



LE LOUP ET LA LAPINE

COCKTAIL RECEPTION

APPETIZERS

SHARING PLATTER

Classic duo of selected cured meats and aged cheeses, served with crackers, green olive tapenade and nuts

MAIN COURSE

10 PIECES OF YOUR CHOICE

- BOCCONCINI WITH PESTO 🌿
- MEDJOOL DATES WITH CHEDDAR 🌿
- PEAR, BLUE CHEESE AND PECAN 🌿
- BRIE AND CRANBERRY PUFF PASTRY 🌿
- ARTICHOKE AND KALAMATA OLIVE TARTLET 🌿
- SHRIMP DUMPLING 🍤
- CRISPY FILO SHRIMP 🍤
- SQUASH, CARROT AND LEEK FRITTERS 🌿
- MINI VEGETARIAN CORN DOGS 🌿
- DUCK AND MANDARIN FILO TRIANGLE
- ASSORTED COLD SEAFOOD CANAPÉS 🍤
Smoked salmon with horseradish mousse, shrimp with cocktail mousse, mussel with curry mousse, scallop and cucumber, and crab surimi with shellfish mousse
- MINI BUTTER CHICKEN WELLINGTON
- MINI BEEF WELLINGTON
- CHICKEN WONTONS
- MINI ANGUS BURGER
- MINI PHILLY STEAK
- MINI LOBSTER ROLL 🍤
- PORK AND KIMCHI DUMPLING
- GRATIN DAUPHINOIS 🌿
- TRUFFLE-OIL MACARONI AND CHEESE BITE 🌿
- ASSORTED MINI GRILLED CHEESE 🌿
Oka, apple, almonds and honey on white brioche, and brie and cranberries on marbled brioche
- ASSORTED VEGETARIAN COLD CANAPÉS 🌿
Guacamole mousse, sun-dried tomato mousse, carrot and cumin mousse, mushroom and Parmesan mousse, and hummus and roasted chickpea mousse

DESSERT

TRADITIONAL PETIT FOURS PLATTER

Chocolate and coffee cream cake, financier with raspberry jelly, pistachio cream cake, coffee éclair, chocolate éclair, apple and blackcurrant cream, apricot flans, chocolate tartlets, and lemon tartlets

\$60/PERSON

By reservation only; taxes and gratuities not included.