



PASSED HORS D'OEUVRES SELECTION

VEGETARIAN SELECTIONS

- Vegetable fried dumpling served with ginger soy sauce
- Vegetarian spring rolls served with thai sauce dip
- Vegetarian sushi topped with spicy sauce and black caviar
- Melted mozzarella topped with a juicy cherry tomato and a drop of pesto on a crostini
- Homemade mini nicoise pizza, surprisingly light
- Risotto cake with mushroom duxelles and truffle sauce, wrapped in a light phyllo flower
- Porcini bisque, fragrant with tarragon served in a shot glass with a piece of grilled marinated portobello mushroom
- Whole wheat tartellete filled with eggplant caviar topped with marined red pepper and fresh tarragon
- Homemade goat cheese and honey tartelettes
- Brie and apple puree on toast topped served with a slice of red apple
- Watermelon cube topped with goat cheese, cracked pepper & mint
- Black olive tapenade on crostini served with marinated red pepper

FROM THE SEA

- Fried shrimp dumpling served with sweet soy sauce
- Smoked salmon accompanied by a dollop of sour cream and dill
- Laid on a hearty round piece of pumpernickel bread
- Salmon sushi roll with spicy japonnaisse sauce and black caviar
- Spicy tuna roll served with red caviar sauce
- Smoked trout on cucumber slice, topped with cream cheese, capers and lime juice
- Shrimp tartar and mild spicy sauce served on a sesame cracker
- Cool cucumber topped with spicy salmon tartar and cilantro
- Jumbo rock shrimp cocktail with traditional cocktail sauce
- Fresh tuna tartar, topped with wasabi caviar, on a crispy wonton chip
- Fresh salmon sashimi on snappy daikon radish , wasabi cream and thai basil
- Seared tuna tataki, wasabi mousse and ginger, served on a crunchy seaweed cracker
- Creamy spicy crabmeat served on a wasabi cracker
- White fish ceviche with lime and coco milk served on a fried plantain and black caviar
- Homemade salmon and spinach quiche
- Mini crabcake, with smoked rouille sauce on the side





FROM THE LAND

Seared mini lamb filet and homemade hummus served on a crispy baked pita chip with red pepper

Grilled marinated beef skewer with mint cilantro & thai vinaigrette on the side

Seared mini beef tournedos with cognac mayonnaise served on toasted french baguette

Seasonal melon wrapped with italian coppa and basil on skewer

Mini prosciutto croque monsieur with arugula leaf and pesto

Melted mozzarella cheese on a crostini topped with prosciutto and a juicy cherry tomato

Homemade pigs in a blanket in a light pastry dough served with red pepper and mustard

Chicken satay on skewer served with peanut and cumin sauce on the side

Chicken morrocan style with feta and spices wrapped in a light phyllo dough and topped with harissa

Mini quiche with prosciutto, roquette and parmesan reggiano cheese





STATION MENU

CRUDITES AND INTERNATIONAL CHEESE DISPLAY

A selection of imported cheese, beautifully presented with fresh and dried fruit
Accompanied by a selection of seasonally cut fresh vegetables with two dipping sauces and fresh breads

CHARCUTERIE STATION

A selection of pate de campagne, foie gras mousse, duck rilette, sausage, salami, smoked ham served with marinated olives, cornichon, roasted peppers, mustard
Served with French baguette

MEDITERRANEAN STATION

Mesclun salad served with spanish dressing, mint and lemon taboule, tomato and feta salad, hummus, grilled vegetable salad, black tapenade, eggplant caviar and marinated olives
Served with pita bread & Ciabatta

ITALIAN STATION

Seafood pasta salad, tomato and mozzarella buffala, traditional chicken caesar salad, coppa, plate of salami, prosciutto di parma, wedges of parmesano reggiano and sicilian olives
Served with focaccia squares

PASTA STATION

Fresh linguini with parmesano reggiano and truffle oil prepared in the core of the cheese
Served with prosciutto di parma, chorizo, cherry tomatoes, sicilian olives and focaccia

CARVING STATION

Sliced NY steak with fresh herbs and mustard, fresh herb-roasted chicken served with its jus
Turkey served with cranberry sauce. Served with mesclun salad, roasted rosemary potatoes and fresh bread

HOMEMADE FRENCH TARTELETTE STATION

quiche lorraine / tomato, mozzarella and basil tart / tomato and mustard tart / smoked salmon and spinach quiche / prosciutto and arugula tart / fresh salmon and safran quiche / zucchini tart / broccoli tart





MEXICAN STATION

Make your own fajitas and tacos

Chicken and red pepper / ground beef and onion

Served with salsa, salad, cheddar, sour cream, chives and hot sauce

SUSHI-SASHIMI STATION* *(extra \$250 for sushi chef)*

SELECTION OF ROLLS, SUSHI & SPECIALTY ROLLS:

