

# MENU

## BANQUET

Starting at \$49.95

Staff, dish rental, delivery  
and 10% administration fee

### 3-course menu

1 choice of soup or salad, 2 choices of main course, 1 side dish, 1 starch and 1 choice of dessert + \$5 for an extra salad or soup.

### Soups

- Cream of butternut squash, hazelnut butter
- Minestrone of local vegetables,
- Parmigiano cream of tomato, basil oil
- Wild mushroom and mascarpone soup

### Salads

- Mixed lettuces, crispy vegetables, Reggiano, honey-balsamic dressing
- Red and green cabbage salad, kale, ginger and cashew dressing
- Orzo salad, bocconcini, cherry tomatoes, pesto
- Pasta salad, feta, olives, sun-dried tomatoes, basil mayo
- Caesar salad, romaine heart, focaccia croutons, Reggiano, bacon
- Caprese salad, vine tomatoes, bocconcini, basil, oregano dressing

### Main Course

- Roast Estrie poultry breast
- Short rib braised from Prince Edward Island
- Estrie duck breast
- Alberta lamb shank confit British Columbia
- Salmon Gaspé halibut +\$5
- Quebec trout eggplant
- Parmigiana Barley, beet, kale and lemon confit risotto
- Prince Edward Island beef tenderloin +\$10

### Desserts

- Seasonal fruit pavlova, white chocolate ganache
- Chocolate pavé, milk chocolate ganache, caramelized pecans
- Cheesecake, pistachios and lavender

### Starches

- Roasted potatoes with herbs
- Mashed potatoes with truffles
- Gratin Dauphinois
- Basmati rice with lemon and thyme

### Vegetables

- Caponata crispy
- Brussels sprouts
- Roasted nantaise carrots
- Pan-fried green beans with almonds

La Cena

Traiteur