



COCKTAIL TAIL RECEPTION



\$60 per dozen

COLD HORS D'ŒUVRE PLATTERS

Brioche crostini, duck rillettes from LesCanardises farm, foie gras, wild berry confit

Pumpernickel, chives cream cheese, house-smoked salmon roll, salmon rillettes

Dosa crêpe, Doré-mi cheese from Alexis dePortneuf, vegetable masala

Homemade Turlo farm pork terrine, seasonal fruit chutney

Snow crab, avocado, chili, lime, fresh cilantro, northern shrimp

Beef tataki with caramelized Québec wild mushrooms

HOT HORS D'ŒUVRE PLATTERS

Peruvian style chicken satay, chimichurri sauce

Mini arancini with sundried tomatoes and fresh basil, tomato and virgin oil coulis

Asian-glazed Turlo farm pork, toasted sesame seeds

Grilled scallops, maple-glazed bacon

Crispy shrimp and lemongrass dumpling

Cajun style crab cake, spicy mayonnaise, Thai sauce



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