



## *Wedding Buffet Marseillais.*

### **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

*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

*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*

## Appetizer

*Pate and cheese plates with dry fruits*

*Nicoise salade* Tuna, tomatoes, hard boiled eggs, potatoes, olives and anchovies

*California rolls*

*Palms heat and tomatoes topped with caramelized pecans*

*Veggie dip*

## SOFT DRINK STATION

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

## COFFE STATION

 regular and decaf

Served in ceramic mug s

# WEDDING CAKE

Choice of design and flavor

## INCLUDES

Buffet tables and set up

Service Staff

Linen

China wares and flatware

Bread and butter

4 Hours Event Time

*Min 40 \$63 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 (14 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... )