



Cocktail Party SAMPLE

passed hors d'oeuvres

GRAVLAX CANAPES

ENDIVE, RED BEET & CHEVRE CANAPES

PETIT CROQUE MONSIEUR

AUBERGINES CROQUANTES

PATE MAISON

BUTTERNUT SQUASH SOUP

stationed cheese display

Chef's Selection of Artisanal Cheeses

stationed main course

SALADE VERTE

DUCK FAT ROASTED POTATOES

CELERIAC REMOULADE
apples, dijon vinaigrette

ROASTED LOCAL CARROTS WITH TARRAGON

CARVED BEEF STRIP LOIN

COQ AU VIN

COLD-POACHED SALMON
dill creme fraiche

stationed sweets

SEASONAL FRUIT TART

CHOCOLAT CROISSANT

CANNELES

caramelized custard cake with almond cream

This menu is priced at \$78 (++) per guest for food & coffee service

6% MD tax, 9% beverage tax, 20% service gratuity, espresso drinks & alcoholic beverages are in addition

Menus are seasonal and subject to change