandon Imperial, Crown Royal XO, Belvedere, Hendricks, and Hennessy VSOP.

**Initial hour - \$20 *Second hour - \$27 *Third hour - \$35 *Fourth hour - \$41*

- Wine
 - White: Vouvray Chateau de Montfort & Chalk Hill Chardonnay
 - Red: Columbia Crest, BV Rutherford Cabernet Sauvignon, Sables D'Azur (Rose)
 - Sparkling Wine & Champagne: Ruffino Prosecco & Moet & Chandon Imperial NV
 - Port: Sandemans Vintage 2000, Taylor Fladgate 10 & 20 year old
- Beer
 - Bottled: Afflegem, Mort Subite Lambic Framboise, Unibroue Blanche de Chambly
 - Draft: Tucher and McKenzie's Green Apple
- Liquor
 - Whiskey: Bushmill, Crown Royal & XO, Jameson
 - Scotch: Johnny Walker Black Label, Glenmorangie 10, Chivas 12, Highland Park 12, Glenlivet 12, Macallan 12
 - Bourbon: Bullet Rye, Jack Daniels, Basil Haydens, Makers Mark, Knob Creek
 - Rum: Plantation Rum, Myers Dark, Ron Zappa
 - Tequila: Patron Reposado & Anejo, Avion Reposado & Anejo
 - Gin: Bombay Sapphire, Tanqueray & Malacca, Nollet Silver, Hendricks
 - Brandy/Calvados/Armagnac: Courvoisier VS, Calvados Bushnell, Pierre Ferrand ier cru, Remy Martin VSOP, Armagnac Larresingle, Hennessy VSOP
 - Cordials: Godiva Noir & Blanche, Luxardo Maraschino, Jaeger, Limoncello Villa Massa, Chambord, St. Germain, Liquor 43, Kalhua, Tuaca, Frangelico, Ricard, Baileys, Campari, Sambuca, Amaretto Disaronno, Crème Yvette, Cointreau, B&B, Drambuie, Grand Marnier & peach
 - Vodka: Absolut & Absolut flavors – kurrant, acai, raspberry, hibiscus, cilantro, ruby red, citron, peach, pear, mandarin, Stoli & Stoli flavors – orange, raspberry, vanilla, Ketel One & flavors – orange and citron, Ciroc & Ciroc flavors – coconut, red berry, amaretto, peach, Belvedere & mango, Grey Goose

~ Inquire as to having a select number of beverages per guest with 'beverage tickets' ~

*** - Prices apply to seated dining events. All standing cocktail parties will have an additional \$10 fee per hour.
~ Note: If high-top tables are requested for your party they will be applied at \$15 (per table) with a \$40 delivery fee.*

Cassis American Brasserie 170 Beach Drive NE, St. Petersburg, FL 33701
(727) 827-2927 www.CassisAB.com

CASSIS

·AMERICAN BRASSERIE·

Special Event Cakes and Pastries

Brunch & Breakfast Pastries

Croissant - \$3
Chocolate Croissant - \$3.50
Almond Croissant - \$3.50
Cheese Danish - \$3
Brioche au Sucre - \$2.75
Raisin Roll - \$3

Le Panier - \$15

An assortment of the above pastries served with jam and butter

Macaroon Flavors - \$2

Pistachio, chocolate, raspberry, vanilla, cassis and our seasonal variety

Valrhona Chocolate Truffles - \$1.25

Coconut rum, amaretto, sunshine, milk chocolate, chocolate

All cakes are garnished and available in three size options:

8" (serves 8 – 10 guests) - \$40
10" (serves 12 – 16 guests) - \$50
Half-sheet (20 – 30 guests) - \$70

Strawberry Cream Cake

Vanilla cake with pastry cream, fresh strawberries, and whipped cream.

Raspberry Truffle Cake

Chocolate cake with dark chocolate truffle, fresh raspberries, and whipped cream.

Classic Carrot Cake

Carrot cake with cream cheese icing.

Mocha Cake

Chocolate cake with dark chocolate truffle and coffee flavored buttercream.

Raspberry Buttercream Cake

Vanilla cake layered with raspberry jam and topped with buttercream.

Lemon Chiffon Cake

Lemon chiffon cake layered with lemon cream and topped with buttercream.

~ Custom cakes may be available after a consultation with the Pastry Chef ~

~ A consultation with the Pastry Chef is required for wedding cake options or for a custom designed wedding cake ~

CASSIS

·AMERICAN BRASSERIE·

Special Event Dessert Options

Pastries & Other Delights

Signature Miniatures -\$3 each

We have reimagined our finest desserts as miniatures. Please select at least 2 per person.

<i>Vanilla Mousse</i>	<i>Carrot Cake</i>	<i>Key Lime Pie</i>
<i>Walnut Tart</i>	<i>Coffee Cream Puff</i>	<i>Crème Brulee</i>
<i>Apple Crisp</i>	<i>Raspberry Tart</i>	<i>Chocolate Almond Cake</i>
<i>Chocolate Mousse</i>	<i>Caramel Cake</i>	<i>Lemon Tart</i>
<i>Banana Tart</i>	<i>Vegan Cupcake</i>	<i>Flourless Chocolate Cake</i>

Dessert Tasting- \$45

One each of our signature miniatures artfully arranged on a large platter.

Trio of Chocolate- \$9

Chocolate Mousse, Chocolate Flourless Cake and Chocolate Almond Cake

Trio of Fruit -\$9

Raspberry Tart, Lemon Tart, Key Lime Pie

Fruit Cocktail Tart-\$6

A full sized fresh fruit tart, elevated by its almond tart crust and frangipan filling

~ Parties of 15 or less may inquire about having Specialty Sundaes and/or House made Ice Creams and Sorbets for their event ~

~ All selections of the above options must be annotated in advance on the Special Event Contract with approving authority from the General Manager & Pastry Chef ~



Special Event Contract

Event Date: _____ Event Time: _____ Number of Guests: _____

Name: _____

Phone (10-digit): _____ Fax: _____

Email Address: _____

Address: _____

City: _____ State: _____ Zip: _____

Special Occasion (please specify): _____

Menu Details - Option number: _____

Hors d'oeuvres selection(s):

1.) _____ 2.) _____ 3.) _____ 4.) _____

5.) _____ 6.) _____ 7.) _____ 8.) _____

Additional.) _____

Appetizer(s), salad(s), and/or soup(s) selection(s):

1.) _____

2.) _____

3.) _____

Additional.) _____

Entrée selection(s):

1.) _____

2.) _____

3.) _____

Additional.) _____

Dessert:

1.) _____

2.) _____

3.) _____

Please check one of the following water options: Evian (flat):__ Badoit (sparkling):__ Both:__ Tap:__

(Management completes this field) - Reserved Area(s): _____

Deposit: YES _____ NO _____ Credit card number: _____

Expiration date: _____ Name on card: _____

Signature: _____

Would you like the final bill to be charged to this card? YES _____ NO _____

PLEASE FAX BACK TO 727-827-2930 or scan and email to: GM@cassisab.com