



## *Crème de Buffet,*

### **CHICKEN ENTRÉE** (Choice of one)

*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

### **MEAT 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

## SEAFOOD ENTRÉE (Choice of one)

*Salmon en croûte* Salmon filet in puff pastry with raisin and “sauce aux herbes”

*Poached salmon* (cold )

*Seafood pasta* Shrimp, scallops, and Smoked salmon in a wine clam's sauce

*Grilled halibut* with sauce “beurre Blanc” and capers

*Crab cakes* with creamy dill dip

## 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, Mousse 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 \$48 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 )