



Courses wedding Crème de menu,

Appetizer (Choice of 2)

Warm goat cheese salade

Caprese salad

Salmon tartar

Beef tartar

Escarots

Pate and cheese appetizer

Steamed artichoke served with our light white vinaigrette dip

Avocado and shrimp cocktail avocado filled with jumbo shrimp in a whisky cocktail sauce

ENTRÉE SERVED WITH 2 SIDES (Choice of three)

Salmon en croûte Salmon filet in puff pastry with raisin and "sauce aux herbes"

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

Grilled halibut with sauce "beurre Blanc" and capers



Beef fillet mignon in a Porto wild mushroom sauce

Rib eye steak topped with green pepper corn sauce

Rack of lamb thyme porto sauce

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

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

SIDE 1 (Choice of one)

Ratatouille

Seasonal steamed vegetables

Purée Maraichaire (Mashed potatoes & carrots)

Pasta in tomato & fresh basil sauce

Rice (Brown or white)

SIDE 2 (Choice of one)

Traditional potato Gratin Dauphinois

Potato Gratin lightly topped with grilled cheese



Zucchini Gratin

Cauliflower Gratin

Squash Gratin

SOFT DRINK

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

COFFE STATION regular and decaf

Served in ceramic mugs

WEDDING CAKE

Choice of design and flavor

INCLUDES

Buffet tables and set up

Service Staff

Linen and napkins

China wares and flatware

Bread and butter

4 Hours Event Time

Min 40pp \$66 per person

OPTIONS

Cheese plate (4.00 / person)

4 cheeses with dry fruits, served in the bar area as 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 (18 per person)

Champagne, Merlot, Chardonnay and Heineken beer

Includes wine champagne and beer glasses

Includes bar tender

Dessert crepe cart (7per person)

Our chefs will be preparing the crepes as order per you guest with unlimited topping (Nutella, chocolate, strawberries, banana ,baked apple cinnamon...)