



Buffet du Chef,

ENTRÉE (Choice of two)



Chicken Dijon Boneless chicken breast in a Dijon mustard sauce

Chicken Piccata Chicken breast topped with a lemon lime champagne sauce with capers

Chicken Marsalla Boneless chicken breast in a mushroom marsalla sauce

Chicken Arrabiata Boneless chicken breast with a pinch of spicy tomato basil sauce lightly topped with parmesan

Chicken Parisiens Boneless Chicken breast in a creamy garlic chardonnay sauce

SECOND ENTRÉE (Choice of one)

Beef Bourguignon Beef stew slowly marinated in a Red wine sauce

Germaine's Homemade Beef Lasagna

Beef stroganoff beef stew with mushroom onions parsley in a cream sauce

Beef ravioli in a tomato basil sauce

Pork tenderloin in a Porto wild mushroom wine sauce

VEGETABLE (Choice of one)



Ratatouille

Seasonal steamed vegetables

Purée Maraichaire (Mashed potatoes & carrots)

Pasta in tomato & fresh basil sauce

Rice (Brown or white)

GRATIN (Choice of one)

Traditional potato Gratin Dauphinois

Potato Gratin lightly topped with grilled cheese



Zucchini Gratin

Cauliflower Gratin

Squash Gratin

SALAD (Choice of one)

Salad Caesar / Greens and tomatoes topped with white vinaigrette



Pasta salad / Potato salad

Carrot lemon salad / Caprese salad

DESSERT (choice of one)

Dessert tray

Apple tarte tatin, Mango blueberry crème brûlée, Mouse au chocolat, Strawberry tart,...

Scrumptious crêpe dessert cart (Served with homemade whipped cream)

Sucrée Sugar & melted butter

Tartine Strawberries jam and fresh strawberries

Delicieuse Bananas, melted hot chocolate & almonds

Fondante Apple cinnamon in brown sugar & topped with toasted almonds

Splendide Fresh strawberries & honey

Oh là là strawberries, bananas & nutella

INCLUDES

Buffet tables and set up

Service Staff

Disposable plates, napkins and flatware

4 Hours Event Time

Min 50 \$43 per person

OPTIONS

Cheese plate (2.00 / person)

4 cheeses with dry fruits, served in the bar area when your guest are arriving

Hors d'oeuvre tray (\$35 / tray)

Tray of 25 hot and cold hors d'oeuvres served as your guest are arriving

Beer and wine Served at the bar (14 per person)

Champagne, Merlot, Chardonnay and Heineken beer

Includes wine champagne and beer glasses

Includes bar tender

Soft Drink station (2.00 per person)

Coke, diet coke, sprite, ice tea, homemade fresh lemonade

Coffee station regular and decaf (1.75 per person)

Includes ceramic mugs

Birthday cake (choice of design and flavor)