



Catering Menu

Jumbo Prawns

Served in a Dijon and Maple Veloute Sauce

Garlic, Leek, and Canadian Cheese Croustini's

Garnished with Tomato Concasse and Fine Herbs

Mixed Greens

Tossed with Traditional French Vinaigrette, Tomatoes, and Canadian Goats Cheese.
Served in a Cucumber cup.

Chicken En Pappiotte

Seared Marinated Chicken perfumed with Cognac, Fresh Butter, Wild Mushrooms, Tomato Concasse, Roasted Garlic, and Fresh Tarragon. Steamed in Parchment paper, and accompanied with Oven Roasted Potatoes, and glazed carrots.

Saint Saveur Maple Baguette

A true authentic French Canadian Dessert from the Laurentian Mountains.

Fresh Fruit and Cheese Mirror

Coffee and Tea Service