

Sophisticated package

Price:C$275.00

DELUXE OPEN BAR FROM 5PM TO 2AM

COCKTAIL

Bar during your cocktail (1 hour), wine and beer

HORS D'OEUVRE
6 bites per person

Cold

Choux pastry stuffed with egg yolk and truffle cream and prosciutto di Parma

Mini smoked salmon pancake, dill sour cream and red tobiko

Puff pastry stuffed with shrimp mousse and lime

Salmon tartar

Beef tartare

Smoked duck breast, blood orange gel.

Smoked trout rillettes

Salmon gravlax with citrus, dill and boreal spices, artichoke pulp and Meyer lemon supremes

Verrine of foie gras, gingerbread, and vanilla Quebec apple chutney

Hot

Parmesan crisp, goat cheese mousse and Mujjol caviar

Mini puff pastry with pulled chicken, smoked cheese and green onions

Satay of marinated duck, hoisin sauce with sesame and honey

Mini grilled cheese with smoked cheddard

Tiger prawns with coconut milk and lemongrass, coriander oil and toasted sesame

Mini Angus beef burger and onion compote

Mini Wellington

Vegetarien

Potato croquettes with curry sauce

Spanakopita

Truffle cauliflower purée and tortilla chips

Grilled tofu and mushroom brochette
Cucumber roll with olive tapenade, feta, fried capers and chives

DINNER AND PARTY

Toast : sparkling wine

1 glass per guest

1/2 bottle of house wine during dinner

5-COURSE MENU

1 first course per guests

Tiger prawns with mango and lime jelly, green mint sauce
Burrata served with a gazpacho of cherry tomatoes, Kalamata olive powder and marinated red onions
Foie gras terrine, maple sponge toffee, fig sauce

Vegetarian or vegan option

Mushroom ravioli, Genovese pesto, sun-dried tomato brunoise and Parmesan Reggiano flakes
Green salad, endives, pomegranate, crunchy parmesan, white balsamic vinegar vinaigrette and marinated bocconcini
Vegan pasta with coconut cream and smoked eggplant, pine nuts, cherry tomatoes and corn (vegan)
Méli-Mélo of steamed vegetables, red quinoa, roasted almonds, fried capers,

1 second course per guests

Salad of yellow beets, cantaloupe, crunchy prosciutto, honey labneh, walnuts and white balsamic vinegar syrup
Snow pea garden, Rosso radichio, fresh pea purée, watermelon radish, steamed cipolini onions, pine nuts and truffle vinaigrette

Vegeterian & Vegan

Boston lettuce greens, watermelon radish, grilled pears, pecans, feta cheese and smoked eggplant and sherry vinaigrette
Caprese salad with Roman tomatoes, Flor di latte, capers, basil pesto, Maldon fleur de sel, olive oil and balsamic vinegar of Modena
Burrata served with a gazpacho of cherry tomatoes, Kalamata olive powder and marinated red onions

GRANITÉ - 1 choice

Seasonal granita

Choice of 2 main courses + 1 végéterian choioce

Filet mignon of beef, Swedish potatoes with duck fat, sautéed rapini with thyme and Port sauce

Sablefish fillet, shitake mushroom crust, mashed celeriac with vanilla from Madagascar and bok choy

Lamb shank slowly cooked in maple syrup, roasted potatoes, asparagus and cooking juices.

Duck breast, Earl Gray tea and honey sauce, roasted parsnip purée with rosemary and leek fondue.

Vegetarian & Vegan

Marinated and grilled cauliflower steak, bulgur risotto, oyster mushrooms and rosemary sauce (vegan)

Tofu marinated in curry and fried with herbs, pearl barley with asparagus and

Dessert: 1 choice

Dark chocolate and pistachio mousse dome, fleur de sel caramel

Assortment of three sweets (lemon tart, mini-Opera cake, macaron)

MIDNIGHT SNACK

Choice of 2 from the following items :

Mini poutine,

mini burger,

grilled cheese,

Smoke meat