

**COCKTAIL DINNER – MINIMUM 25 GUESTS**

**Cocktail Dinner:** Standing reception format. The setup includes approximately 26 seats. Canapés are sold individually, not by the dozen, so that each guest receives one of each selection. A full meal equivalent corresponds to 12 to 14 canapés per person, plus cheese and/or dessert. A minimum of 10 canapés per person is required for the event to be considered a complete food package, which allows you to avoid venue rental fees.

**CANAPÉS 3,95\$/UNIT****MEAT:**

- Crispy tart of balsamic and mushroom marmalade, beef tartare, cheddar
- Duck foie gras parfait from the Élysée Farm, pecan-cranberry bread, apricot marmalade
- Mini burger of pulled pork, coleslaw, pickle, cheddar
- Thai seared beef tataki (cilantro, mango, sesame oil, pepper)
- General Taò style chicken with peanuts and pineapple
- Poultry roll, cranberry, tarragon, capers, pecan, mayonnaise
- Mimosa-style egg.
- Date stuffed with 'nduja, bacon, spicy tomato sauce
- Chicken satay with Togarashi spices and buttermilk-sriracha sauce
- Seared duck breast, mango, green papaya, mint oil, tamarind mayonnaise

**FISH:**

- Stuffed puff: trout rillettes with cream cheese, mullet caviar
- Salmon tartare, cranberry, parsnip, apple, mayonnaise, pecan
- Salmon gravlax, blinis, crème fraîche, dill, elderberry
- Cod croquette, cheddar, Cajun, candied lemon yogurt
- Seared scallop, green apple, shiso, pomegranate, sea buckthorn, bonito caramel
- Fried shrimp, satay sauce
- Seared tuna, onigiri, spicy mayonnaise
- Canadian oyster, fresh lemon, homemade mignonette, fresh horseradish

**VEGATARIAN/VEGAN :**

- Sweet potato coquette, tofu, vegan mayonnaise with coriander-tomato-truffle (Vegan)
- Soup shooter of the moment (Vegan)
- Tofu, gong bao sauce, peanuts (Vegan)
- Falafel, fermented jalapenos cream (Vegan option available upon request)
- Indian potato samosa, spicy mint cream (Vegan option available upon request)
- Crunchy vegetable spring roll, Asian mayonnaise with spicy grapefruit caramel, peanut (Vegan option available upon request)
- Gougère with Quebec cheddar (French cheese puff)
- Vegetarian carbonara croquette with truffle-infused egg yolk
- Arancini with mushrooms, gribiche sauce
- Carrot – onion cake with Alfred Le Fermier cheese
- Pan-fried halloumi, squash ketchup, ras el hanout hazelnut
- Whipped goat cheese, beets, honey, grapes, buckwheat

**SWEET:**

- Cream puff (vanilla or chocolate or praline)
- Verrine of chocolate (7\$/un.)
- Lemon diamonds
- Verrine of tiramisu (7\$/un.)

---

**COCKTAIL DINNER / COUNTER SERVICE – MINIMUM 25 GUESTS**

---

**Cocktail dinner/Counter service:** standing format, which complements the cocktail dinner formula. Once the canapés have been served to each guest, the main courses are presented at the counter, buffet-style. Please note that while the main courses are generous, they are not all-you-can-eat. This hybrid format is highly appreciated by guests for its balance between service and conviviality.

**PLEASE TAKE NOTE THAT WE ALWAYS WORK WITH SEASONAL PRODUCTS, SO CERTAIN DISHES MAY CHANGE DEPENDING ON THE SEASON AND ARRIVAL.**

---

**COCKTAIL DINNER / COUNTER SERVICE \$48**

---

**Canapés**

6 canapes of your choice from the list

**Counter – Buffet style**

Tabbouleh salad: Israeli couscous, apple, fresh and dried grapes, mint, radish, sesame, clementine, feta, pine nuts

\*\*\*

**Proteins – choose 1 per group :**

⇒ Braised Chicken Leg, "Poule au Pot" Style: tarragon and candied cranberry

⇒ Grilled Pork Shoulder: glazed with mustard and maple syrup.

\*\*\*

Stewed Romano beans, braised tofu, steak spices, cranberry, and brussels sprouts

\*\*\*

Homemade fries cooked in duck fat

---

**COCKTAIL DINNER / COUNTER SERVICE \$53**

---

**Canapés**

6 canapes of your choice from the list

**Counter – Buffet style**

Roasted sweet potato salad with quinoa, hazelnuts, apple, kalamata olives, Quebec buffalo mozzarella, horseradish, cilantro, pomegranate, and fennel

\*\*\*

**Proteins – choose 1 per group :**

⇒ Braised beef chuck, bacon, mushroom marmalade, tomato and onion in Cognac

⇒ Veal shoulder blanquette (cream, potato, carrot, turnip)

\*\*\*

**Proteins – choose 1 per group :**

⇒ Baked salmon with sorrel cream sauce and cranberry

⇒ Homemade gnocchi gratin with Oka cheese and shiitake mushrooms

\*\*\*

Homemade duck fat fries

**Dessert**

Pyrex of French toast, clove caramel, fleur de sel

---

**COCKTAIL DINNER / COUNTER SERVICE****\$63**

---

**Canapés**

8 canapes of your choice from the list

**Counter – Buffet style**Beetroot salad with leek, candied walnuts, nashi pear, sherry onion, goat cheese vinaigrette, and clementine jelly  
\*\*\***Proteins – choose 1 per group :**

- ⇒ Kenauk trout stuffed with dill ricotta cheese, 'petit bateau' sauce (smoked cream)
  - ⇒ Chicken ballotine with foie gras and chestnut, supreme sauce
  - ⇒ Slow-cooked 7-hour lamb leg (M/R) with garlic-cheddar mashed potatoes
- \*\*\*

**Side dishes – choose 1 per group :**

- ⇒ Homemade duck fat fries
- ⇒ Root vegetable and mushroom pie with endive salad
- ⇒ Potato gratin with cheddar and maple syrup

**Desserts - choose 1 per group**

- ⇒ Apple crumble, cream cheese frosting
- ⇒ Pyrex of French toast, clove caramel, fleur de sel
- ⇒ Chocolate, chestnut, and candied orange cake verrine with chestnut mascarpone cream

---

***ADDITIONAL OPTIONS FOR ALL COCKTAIL MENUS:***

---

- ⇒ Quebec cheese platter, nuts, toast, fruit marmalade  
(2 choices of cheese(60gr): 1 cow / 1 blue / 1 goat / 1 sheep) / **+\$13/pers.**
- ⇒ Quebec cheese platter, nuts, toast, fruit marmalade  
(3 choices of cheese (90gr): 1 cow / 1 blue / 1 goat / 1 sheep) / **+\$18/pers.**
- ⇒ Country table of desserts and cheeses in place of the dessert included in the selected menu.  
3 miniature desserts of the chef's choice  
2 choices of type of cheese of the customer's choice  
Toasted bread, nuts, fruit marmalade **+\$20/pers.**