

# E A T T G O U R M E T B I S T R O G R O U P M E N U S

- 3 COURSE - \$50 PER PERSON  
PLUS TAXES AND GRATUITY

## FIRST COURSE

Butternut velouté with sautéed mushrooms coffee foam and  
porcini powder

or

Grilled Parisian baguette with fresh goat cheese, caramelized  
onions, honey chips and seasonal fruits



## SECOND COURSE

Fresh white fish with seasonal vegetables pureed and sautéed  
or

Duck breast, sweet potato puree, Asian mushrooms, grapes and  
ginger, lemongrass dressing

or

Linguine pasta with fresh lobster, shiitake mushrooms,  
parmesan cheese and candied lemon +\$6



## THIRD COURSE

Praline cream puff

or

Matcha green tea biscuit, coconut mousse and passion fruit caramel

Wine pairing 3 glasses: \$38 per person

Open wine and beer bar for 2 hours: \$40 per person



- 5 COURSE - \$70 PER PERSON  
PLUS TAXES AND GRATUITY

FIRST COURSE

Butternut velouté with sautéed mushrooms coffee foam  
and porcini powder



SECOND COURSE

Grilled Parisian baguette with fresh goat cheese, caramelized onions,  
honey chips and seasonal fruits



THIRD COURSE

Fresh white fish with seasonal vegetables pureed and sautéed  
or  
Linguine pasta with fresh lobster, shiitake mushrooms, parmesan  
cheese and candied lemon +\$6



FOURTH COURSE

Duck breast, sweet potato puree, Asian mushrooms, grapes and  
ginger, lemongrass dressing



FIFTH COURSE

Praline cream puff  
or  
Matcha green tea biscuit, coconut mousse and passion fruit caramel

Wine pairing 3 glasses: \$38 per person

Open wine and beer bar for 2 hours: \$40 per person



- 3 COURSE VEGAN- \$50 PER PERSON  
PLUS TAXES AND GRATUITY

FIRST COURSE

Butternut velouté with sautéed mushrooms coffee foam and  
porcini powder

or

Leek roll stuffed with vegan cheese on quinoa with herbs,  
flower vinaigrette



SECOND COURSE

Vegan mushroom risotto with garlic and thyme foam

or

Homemade ravioli stuffed with vegan cheese, sautéed seasonal  
vegetables, tarragon foam



THIRD COURSE

Tapioca pearls cooked in coconut milk with semi candied citrus

Wine pairing 3 glasses: \$38 per person

Open wine and beer bar for 2 hours: \$40 per person



**- BUFFET STYLE -**  
**Customized budget per person**

EXAMPLES OR RECIPES

Mini goat cheese tartine with candied red onions and honey

Cured salmon toasted blinis with lemon cream

Mini vegetables panini

Mini vol au vent with bechamel and seasonal vegetables

Quinoa, leek and cashew cheese rolls

Mini caprese panini

Duck croustade

Seasonal soup



Beef tenderloin

King salmon

Vegan mushroom risotto

Potato au gratin

Beet, apple and soy sprout salad



Mini cream puff

Mini exotic desserts

Selection of French macarons

