

**\$30 per dozen**

COLD HORS D'ŒUVRE PLATTERS

Brioche crostini topped with duck rillettes from Les Canardises farm, foie gras, and wild berry confit

Blinis with fleurette cream, house-smoked salmon roll with salmon rillettes

Bruschetta with fresh Portneuf goat cheese on garlic flower crostini

Chicken mousseline with chestnuts, cranberries, and a shallot emulsion on rye bread crostini

Snow crab, avocado, chili, lime, fresh cilantro, and Matane shrimp

Beef tataki with caramelized Québec wild mushrooms

HOT HORS D'ŒUVRE PLATTERS

Jamaican jerk chicken satay

Breaded bocconcini in an apple cider vinegar marinade with a Manseau cranberry compote

Asian-glazed Beaurivage pork with toasted sesame seeds

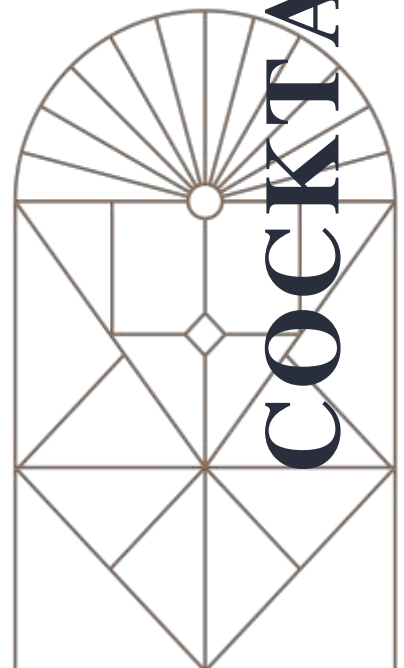
Grilled scallops and maple-glazed bacon

Vegetarian imperial rolls

Coconut panko tiger prawns with Thai sauce



COCKTAIL RECEPTION





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