



Formule Bistro Menu

The following listed items are a sampling of what we offer. All prepared food is homemade. Please speak with us to discuss your tastes and event requirements and to get different menu suggestions. Based on your style of event, guest count and other requirements, we can help you with menu, staffing, rentals, floral and any other event needs.

BRUNCH MENU

\$19.95 per person (Min 12 people)

- Breakfast sausages or Bacon or Smoked Salmon
- Sauteed potato or tomato Provençale
- Omelette with chives, onion, cheese
- French bread, English Muffin (1 piece per person)
- Served with butter, homemade strawberry or raspberry jam and honey
- Fruit juice
- Coffee and Tea

APPETIZERS

From \$5.75 per person (Min 12 people)

Fresh vegetables soup

- Farmer soup with chunky vegetables and chicken
- Sweet peas and mint soup
- Carrot cardamom Velouté

Appetizer Salad :

- Red beets salad and goat cheese
- Piémontaise salad (Potato gherkins, egg, tomato, flat parsley, mayonnaise or Dijon mustard dressing)
- Pasta salad (bell pepper, tomato, olive)
- Greek salad (tomato, cucumber, feta cheese, red onion, bell pepper, olive)
- Classic coleslaw salad
- Salad Niçoise (Tuna, string bean, tomato, black olive, potato, anchovy, hard boiled egg)

ENTREES

From \$16.00 per person (Min 12 people)

- **Braised Beef Burgundy** and mashed potatoes gratinée and seasonal vegetables
Bœuf Bourguignon
- **Oriental Chicken Tajine**, semolina couscous and et vegetables (carrots, celery, chick peas, turnips, onions)
Tajine de Poulet
- **Poultry Roulade with tarragon**, pilaf rice and mushrooms
Paupiette de volaille à l'estragon
- **Coq au vin** and creamy potato gratin
- **Chicken Stew Old Style**, pilaf rice and butternut squash
Blanquette de volaille à l'ancienne

- **Fresh Fish in parmesan crust** (choice of fresh salmon , bassa, skate), provencal rice and ratatouille
Poisson frais en croûte de parmesan
- **Pillow of fresh Salmon with goat cheese and pesto sauce**, provencal rice and ratatouille
Coussin de Saumon au chèvre et sauce pesto

FRESHLY BAKED DESSERT

From \$3.30 per person

Cream & Parfait (individually served):

- Crème brûlée with Bourbon vanilla bean
- Coconut crème caramel
- Chocolate cream (made with chocolate 60% cocoa)
- Riz au Lait Vanilla cinnamon
- Dark chocolate parfait
- Strawberry parfait
- Espresso parfait

Eclair & Cream Puff (individually served):

- Chocolate, coffee, vanilla, sea salt caramel, pistachio & crunchy peanut butter.
- One Éclair per person or Three Cream Puffs per person

Tarts (cut & ready to serve):

- Apple tart Tatin (Upside side down tart)
- French lemon tart
- Almond Pear tart
- Dark chocolate tart

Cake & gâteaux (cut & ready to serve):

- Soft chocolate cake, served with crème Anglaise
- Lemon cheese cake, topped with sea salt caramel or strawberry cream sauce
- French apple pie 'Le Pommé '

ADDITIONAL INFORMATION

- ✓ Minimum of 12 guests per order
- ✓ 4 business days to confirm the final number of guests
- ✓ Delivery charge depending on the location
- ✓ Ontario Tax applicable
- ✓ Tips at your discretion
- ✓ 50% Payment at Order, 50% Payment at Delivery
- ✓ If cancellation 4 business days before the event, 50% down payment is not refundable
- ✓ Any order greater than \$500 will require a signed order form
- ✓ Prices and items are subject to change without notice
- ✓ Rental for dishes, table & chairs, table linen, flowers service...
- ✓ Staffing like waiter, bartender are available upon request
- ✓ Any question, don't hesitate to ask!