

COCKTAIL

SERVED ON TRAYS OR IN INDIVIDUAL BOXES (4.50\$)

MINIMUM ORDER OF 15 GUESTS

SÉLECTION A

4.00\$ EACH

Vegan

Mediterranean-style multigrain loaf: white bean hummus, sun-dried tomato brunoise, Kalamata olives

Sweet potato rösti with Cajun spices, vegan raïta with cucumber, roasted pepper bruschetta

Butternut squash and sweet pea nem, curry dip

Roulade di melanzane: grilled eggplant, basil, tomato confit, pine nut crumble

Vegetarian

Tartlet filled with basil cream and grilled artichoke, Parmesan gratin

Empanada filled with kidney beans and Monterey Jack, Mexican-style dip

Goat cheese surprise with grape, pistachio, apricot

Fried dumpling with Asian-style broccoli

Curry roasted cauliflower, honey and black sesame halloumi (stick)

Wonton tartlet with dahl mousse, mango chutney, kale chip

Fish and seafood

Toasted Russian bread, salmon gravlax with vodka, lemon and dill aioli

Cajun shrimp toast on puff pastry, avocado mousseline

Salmon satay in a crust of maple-caramelized nuts, dip with Herbes salées from the Lower Saint-Lawrence

Portuguese-style steamed pierogi stuffed with cod, São Jorge cheese, bravas sauce

Carbonara-style Nordic shrimp salad (in tumbler)

Poultry

Moroccan-style chicken skewer, tajine-style dip with lemon confit

Ginger chicken, coconut-litchi dip (stick)

Chicken taco with mole sauce, tomato, corn and cilantro salsa

Chicken fritters with lemon and Parmesan, Caesar-style aioli

Foie gras parfait, kumquat confit, palmier pastry

Meat

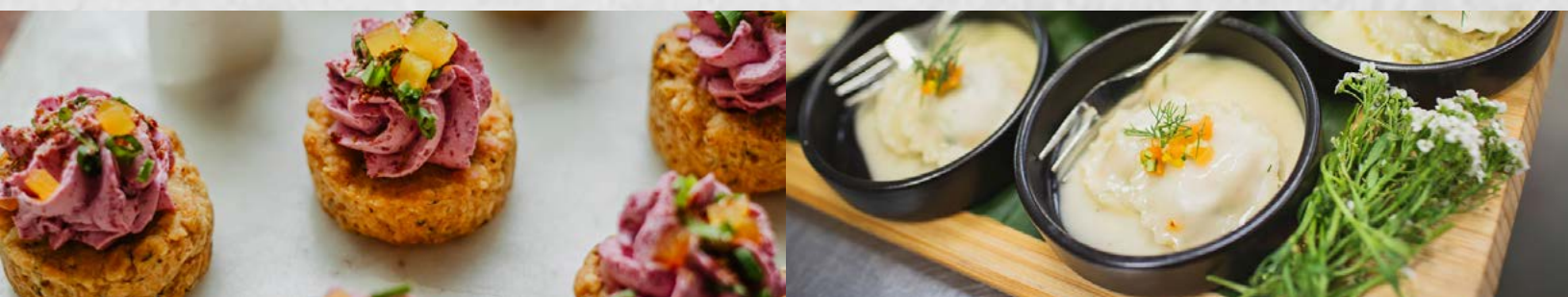
Puff pastry with lamb merguez roasted cumin dip

Flank steak satay with green curry, coconut-cashew dip

Cube of pork tenderloin with honey and roasted sesame glaze, carrot dip

Flank steak in a pepper crust, confit onion emulsion (stick)

Roulade of asparagus, pecorino and prosciutto, arugula chimichurri



SÉLECTION B

4.50\$ EACH

Vegan

Spinach and shiitake nigiri, yuzu emulsion
 Rosemary fougasse, vegan ricotta, figs in red wine
 Caramelized Brussels sprout, fauxmage cream
 Crispy Spanish-style tofu cube, piri piri tomato compote

Vegetarian

Parmesan taco, fine ratatouille, fresh basil
 Broccoli bomb with Cheddar, spicy charred tomato dip
 Beet origami, Stilton mousseline, baby shoots
 Zucchini and rosemary financier, goat cheese and roasted pepper mousse
 Ceviche-style watermelon marinated in lime zest, feta disk, mint

Fish and seafood

Cube of trout in a Parmesan and sun-dried tomato crust, fennel confit dip
 Crispy polenta, crab salad, pickled radish
 Roasted scallop disc marinated in XO sauce, papaya chutney
 New England-style pollock cake, green apple remoulade
 Salmon tartare with ponzu, cucumber and black sesame brunoise (in verrine)

Poultry

Chicken schnitzel, marinated crunchy cabbage, curry emulsion
 Tikka chicken kebab, sweet pea dip
 Teriyaki grilled chicken thigh yakitori
 Chicken and foie gras nem, sea buckthorn dip
 Croustis of duck rillettes, dijonnaise with pickles

Meat

Pulled pork croquette with BBQ sauce, marinated red cabbage salad
 Beef tenderloin tataki, sautéed mushrooms with ponzu, miso emulsion
 Bresaola roulade, goat cheese with pine nuts, grilled zucchini, baby shoots
 Cube of beef tenderloin, fondant potato, foie gras emulsion
 Mini lamb kibbeh, spinach and lemon labneh



SÉLECTION C

5.00\$ EACH

Vegan

Slider with curried potato, fauxmage, cilantro pesto, tomato, carrot bread

Vegetarian

Rosemary focaccia, wild mushroom salad, truffle aioli, Hercules de Charlevoix shavings

Fish and seafood

Scallop ceviche with coconut milk and green curry, baby cilantro shoots

Mini black burger with smoked trout, marinated cucumber, arugula, cream cheese with dill

Tuna tartare with chipotle, avocado mousse, fried rice cake

Octopus grilled with Kalamata tapenade, spicy charred tomato dip

Mini guédille with shrimp, fennel, fresh herbs mayo, tobiko

Poultry

Cabbage stuffed with Grenobloise chicken salad

Surf-'n'-turf spring roll (shrimp and chicken), daikon, cucumber, honey-lime spinach, sriracha

Slider with shredded duck confit, aged Cheddar, pear remoulade

Mini grilled cheese with chicken schnitzel, chorizo, tomato, Manchego

Mini rösti with tarragon, smoked duck breast, sour cream with pepper, watercress sprig

Meat

Cromesquis tartiflette (bacon, potato, raclette cheese), fresh cream and chive dip

Veal tataki in a crust of dune pepper, cipollini petals braised in white wine and garlic cream

Slider with beef marinated in red wine, wild mushrooms, arugula, pecorino

Slider with veal, kimchi, sesame and green onion mayo, black sesame bread

Beef fillet tournedos, Fourme d'Ambert cheese, Cognac dip



COCKTAIL

SÉLECTION D

6.00\$ EACH

Vegetarian:

Burrata, multi-coloured tomatoes, basil (in verrine)

Seafood

Oyster with butter and sage, provolone gratin

Meat

Rabbit loin casserole, Brussels sprouts sautéed with smoked pork slab

Ravioli stuffed with rosemary beef short rib, glace de viande, gremolata

Lamb chop in a black garlic and rosemary crust

