



PASSED HORS D'OEUVRES OPTIONS

SEAFOOD CHOICES

\$36 per dozen - House Cured Gravlax Gougere, cucumber, dill

\$36 per dozen Brandade Fritter, Cod or Halibut, aioli

\$24 per dozen - Crispy Shrimp, sauce gribiche

\$48 per dozen - Stuffed Fingerling Potato, caviar, crème fraiche, chives

\$25 per person - Raw Bar Oysters, crab, shrimp, accompaniments

MEAT CHOICES

\$24 per dozen - Beef Tartare, cornichon relish, aioli, crostini

\$24 per dozen - Mini Croque Monsieur, truffle béchamel

\$28 per dozen - Salad de Poulet, croissant

\$48 per dozen - Foie Gras Torchon, seasonal jam, sourdough

\$36 per dozen - Lamb Brochette, bacon, feta, soubise

\$32 per dozen - Duck Confit Croquette, sauce au poivre

VEGETARIAN CHOICES

\$24 per dozen - Caramelized Onion, Brie, Fig Tart

\$24 per dozen - Black Truffle, Mushroom Duxelle, Sourdough,
can be served with and without a Quail Egg to make it vegetarian

\$28 per dozen - Artichoke Barigoule en Croute

\$24 per dozen - Frite Cones with herbes d'provence, gastrique

\$24 per dozen - Ratatouille Stuffed Crepes, goat cheese cream

\$80 per platter - Artisanal Cheese Selection, olives and nuts (feeds 12)

CARVING STATIONS

Each station is \$20 per person

Prime-Grade Roasted Beef Tri-Tip, seasonal starch, seasonal veggies, sauces and garnish

Poulet de Roti, pommes, seasonal vegetable, chicken jus

DESSERTS

\$30 per dozen

Macaroons, Preserves, Pastry Cream Lemon Bars

Chocolate Mousse Gâteaux - dark chocolate mousse, gianduja-lemon mousse, lemon confit,
espresso caramel

The Whopper - malted shortbread crust, baked chocolate flan, caramel mousse

Sweet Mascarpone Apple Cinnamon Beignets

Petite Crème Brûlée, classic vanilla