



SILVER PACKAGE

Price: C\$215.00

COCKTAIL: 1 hour of open bar

4 canapés per person from this selection:

Salmon gravlax and beet mousse

Korrokke; homemade potato croquettes, with curry sauce

Tuna tataki, sesame sauce (gluten free)

Salmon tartare on croutons, chives, French shallots, grapefruit supremes, dill, sour cream

Beef tartare on croutons, parmesan, avocado, shallots, parsley, truffle oil, mustard caviar

Beef satay, rosemary sauce (gluten free)

Crispy shrimp, sweet and sour sauce

Stuffed eggplant rolls (vegan)

Vegan sausage roll

RECEPTION

Toast: 1 glass of Prosecco

+1/2 bottle of wine

MENU 4 COURSES

Choice of one starter

Flambéed burrata, candied cherry tomatoes, balsamic reduction and fresh basil

Granny Smith mille-feuille, crispy white sesame tuile, whipped snow goat cheese, chives
and raspberry emulsion.

Salmon gravlax with boreal spices and local gin, crunchy fennel, lemon gel and sour cream with dill
and mujol caviar

Chicken and pork terrine, served with pickled carrots, endives and blueberry and bacon jam.

One Second cours per guest

Cream of celeriac and leeks spiced pumpkin seeds and saffron sour cream.

Parsnip Velouté with croutons, chives and paprika

Cantaloupe gazpacho with mint salsa, basil, cucumber, and crumbled feta cheese

One main course

Searched bass fillet, roasted fingerling potatoes, buttered heirloom carrots and Béarnaise sauce
Filet Mignon AAA, potato mousseline, buttered green cabbage and meat jus.
Crispy chicken confit, truffle mousseline purée, celery crisps and demi-glace with pomegranate.

VEGETARIAN

Pan-fried gnocchi, basil pesto cream, shavings of asparagus and pine nuts
Barley risotto with wild mushrooms and truffle oil, black garlic ricotta cream
Tomato and mozzarella ravioli, dried tomatoes, arugula and aged parmesan shaving

VÉGAN

Medallion of steamed celeriac, celeriac purée, thyme, garlic, sun-dried tomatoes, sautéed asparagus,
fried cauliflower, eggplant, carrots, fried kale
Watermelon steak in a compressed sesame crust (tuna steak style) marinated in soy and seaweed,
braised red cabbage, roasted squash purée and coconut cream reduction
Vegan scallops with oyster mushrooms, roasted cauliflower, mashed green peas and seasoned rice
crumble (bacon style)

One dessert for your guests

Mont-Blanc cake (genoise cake, vanilla, and coconut custard)
Crème brûlée with Madagascar vanilla and tonka bean
Wedding cake

Coffee and tea

MIDNIGHT TABLE 2 choices from this selection

Mini-poutine,
mini burger,
grilled cheese,
cookies
brownies.

Open bar 3 hours