

# 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-crust 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-crust 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\$