

À la carte wedding Menu

**all options include service*

Option 3 services 55\$:

- Three choices from the canapés selection
- One choice from the soup or salad selection
- One choice from the main dish selection
- One choice from the desert selection

**Choices with one or two stars are not included*

Option 4 services 80\$:

- Four choices from the canapé selection
- One choice from the soup or salad selection
- One choice from the appetizer selection
- One choice from the main dish selection including two giant shrimps
- One choice from the desert selection

** Choices with one or two stars are not included*

Option 5 services 100\$:

- Five choices from the canapés selection
- Two choices from the soup or salad selection
- One choice from the appetizer selection
- One choice from the "trou normand" selection
- One choice from the main dish selection including a lobster tail
- One choice from the dessert selection

Canapés

Lamb chops: Grilled New-Zealand lamb chops wrapped in pastry and served with an avocado mint relish.

Crab cake: A traditional crab cake.

***White and black sesame crusted Ahi tuna:** Served with wasabi aioli on a crisp wonton.

***Salmon tartar:** Fresh salmon mixed with diced shallots and a Dijon oil with caviar.

Beef Tartar: Italian style tartar made with parmesan, shallots, and filet mignon beef mixed in delicious truffle oil.

Beef sliders: mixed with caramelized onions and sautéed mushrooms topped with aged cheddar.

Shrimp bloody ceasar: Jumbo shrimps served on a rim of a bloody ceasar shooter.

Grilled calamari bruschetta: Spiced and grilled calamari is all you need for a very interesting twist to the traditional bruschetta canapé.

Guacamole and lemonade: A lemonade shooter topped with a guacamole canapé on a tortilla crisp.

Smoked Salmon and cream cheese: Smoked salmon stuffed with cream cheese and a hint of dill topped with lemon zest.

Herbed goat cheese on croutons with honey: A delicious tender goat cheese mixed with fresh herbs swirled onto a garlic pita crouton and topped with a drop of honey.

Bocconcini, tomatoes and basil: Bocconcini marinated with oil and basil put on a skewer with cherry tomato.

Brie cube with homemade compote on a crouton: Double brie cheese topped with delicious pepper homemade jam on a canapé.

Chicken roulade: Stuffed with prosciutto, spinach, and a dried tomato spread.

Bourbon chicken lollipop: Smoked and served with our homemade bourbon bbq sauce.

Beet and goat cheese bites: Cooked beet with swirled goat cheese mixed with fresh herbs.

Bocconcini, salami and olive skewer: As the name says, a skewer made of delicious herbed salami, almond stuffed olive and tender bocconcini cheese.

Middle Eastern style Yoghourt: Traditional Middle Eastern yoghurt swirled into a cucumber base topped with marinated black olives.

*** Lobster and crab cake:** Crab cakes but with a special addition; LOBSTER!

**** Torchon de foie gras with fig jam:** Cognac marinated foie gras with a perfectly balanced fig jam.

Soup or Salad

Cream of wild mushrooms: A mix of wild mushrooms topped with truffle oil.

Italian wedding soup: The traditional Italian wedding soup.

Fresh arugula, spinach and spring mix: Topped with strawberry toasted walnuts and feta cheese in a raspberry vinaigrette.

Caprese salad: A fabulous mixture of tomatoes, bocconcini and basil.

Arugula salad: Fresh arugula tossed with a lemon and oil vinaigrette, topped with parmesan shavings and marinated olives.

Calamari: Slices of calamari's mixed in an oil and lemon vinaigrette and tossed in with veggies.

Chicken and mango salad: Accompanied by grilled onions and cilantro.

Shrimp and avocado: Luxurious shrimp and avocado salad tossed with fresh herbs and our lemon and oil vinaigrette.

Appetizers

3 cheese ravioli: Served with grilled asparagus, a cream and wine sauce and topped with sun dried tomatoes.

Wild mushroom linguini: Tossed in a cream and truffle sauce.

Mac N' Cheese: Our delicious homemade mac n' cheese with tender, fresh pieces of lobster!

Vegetable Mille-feuilles with goat cheese: Layers of veggies deliciously grilled and topped with goat cheese.

Trou normand

Ice shavings made of vodka and lemon

Or

Lemon sorbet with limoncello

Main dish

Chicken roulade: Chicken stuffed with spinach, prosciutto, sun-dried tomatoes and a rosemary sauce.

Mushroom chicken roulade: Chicken stuffed with mushrooms, prosciutto, provolone and a cream of mushroom sauce.

Lemon chicken piccata: Pan seared chicken breast with a delicious white wine lemon sauce, served with rice pilaf.

Chicken basquaise: Tender chicken legs braised and served with sautéed onions, peppers and smoked ham lardons, with a roasted garlic and thyme tomato sauce over rice pilaf.

Honey Jack Daniel glazed pork tenderloin: Served on Brussel sprout slaw with a parmesan crisp.

Dijon and herb crusted beef tenderloin: Served with red wine jus, vanilla parsnip mash and sautéed greens.

Beef tenderloin: Topped with a crumble of goat cheese *brulée*, served with a 5 pepper corn demi-glace.

Pan seared Chilean bass: Served with citrus sauce, grilled asparagus and a sun-dried creamy polenta.

Mint and shallot rubbed salmon filet: A light and fresh salmon dish served on a bed of sweet peas and ginger basmati rice.

Roasted salmon: Served with herb butter fingerling potatoes, brussel sprouts with a warm grainy mustard vinaigrette.

Dessert

Mousse Trilogy

Strawberry Cheese-cake

Mixed mini pastries

Macaroon triplets

Menu Mezzés

**All options include service*

14 plates with BBQ 35\$:

- 8 cold entrées
 - o *Taboulé*hummmus*baba ganoush*chanklish*vine leaves*garlic yogurt*lebanese tartar (kébé nayé)*aragula salad*
- 6 hot entrées
 - o *Lebanese sausage*armenian sausage*Kébbé akrass*Sambousek*cheese rolls*spicy chicken*
- 3 types of BBQ
 - o *Shish Taouk*kafta kebab*filet mignon*

14 Deluxe plates with BBQ 50\$:

- 8 cold entrées
 - o *Taboulé*hummmus*baba ganoush*chanklish* vine leaves*garlic yogurt*lebanese tartar (kébé nayé)*smoked salmon*
- 6 hot entrées
 - o *Armenian sausage*Kébbé akrass*Sambousek*cheese rolls*spicy chicken*
 - o **calamari*
- 3 types of BBQ
 - o *Shish Taouk*kafta kebab*filet mignon*

17 Deluxe plates with BBQ 70\$:

- 10 cold entrées
 - o *Taboulé*hummmus*baba ganoush*chanklish* vine leaves*garlic yogurt*lebanese tartar (kébé nayé)*smoked salmon*aragula salad*caviar*
- 7 hot entrées
 - o *Lebanese sausage*armenian sausage*Kébbé akrass*Sambousek*cheese rolls*spicy chicken*calamari*
- 3 types of BBQ
 - o *Shish Taouk*kafta kebab*filet mignon*

****This is a typical mezzés menu that can be replaced by other platters.****