

COCKTAIL RECEPTION

HORS D'ŒUVRES

BEET & GOAT CHEESE VERRINE

Lime and pomegranate

BRUSCHETTA

Toasted bread, Romesco sauce, sun-dried tomatoes and basil

HUMMUS & GRILLED CAULIFLOWER

Paprika infused oil and dukkah

GRILLED KING OYSTER MUSHROOM SKEWER

Sesame and soy sauce

CHEESE ARANCINI

Grana Padano, Romesco sauce

SALMON GRAVLAX

Creamy lemon sauce and pickles

TEMPURA SHRIMP

Sesame and soy sauce

BEEF CARPACCIO

Truffle & parmesan with aioli

HOMEMADE RILLETTES

Mustard and homemade pickle

CAPRESE

Tomato confit

AVOCADO & TRUFFLES

On puff pastry, lime, and jalapeno

OYSTERS

Chef's mignonette

MIGNERON DE CHARLEVOIX CROMESQUIS

Black garlic emulsion

SALMON TARTAR

Caramelized onion confit

CHICKEN KARAAGE

Caramelized onion confit

MAMA'S POLPETTE

Marinara sauce & Parmigiano shaving

TUNA TARTAR

On crispy rice with spicy mayonnaise and tobiko

BRAISED BEEF ROLL

Cultivated mushroom sauce

ORIENTAL-STYLE BRAISED BEEF

Flame-grilled with chimichurri

TUNA TATAKI

Tuna rubbed with adobo sauce

DUCK SATAY

Blueberry relish

COD FRITTER

Tartar sauce

SEASONAL VELOUTÉ

Aromatic garnish

FOIE GRAS PARFAIT

Caramelized onion confit

45\$

48\$

54\$

60\$

ALL PRICES ARE PER DOZEN. MINIMUM OF 2 DOZENS PER SELECTION.

GOURMET STATION

\$10.50/person

QUEBEC ARTISANAL CHARCUTERIE

VARIETY OF QUEBEC CHEESES

OUR DESSERT

CINNAMON CHURROS

Salted caramel

CREAM PUFF

Praline mousse

PAVLOVA

Lime and Raspberry cream

PANNA COTTA

Madagascar vanille & fruit jam

LEMON TARTLET

Lemon & thyme cream

CHOCOLATE MOUSSE

Chocolat sauce

CRÈME BRÛLÉ

Green tea & lemon zest

45\$

48\$