

MENU

WEDDING

From \$92.95 per person

Staff, crockery hire, delivery and 10% service charge extra.

5 canapés, 4-course meals and Midnight Table

1 choice of starter, 1 choice of pasta, 1 choice of salad, 2 choices of main course, 1 side dish and 1 starch.

SAVORY CANAPÉS

- Beet tartlet, Louis d'Or, pistachio and crispy shallot (V)
- Prosciutto skewers, cantaloupe, basil, balsamic
- Cherry tomato skewers, bocconcini, pesto and olives (V)
- Herbed foccacia (V)
- Tomato pizza (V)
- Homemade bruschetta, Parmigiano, curry tartlet (V)
- Homemade pork rilette, dijon, gherkin, crostini
- Homemade duck rilette, blueberry, beet and maple syrup, crostini
- Salmon tartare, caper, ginger, sesame, beet tartlet
- Beef tartare, sun-dried tomato,
- Parmigiano and arugula, squid ink tartlet Cheese arancini, whipped goat's cheese (V)
- Black truffle arancini, pecorino (V)
- Beetroot nigiri, sesame, fresh horseradish, fresh apple, soy reduction (V)
- Veal polpette, pomodoro sauce

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STARTERS

- British Columbia salmon gravlax, cucumber raita, lemon confit, dill and caraway crumble
- Italian burrata, beets, pine nuts, olive tapenade and homemade focaccia
- Scallop crudo, avocado, ginger, skewersd chili and citrus soy sauce +5\$
- Prince Edward Island beef carpaccio, buttermilk sauce, quail egg, red watercress
- Seared yellowfin tuna, fennel, baby kale and crusty bread +5\$

PASTAS

- Butternut squash ravioli with almonds and crispy sage
- Homemade ricotta gnocchi with pomodoro sauce and parmigiano shavings
- Homemade cavatelli with wild mushroom cream sauce
- Paccheri with bolognese sauce
- Tortellini with duck confit, white onion velouté, chioggia, Parmigiano and smoked bread

SALADS

- Grilled sucrine, Caesar dressing, focaccia croutons and Reggiano cheese
- Baby kale salad, pine nuts, Pecorino and vino cotto
- Baby arugula salad, candied cherry tomatoes, Parmigiano and aged balsamic
- Ancestral tomato salad with Italian burrata, olives, focaccia and pesto +5\$

MAIN DISHES

- Estrie roasted chicken breast
- Prince Edward Island braised short rib
- Estrie duck breast
- Alberta lamb shank confit
- British Columbia salmon
- Gaspésia halibut +5\$
- Quebec trout
- Eggplant Parmigiana
- Barley risotto with beets, kale and preserved lemon

SIDES

- Roasted potatoes with herbs
- Mashed potatoes with truffles
- Gratin dauphinois
- Basmati rice with lemon and thyme
- Caponata
- Crispy Brussels sprouts
- Roasted Nantes carrots
- Fried green beans with almonds

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COCKTAIL RECEPTION

- Prosciutto and cantaloupe skewers, basil and balsamic
- House-smoked salmon, blini, caviar, sour cream and dill
- Mini Canadian beef burger, skewers and tomato
- Foie gras torchon, brioche bread, tomato jam
- Scallop crudo, ginger, chili, avocado, sumac
- Mini grilled cheese, fontina, prosciutto cotto
- Marinated trout, fennel, lemon confit, celery
- Mini crispy pogo, honey mustard
- Mini crab cake with gribiche sauce
- Homemade pork rilette, dijon, crostini and skewers
- Homemade duck rilette, blueberries, beets and maple syrup
- Salmon tartare, capers, ginger, sesame seeds on crouton
- Beef tartar, sun-dried tomatoes, Parmigiano and arugula on crouton
- Arancini with cheeses, whipped goat cheese

- Arancini with black truffles and pecorino cheese
- Beet Nigiri, sesame seeds, fresh horseradish, fresh apple, soy reduction
- Veal polpette, tomato sauce
- Chicken liver mousse, brioche bread, peach, honey and truffle
- Veal tataki, tomato sauce, fried capers, Parmigiano, marinated mushrooms
- Yellowfin tuna tataki, grilled Lebanese cucumber, ginger and apple emulsion
- Crispy tofu, burnt tomato mayonnaise (V)
- Beet tartlet, louis d'or, pistachios and Crispy shallots (V)
- Fried homemade falafel, yogurt and tahini sauce, sumac (V)
- Cherry tomato and bocconcini skewers, pesto and olive (V)
- Focaccia with herbs (V)
- Tomato pizza (V)
- Homemade bruschetta, Parmigiano on crouton (V)
- crispy veggie pâté, beet hummus, sumac and skewers (V)
- Crostini with fontina, mushrooms and pesto (V)
- Fig and goat cheese tartlet, port reduction
- Mini lemon tartlet (V)
- Mini chocolate tartlet (V)
- Mini donuts (V)
- Homemade Ferrero Rocher (V)
- Macaroons (V)
- Mini cream puffs (V)
- Homemade marshmallow (V)
- Homemade jujube (V)
- Chocolate truffle (V)
- Mini cupcake (V)

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