



CATERING MENU

*We are happy to customize a menu for you with sufficient notice.
For short notice caterings, please refer to our daily menu.*

Minimum order of 8 people.

We normally require 48 hours notice for the catering menu but we would be happy to accommodate your last minute request if we can. We require a 50% deposit when placing your order, and 24 hour notice for cancellation to avoid any charges. We can substitute a vegetarian option for all our meat options. We can provide staffing and tableware for your event at an additional cost. Please call us to discuss your event and we will gladly give you an estimate.

HORS D'OEUVRES MENUS.

Menu 1

\$20.00 per person - STATIONARY STATION

All items are served at room temperature

Marinated Cold Shrimp Served with lemon, horseradish mayonnaise 3 per person

Spanish Tortilla With Crotonese, roasted potato and red peppers

Pissaladière Traditional south of France mini pizza with caramelized onions and anchovies

Duck Confit On Endive With sweet pepper and chili jam

Navy Bean And Truffle Trempête Roasted garlic, truffle oil and navy bean dip with assorted breads, crostinis and flatbreads

Tapenade And Sun Dried Tomato Trempête Black olive tapenade and tomatoes dip with assorted breads, crostinis and flatbreads

Salmon Gravlox With lemon crème fraiche, capers, pickled onions, whipped herb cream cheese served with dark rye crostinis

Charcuterie Platter Niagara region naturally raised cured meats: Prosciutto, Bresaola, Cappellico, Salami Bolognese, Salami Abbruzzese with crostinis and cornichon

Terrine Platter Venison with sundried tomatoes served with apple and fennel compote, cornichons and crostinis

Québec Cheese Platter: Oka, Le P'tit St. Damase, Champfleury, St. Paulin served with apple and fennel compote, roasted pear with crostinis and flatbread

Miniature Northern Spy Tart With whipped Ontario cream cheese and toasted almonds

Miniature Dark Belgian Chocolate Cake

Menu 2

\$18.25 per person - PASSED HORS D'OEUVRES

A hot and cold selection

Caramelized Onions And Roasted Apple With Ermete cheese on puff pastry

Salmon Gravlox And Lemon Crème Fraiche With pickled scallion served on fresh pumpernickel

Marinated Curry Chicken With a yogurt cucumber dip
Wild Mushroom And Boursin Cheese With braised leeks in a phyllo basket
Tomato, Goat Cheese and Tapenade Tartine Slow roasted tomatoes with goat cheese and a black olive tapenade on crusty baguette
Mini Beef Wellington Beef tenderloin and mushroom duxelle wrapped in puff pastry
Marinated Cold Shrimp Served with lemon, horseradish mayonnaise 3 per person
Foie Gras Toast With a cranberry and pecan chutney

Menu 3

\$14.75 per person

All items are served at room temperature

Endive And Roquefort Belgian endive garnished with Roquefort cheese and toasted walnuts
Crab Brioche Topped with chipotle aioli
Butter Fish Carpaccio Gin and lime cured butter fish with lemon aioli served on a fresh cucumber slice
Double Crème With Fresh Herbs Whipped double cream served in a baked pastry cup.
Roasted Pears Wrapped with prosciutto
Oeufs Mimomas Truffle flavor deviled eggs
Pissaladière Traditional south of France mini pizza with caramelized onions and anchovies

À LA CARTE HORS D'OEUVRES

Caramelized Onions And Roasted Apple With Ermite cheese on puff pastry \$ 1.75 each
Salmon Gravlox And Lemon Crème Fraiche With pickled scallion served on fresh pumpernickel \$2.25 each
Marinated Curry Chicken With a yogurt cucumber dip \$2.50 each
Asian Influenced Beef Satay With a spicy, peanut Thai sauce \$2.50 each
Roasted Pear Wrapped In Niagara prosciutto with toasted walnuts \$2.25 each
Crostini With tapenade, goat cheese, slow roasted tomatoes and garnished with fresh basil \$1.75 each
Marinated Cold Shrimp Served with lemon, horseradish mayonnaise 3 for \$2.75 each
Traditional Truffle And Chive Deviled Eggs \$1.50 each
Wild Mushroom And Boursin Cheese With braised leeks in a phyllo basket \$1.75
Gruyère Cheese Gougère \$2.00 each
Pissaladière Traditional south of France mini pizza with caramelized onions and anchovies \$2.00 each
Spanish Tortilla With Crotonese, roasted potato and red peppers \$1.75 each
Caramelized Onions And Apple Tart \$2.50 each
Balsamic Tomato Tart With crème fraiche on puff pastry \$2.50 each
Mushroom And Leek Tart Au gratin on puff pastry \$2.50 each
Chicken Salad Tartine With radishes, celery hearts, bearnaise dressing, pommery mustard, baby spinach on crusty baguette \$1.75 each.
Tomato, Goat Cheese and Tapenade Tartine Slow roasted tomatoes with goat cheese and a black olive tapenade on crusty baguette \$1.75 each.
No Tuna Salad Tartine With lake erie perch and rainbow trout served with a lemon dill mayonnaise and capers on a crusty baguette \$1.75 each
Navy Bean And Truffle Trempête Roasted garlic, truffle oil and navy bean dip with assorted breads, crostinis and flatbreads \$1.50 each.
Tapenade And Sun Dried Tomato Trempête Black olive tapenade and tomatoes dip with assorted breads, crostinis and flatbreads \$1.50 each.
Caramelized Onion And Spinach Trempête Served with assorted breads, crostinis and flatbreads \$1.50 each.
Mini Beef Wellington Beef tenderloin and mushroom duxelle wrapped in puff pastry \$2.50
Duck Confit On Endive With sweet pepper and chili jam \$2.25 each
Navy Bean And White Truffle Crostini With Asiago and chervil \$1.50
Foie Gras Toast With a cranberry and pecan chutney \$3.00 each

PLATTERS
Full portions are available.

