

DINNER COCKTAIL

DINNER COCKTAIL: FORMULA WHERE THE GUESTS ARE ALMOST STANDING UP ALL THE TIME, SOME SEATS AND TABLES WILL BE AVAILABLE TO CUSTOMERS (FOR +/- 25PERS.). ON THE TERRACE, DURING THE SUMMER PERIOD, YOU WILL HAVE ACCESS TO A SMALL TERRACE FOR AN HOUR AT YOUR ARRIVAL. INSIDE, THE LAYOUT WILL BE DISPOSED ACCORDING TO THE AGREEMENT BETWEEN YOU AND THE MACHINE SCHEDULE. THE CANAPÉS ARE SOLD BY THE UNIT AND NOT BY DOZENS. THE SUGGESTED AMOUNT VARIES ACCORDING TO THE DURATION OF THE EVENT BUT A FULL MEAL IS 12 TO 14 CANAPÉS PER PERSON PLUS DESSERT.

CANAPÉS 2.75\$/UNIT****MEAT :**

- Wild mushrooms and balsamic vinegar tart, beef tartare and cheddar
- Foie gras mousse puff, apricot marmelade
- Pulled pork mini burger, coleslaw, pickle, cheddar
- Thai flavoured beef tataki (coriander, mango, sesame oil, bell pepper)
- Chicken general tao
- Chicken wrap, cranberry, tarragon, mayonnaise
- Classic mimosa egg
- Datte stuffed with chorizo, bacon, spicy tomato sauce
- Duck satay, spiced sesame sauce

FISH:

- Chou niçois: confit tune, egg, mayo, tomato, olive, basil, artichoke, olive oil
- Salmon tartare, cranberry, parsnip, apple, mayonnaise, pecan
- Salmon gravlax, beet marmelade
- Hake accras, cajun spiced sour cream
- Seared scallop, avocado, granny smith appel, daikon, bonito caramel
- tempura shrimp, yuzu, peanut, sriracha
- Sworfish onigiri, spicy mayonnaise
- Oyster from East Coast: apple mignonette OR cucumber and fennel cream

VEGETARIAN:

- Gougères with Quebec's cheeses
- Shooter of soup with
- Spring roll : raw vegetables, rice sheet, grapefruit caramel and mayonnaise
- Arancini
- Marinated and fried tofu, squash ketchup
- Financier with onion, brie cheese, Porto jelly
- Pissaladière of vegetables and olives
- Whipped goat cheese, beet, buckwheat honey, grape

SWEETS :

- Cream puff : vanilla or chocolate or praline
- Lemon diamond (mini lemon pie)
- Chocolate verrine (3,75\$/un.)

DINNER COCKTAIL/COUNTER : *STAND UP FORMULA, WHICH IS COMPLEMENTARY TO THE DINNER COCKTAIL FORMULA. ONCE THE CANAPÉS ARE DISTRIBUTED, THERE WILL BE DISHES THAT WILL BE SERVED AT THE COUNTER. VERY APPRECIATED FORMULA OF GUESTS AS IT IS A COMPLETE MEAL. PRICES VARIANTS ACCORDING TO THE CHOICE OF ITEMS SELECTED. THE COCKTAIL DINNER-COUNTER FORMULA STARTS AT \$32/ PERS INCLUDING 6 CHOICES OF CANAPÉS. FOOD AT THE COUNTER IS NOT "ALL YOU CAN EAT", BUT IT IS PREDICTED ACCORDING TO THE NUMBER OF CONVIVES. FOR BIGGER GROUPS, WE ARE SERVING FOOD IN TWO TIMES TO REFILL PORTIONS AND KEEP HOT DISHES.*

DINNER COCKTAIL + COUNTER 32\$

Canapés

6 canapés of your choice

At the counter

Chef's salad

Brined chicken with cinnamon, clove and bay leave

OR

Pork shoulder, white wine, onion

Vegetarian option

Homemade fries cooked in duck fat

COCKTAIL DÎNATOIRE - COMPTOIR 37\$

Canapés

6 canapés of your choice

At the counter

Chef's salad

Beef brisket like a smoked meat

Or

Pulled pork in a chili, avocado, sour cream, tortilla

Orgetto like a paella (barley, tomato, salmon, mussel)

Homemade fries cooked in duck fat

Dessert

French toast pyrex, salty caramel

WE OFFER ADDING TO YOUR MENUS OR SUBSTITUTING FOR A SUPPLEMENT THE PROTEINS OF YOUR MENU WITH AN ENTIRE MEAT PIECE.

Milk fed piglet stuffed with seasonal garnishes (8-9 kg) <i>Gluten and lactose free on request only</i>	340\$
Aged grilled beef sirloin "Angus Nebraska", bearnaise sauce	340\$
Brined beef brisket as a smoked meat (7-8 kg)	225\$
Entire pan-seared foie gras, slowly cooked apple with red wine from Coteaux Rouge-mont	135\$
Rabbit stuffed with mushroom and foie gras butter	125\$
Brined turkey, stuffed under skin with parsley butter, almond, yogurt and root vegetables	150\$
Glazed duck supreme with star anis, Szechuan pepper, duck leg char sui style, homemade grapefruit wafu sauce (8-10 people)	75\$
Tiered cake vanilla, chocolate or praline	3.50\$/ chou

**** Entire parts can be added to any menu with advance notice at least 10 days ****