COCKTAIL CANAPÉS



Our combos

ASK OUR TEAM FOR MORE INFORMATION!

3 CANAPÉS

6 CANAPÉS

14 CANAPÉS



COFFEE AND DESSERT STATION add 2 mignardises per person

with coffee, tea or herbal tea

FISH AND SEA FOOD

COLD

Scallop

Scallop ceviche, watermelon and basil

Tuna

Tuna tartare on a wonton chip

Seatrout

Trout gravlax, scented with curaçao, mascarpone and kumquat

Salmon

Poke bowl, salmon teriyaki with miso and citrus

HOT

Crab

Panko crusted, mini crab cake, red pepper emulsion

Prawn

Cajun rub prawn, lemony sour cream on grilled tortilla

Atlantic

Cod fritter, Espelette pepper and lime yogurt

MEAT

COLD

Venison

Venison gravlax, pear, rosemary and Sichuan pepper

Beef

Beef tataki, potato salad with truffle oil

Duck

Smoked duck magret, green apple, arugula and vanilla

Foie gras

Foie gras crème brulée

HOT

Pork

Maple glazed pork belly

Duck

Pulled duck wonton and sesame sauce

Rabbit

Pulled rabbit fine tart, leeks and Cantonnier cheese

Veal sweetbread

Sweetbread popcorn, figues and balsamic emulsion

VEGETARIAN

COLD

Beetroot

Beetroot, feta cheese, orange and mint

Cucumber

Cucumber roll filled with cream cheese, sun dried tomato and lemon zest

Vegaie

Vegetable tartare and avocado espuma

HOT

Tofu

General tao tofu bites

Arancini

Arancini, aged gouda, sundried tomato and oregano tomato coulis

Mushroom

Wild mushroom puff pastry

Cheese

Migneron de Charlevoix cheese fondue



All our dishes are homemade and can vary based on product availability. Known allergies or special requests must be mentioned at least 7 working days before the event in order to be addressed. * Taxes and service not included. All prices are subject to change without notice.