



FOOD STATIONS

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

Minimum order of 20 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 provide staffing and tableware for your event at an additional cost. We only use naturally raised meats.

Food Stations require additional rentals and staffing. Please inquire.

WE ARE COMMITTED TO USING SEASONAL PRODUCTS AS MUCH AS POSSIBLE BUT WE MAY HAVE TO SUBSTITUTE WHEN THE PRODUCE IS NOT IN SEASON. WE WILL LET YOU KNOW AHEAD OF TIME.

Antipasto Station

\$10.00 per person

An array of marinated and grilled seasonal vegetables, marinated olives, and Ontario and Québec cheeses.

Carving Station

\$13.00 per person

Cumbræ's Roast beef and leg of lamb served with mini buns and accompaniments such as roasted garlic aiolie, caramelized onion jam, pommery mustard, horseradish cream, and more.

French Hot Pot Station.

\$14.00 per person

A Chinese idea with a french twist: A selection of Ontario meats and sustainable seafood served with fresh vegetables poached and braised in a flavorful vegetable broth. To be served with a selection of Béarnaise, spicy aiolie, and lemon horseradish sauce.

Gnocchi Station

\$12.00 per person

Light and delicious handmade gnocchi with a choice of blue cheese and walnuts or Ontario tomato sauce, toscano and arugula

Raclette Station**\$11.00 per person**

A fun Swiss and French tradition: Melted raclette cheese served with fresh baguette, herb infused potatoes and a variety of garnishes such as roasted pears, lardons, charcuterie and pickled vegetables.

Risotto Station**13.00 per person**

Carnaroli rice cooked in the traditional way with a choice of garnishes such as: chorizo, Loic's gravlox, mussels, sweet peas, arugula, wild mushrooms, and a selection of cheeses

Stuffed Pasta Station**\$10.50per person**

A selection of handmade ricotta, lemon agnolotti and lamb and roasted garlic ravioli served with fresh tomato sauce or alfredo or extra virgin olive oil with fresh grilled vegetables and grated Ontario Toscano cheese.

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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