Sushi or sashimi: tuna, salmon, whitefish, yellowtail, eel

Rolls: california, spicy tuna, salmon, vegetable roll

Specialty rolls: dragon, rainbow, fuji maki

Served with seaweed salad and octopus salad

TRADITIONAL RAW BAR*

Jumbo shrimps, clams, oysters, steamed mussels, lobster (extra \$15/person), crab salad, calamari salad

Presented with lemon wedges, cocktail sauce, horseradish sauce and homemade mayonnaise

SWEET STATION

Assortment of tarts and cake: raspberry tart, lemon tart, apple tart, banana and coconut tart, berry tart, kiwi tart, chocolat cake, cheese cake, fresh fruit salad

CHOCOLATE FOUNTAIN* *(minimum 100 person order)*

Fountain of fondant belgium chocolate

Served with fresh fruits, dried fruits, cookies and marshmallows on skewers

* \$5 extra /per person





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BUFFET MENU SELECTION

SALAD SELECTION

- Mixed fresh green salad with champagne vinaigrette
- Mediterranean salad (tomatoes, roasted sweet peppers, cucumbers and feta cheese)
- Classic ceasar tossed with parmigiano and croutons
- Chicken cobb salad (avocado, chicken, tomatoes, bacon, romaine lettuce and blue cheese dressing)
- Salade liegeoise (haricots verts, potatoes and bacon served at room temperature in balsamic vinaigrette)
- Tomato and mozzarella buffala drizzled with pesto sauce

PASTA SELECTION

- Fusilli served with pesto sauce
- Farfalle primavera
- Rigotti served with cream sauce and truffle oil
- Ricotta, tomato and basil lasagna
- Macaroni served with three cheeses
- Sauteed rice noodles served with seasonal vegetables and soy-dressing
- Penne a la vodka
- Penne served with tomato and basil sauce

MAIN COURSE

FISH AND SEAFOOD SELECTION

- Wild king salmon served with sage brown butter
- Wild king salmon served with a white wine lemon sauce
- Ginger and lemongrass glazed chilean seabass*
- Grilled wild bass with confit of tomatoes and garlic sauce
- Pan roasted red snapper served with provencal sauce and pesto
- Shrimp facon nord-africaine with cilantro and coconut-milk sauce
- Bay scallops in tarragon and champagne sauce

MEAT AND POULTRY SELECTION

- Herb crusted lamb leg served with tarragon jus - carved
- Pepper crusted beef tenderloin with horseradish dip - sliced or carved*
- Whole new-york cut sirloin steak with fresh herbs and mustard - carved
- Grilled london broil marinated in port - sliced
- Roasted organic chicken served in wild mushroom sauce - sliced





Roasted organic chicken moroccan style (tomato sauce, lemon confit, cilantro, black olives) - sliced
Roast turkey served with gravy and cranberry sauce - carved

SIDES SELECTION

Rice pilaf
Sauteed seasonal vegetables
Potato gratin
Sweet mashed potatoes
Sauteed broccoli in olive oil and garlic
Ratatouille nicoise
Zucchini, eggplant and tomato gratin
Sauteed bok-choy with soy sauce
Carrot vichyssoise (light cream, white wine and tarragon sauce)
Black seafood couscous
Plain couscous with raisins and onion confit
Asparagus and mushroom risotto
Sauteed string beans

CHOICE OF DESSERT

Assorted cakes and tarts
Passed mini pastries (selection du jour – mini mousse, napoleon, creme brulee, tarte au citron)*
Selection of ice creams and sorbets (gout du jour)
Fresh fruits and berries salad
Chocolat fountain with cookies, fresh fruit, dried fruit and marshmallow*

* \$5 extra per person





SEATED DINNER MENU

CHOICE OF APPETIZER

- Trevisano and andive salad with barlett pear and lemon vinaigrette
- Thai beef salad (green bean, red pepper, mint, cilantro, rice noodles, with ginger soy sauce)
- Crispy goat cheese and arugula salad served with honey dressing
- Baby spinach, cherry tomatoes, julienne of carrots with parmesan shavings and truffle dressing
- Marinated prawn with watercress marinated onion bacon lardon and sunflower seed
- Grilled octopus with fingerling potatoes celery shalops and herbs spanish paprika
- Seared sea scallops on pistache, red pepper and persley sauce topped with arugula salad
- Tuna tartar served with guacamole sauce and home made fajitas
- Marinated salmon tartar and its caviar with ginger and soy sauce
- Beef carpaccio reggiano parmesan served with truffle oil and arugula salad
- Marinated tuna tataki served with thai salad (green bean, red pepper, mint, cilantro, rice noodles, with ginger soy sauce)
- Seared duck foie gras on mango tarte tatin with aged balsamic caramel**
- Crab cake served with harissa sauce, mesclun salad and spice tomato vinaigrette
- Grilled oyster served in shell with spinach and champagne sauce*

