

HOT STATION BUFFET
FOR A MINIMUM OF 12 PEOPLE

 **chicken drumsticks** 34,95 \$

wrapped in prosciutto, with a port reduction,
two raisins, and parmesan shaving

 **veal flank steak** 37,95 \$

with wild mushrooms, marsala reduction
and fresh thyme

 **suckling pig medallions** 35,95 \$

with cognac reduction, pearl onions,
button mushrooms
and nutmeg

 **roasted salmon fillet** 34,95 \$

with rum reduction, carrots, oranges, and saffron

 **manicotti stuffed with ricotta and spinach** 28,95 \$

tomato sauce, lightly skimmed.

three-meat cannelloni 28,95 \$

tomato and béchamel sauce

 **wild mushroom lasagna** 31,95 \$

with spinach, ricotta, béchamel
tomato sauce, and truffle oil

 **paccheri with roasted vegetables** 27,95 \$

seasonal roasted vegetables,
tomato sauce, and fresh basil.

sociale événement

TRAITEUR

BANQUET MENU TABLE D'HÔTE

soup

celery root 7\$

celery root soup with green apple, maple syrup, roasted almonds, and Provence herb croutons.

mushroom cream 7\$

forest mushroom cream with a paprika and balsamic coulis, garnished with a hint of thyme flavored sour cream.

vegetable consommé 7\$

vegetable consommé with crushed tomatoes, spinach, lentils, and crispy onions.

italian wedding soup 9\$

chicken broth with mini meatballs, a vegetable mirepoix, and escarole.

salad

micro spinach 6\$

baby spinach with cherry tomatoes, roasted bell peppers, and Kalamata olives.

sliced salad 6\$

romaine and endive lettuce with croutons, parmesan, ceasar dressing, and crispy pancetta.

layered beet salad 7\$

beets arranged in layers with fennel, red onions, bell peppers, balsamic vinaigrette, and Parmesan shavings.

hot appetizers menu

breaded brie 8\$

pistachio-cruste brie served with a fig, onion, and bacon ketchup.

arancini 9\$

rice balls with ragu and three cheeses ricotta, mozzarella, and parmesan served with a Parmesan mornay sauce.

snail puff 9\$

escargots flambéed with sambuca, cherry tomatoes, pink peppercorns, and coconut milk.

roasted merguez sausages 9\$

served with a red beer reduction-meaux mustard, and celery root remoulade.

skewered bread 10\$

matane shrimp with red caviar aioli and arugula.

cold appetizers menu

prosciutto skewers 8\$

prosciutto skewers with strawberries, cherry tomatoes, bocconcini, balsamic coulis, and basil shreds.

beef tataki 13\$

beef tataki with soy and ginger aioli, wild mushroom duxelles marinated in truffle oil.

smoked Salmon 11\$

stuffed with herbed mascarpone mousse, seaweed, caper garnish, red onions, and lemon-infused oil.

vegetable Tower 9\$

seasonal grilled vegetables with a drizzle of Modena olive oil and roasted garlic garnish.

tomato Mille-Feuille 9\$

grilled zucchini, fior di latte cheese, and a paprika and basil coulis.

main courses menu

stuffed chicken 28\$

with spinach chicken stuffed with spinach, prosciutto, mozzarella Chianti reduction, lemonjuice, roasted garlic, and rosemary.

roasted beef sirloin 36\$

madagascar pepper-cruste sirloin with tarragon, red wine veal jus.

pan-seared salmon fillet 31\$

pan-seared salmon fillet with lemon-thyme beurre blanc, cherry tomato, celery root remoulade, and two raisins.

sirloin pithiviers 39\$

veal seasoned with warrior spices, mushroom duxelles, foie gras, black cherry rum, and rosemary.

pork osso bucco 37\$

milanese-style pork osso bucco gremolata.

ratatouille Pithiviers 39\$

with vegetables and rapini, tomato coulis, and extra virgin olive oil.

desserts

stuffed cabbage with ricotta and cocoa at 7\$
chocolate Layered Cake at 7\$
assorted Macarons at 8\$
cheesecakes at 8\$