Torchon Salt cured foie gras served with a cranberry, quince and calvados chutney, rosemary roasted pears and herbed crostinis \$10.00 per person.

Roasted Leg Of Lamb Au Pistou With mint jelly and mini buns and accompaniments \$9.00 per person.

Roast Beef Cooked just right, sliced and served at room temperature. Served with horseradish Chantilly, herbed Dijon, onion jam and mini buns. \$9.00 per person

Cold Poached Salmon With apple fennel slaw, lemon tarragon mayonnaise, caper berries, whipped cream cheese and pickled red onions. \$8.00 per person.

Salmon Gravlox With lemon crème fraiche, capers, pickled onions, whipped herb cream cheese served with dark rye crostinis \$9.00 per person.

Charcuterie Platter Niagara region naturally raised cured meats: Prosciutto, Bresaola, Cappelletto, Salami Bolognese, Salami Abbruzzese with crostinis and cornichon \$8.00 per person.

Terrine Platter Venison with sundried tomatoes \$ 6.75 per person or bison with pecans and cranberries \$7.50 per person served with apple and fennel compote, cornichons and crostinis

Lemon Thyme Chicken Sliced thinly and served with tomato tapenade, rhubarb chutney, garlic aioli and served with fresh baguette \$8.00 per person.

Salmon Trout Tartare Salmon trout seasoned with pink peppercorn, lemon mustard and capers, garnished with gravlox and served with whole grain bread and crostini \$11.00 per person.

Beef Tartare Loic's famous traditional beef tartare (Mixed with or without egg yolk) served with fresh baguette and crostini \$12.50 per person.

SIT DOWN MENUS

Menu 1 - \$28.00 (this is a fully vegetarian option)

Niçoise Salad Inspired by the classic salad but a vegetarian version. Green and yellow beans, new potatoes, red peppers, tomatoes, niçoise olives and cooked eggs served with a cider, tarragon, mustard and fresh herbs dressing.

Vegetarian Terrine A delicate layering of sweet potatoes, zucchini, red peppers, red onion, eggplant and aged Ontario cheddar served with a ginger carrot sauce.

Bosc Pear Poached in a red wine reduction and served with a warm cardamon chocolate sauce.

Menu 2 - \$29.00

Baby Spinach, Arugula, Frisée And Radicchio Salad Served With roasted pears, goat cheese, pistachios and a tarragon vinaigrette.

Pork Tenderloin With a herb mustard crust and served with a apple and sage sauce.

Potato Mash With caramelized garlic and melted cheddar cheese.

Winter Vegetable Medley Maple ginger glazed carrots and parsnips.

Dark Belgian Chocolate Mousse.

Menu 3 - \$29.00

Purée Of Mushroom And Anise Served with a tarragon foam.

Herb Crusted Pickerel Marinated with sun-dried tomatoes and capers and served with a red pepper purée.

Duchesse Potato Seasoned purée of mashed potato and egg.

Green And Yellow Bean Amandine With a citrus butter and toasted almonds.

Tarte Tatin An upside down apple pie in a puff pastry served with chantilly.

Menu 4 - \$35.00

Roasted Beet Salad With fennel, Hermite blue cheese, candied pecans, shaved fennel and arugula in a white balsamic vinaigrette.

Salmon Trout Served in a puff pastry with a mushroom duxelle and wilted spinach with a truffle and cauliflower sauce.

Basmati Rice Pilaf With braised leeks and roasted red peppers.

Bread Pudding A Coconut And Banana recipe served warm with crème anglaise.

Menu 5 - \$37.00

Carrot, Beet And Ginger Purée Garnished with herb toasted croutons and chantilly.

Duck Confit A Slowly braised duck leg served with a citrus, cranberry jus.

Warm Israeli Couscous Mixed with toasted pine nuts and melted Québec Crotonese cheese.

Braised Fennel .

Crème Brûlée Traditional dessert infused with Grand Marnier.

Menu 6 - \$44.00

Slow Roasted Tomato And Goat Cheese Tart Served with a fresh herb salad and a black olive drizzle.

Osso Buco Veal shank slowly braised with sun-dried tomatoes and fresh herbs.

Mushroom Risotto Carnoroli rice cooked with parmesan cheese and a mushroom medley.

Rapini With roasted garlic and olive oil.

Flourless Chocolate Cake Served with crème anglaise.

We are located just east of Broadview at 722 Queen Street East.
Online menus are updated daily. Please call or email us for more information.

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