CHOICE OF MAIN COURSE

LAND

- Marinated New Zealand lamb chops grilled vegetable and rosemary jus*
- Stuffed chicken breast with fresh goat cheese, pomme daufine and butternut squash puree
- Grilled breast duck caramelized endive, sweet mash potatoes and greenpeppercorn sauce*
- Chicken filet and foie gras sauce served with wild mushroom tart
- Veal tenderloin served on bed of baby spinach fresh tagliatelle and pesto cream
- Beef tenderloin served with truffle mash potatoes, asparagus and bordeaux red wine sauce*
- Braised pork roasted with mustard spaetzle and poached lady apple
- Sirloin steak served with chimichurri sauce, sauted seasonal vegetables

SEA

- Sea bass with ginger and lemongrass glaze and sauted vegetable wok*
- Shrimps façon north african with black couscous, cilantro and coconut milk sauce
- Sauted soft shell crab with spring pee puree, roasted tomato and fried leeks
- Grilled salmon served with sauted asparagus and confit tomato sherry
- Seared tuna steak with sesame seed crust, served with sauteed vegetable noodles.
- Steamed lobster stuffed with spinach served with brown butter and Truffle risotto**



arena

Roasted halibut served with roasted corn chowder and fresh herbs*
Baked marinated branzino filet, topped with tomato and lemon seved with a zucchini confit
Red snapper served with persley mash potatoes, mix herbs salad with agrume and fenel
Poached cod in olive oil served with braised leeks an rock shrimps ragout
Homemade paparedelle topped with shellfish ragout (mussel, clams, scalops and shrimps)
Pan roasted skate fish julienne vegetable and sauted spinach with caper butter

VEGETARIAN

Vegetarian lasagna served with tomato, basil and ricotta sauce
Asparagus and wild mushroom risotto with truffle oil
Mixed grilled vegetables moroccan style served with cumin and feta sauce
Asparagus and ricotta tart served with tarragon hollandaise sauce
Homemade spinach and four cheeses ravioli served with tomato and basil sauce
Pumking ravioli and brown butter sage and fresh herbs
Farro with zucchini, eggplant, roasted tomatoes, red pepper and age balsamic
Grilled marinated vegetable napoleon served with creamy herb sauce
Vegetarian medly curry served with fresh cilantro and sauteed rice

CHOICE OF DESSERT

Marinated mixed berries with lemon and fresh mint
Chocolat fondant, coffee ice cream and grilled coco
Apple tart tatin with vanilla ice cream and caramel cider
Strawberry millfeuille and vanilla ice cream served with berries coulis
Spicy poached pear with red wine and cinomon coulis
Lemon verbena flavored panna cotta
Creamy leche flan with caramel sauce
Chocolat and chestnut terrine with grand marnier creme anglaise
Dark chocolat tart and white shaved chocolat
Homemade nougatine crust american cheese cake
Mixed sweet passed hors d'oeuvre* (option if guests are standing after main course)

* \$5 extra/person

** \$10 extra/person





KIDS MENU

HORS-D'OEUVRES (*passed - 2 pts with minimum order of 5*)

- Mini cheddar cheeseburger
- Mini brie burger with special sauce
- Mini beef burger
- Little croque-monsieur
- Pigs in a blanket
- Crispy vegetable dumplings
- Shrimp dumplings
- Chicken skewer with satay sauce
- Shrimp cocktail
- Spring rolls and thai sauce
- Mini nicoise pizza
- + Any choice of regular hors d'œuvres menu

SALAD (*4 points*)

- Mesclun salad with herb vinaigrette
- Caesar salad with or without chicken
- Mix crudite and sour cream with dill dip

PASTA & PIZZA (*4 points*)

- Pasta and sauce of your choice
- Pizza Margarita (1 point per extra toppings of your choice)

ENTREES (*8 points*)

- Crispy fried chicken
- Fried white fish
- Roast turkey
- London broil marinated in herbs
- Honey-glazed ham
- Roasted salmon
- Chicken finger
- Meatballs in tomato sauce
- Make your own taco (selection of toppings, steak & chicken)
- Make your own quesadilla (selection of toppings, steak & chicken)





SUSHI STATION (12 points with min. order of 80 guests)

SELECTION OF ROLLS, SUSHI & SPECIALTY ROLLS:

rolls: salmon - tuna - spicy tuna - eel - shrimp tempura - vegetable

sushi: salmon - tuna - yellowtail - eel - white fish

specialty roll: dragon- rainbow - fuji maki (tuna, salmon, yellowtail, avocado, and topiko)

SIDES (3 points)

Mashed potatoes

French fries

Oignon rings

Green beans

Mac and cheese

Penne rose sauce

Primavera farfalle

Sauteed broccoli

Sauteed ginger carrots

DESSERT (5 POINTS)

Ice cream buffet, make your own sundae with choice of vanilla, chocolate or strawberry ice creams, chocolate fudge, caramel sauce, whipped cream, and candy assortment.

Assortment of tarts and cake: raspberry tart, lemon tart, apple tart, banana and coconut tart, berry tart, kiwi tart, chocolat cake, cheese cake, fresh fruit salad.

Chocolate fountain with fresh fruits, dried fruit, cookies and mashmallows. (5 points extra with order for 100 guests minimum)

1 point = \$1/person

