

Happy Hour 5 to 7: 4 different hors d'oeuvres/pers. 10\$ / pers.
Cocktail: 6 different hors d'oeuvres/pers. 15\$ / pers.
Cocktail Dinner: 10 different hors d'oeuvres /pers. 22\$ / pers.

COLD HORS D'ŒUVRES - CHOICE

- ❖ Daikon Pinch with Wasabi-Flavoured Raw Vegetables ♣
- ❖ Shrimp Rosette with Mango-Basil Salsa
- ❖ Prosciutto Rosette & Fig Puree
- ❖ Sauteed Shrimp with Tomato Confit & Basil
- ❖ Salmon Nugget with Smoky Labrador Tea on Bannick & Cream
- ❖ Smoked Salmon Mousse & Salmon Caviar
- ❖ Farm-produced Herb Goat Cheese Hors d'Oeuvre ♣
- ❖ Foie-Gras Mousse and Seasonal Chutney Hors d'Oeuvre
- ❖ Casserole of Cucumber & Shrimp
- ❖ Fresh Salmon Tartare with Avocado-Citrus Salsa
- ❖ Cajun Chicken Breast & Spicy Cream
- ❖ Grilled Salmon with Home-Made Spicy Mayonnaise
- ❖ Quebec-Produced Mozzarella di Buffala with Balsamic Vinegar ♣
- ❖ Mini Egg Club-Sandwich with Tomatoes & Lettuce ♣
- ❖ Shortbread with Aged Cheddar & Bitter Orange Marmalade ♣
- ❖ Vine Tomato & Bocconcini Brochette with Fresh Pesto ♣

HOT HORS D'ŒUVRES - CHOICE

- ❖ Onion Crunchy Cup Confit with Blue Cheese from Charlevoix ♣
- ❖ Quinoa Cake with Bell Pepper Sauce ♣
- ❖ Puff Pastry with Melted Cheese ♣
- ❖ Puff Pastry Stuffed with Cod Brandade
- ❖ Mushroom Polenta Cubes ♣
- ❖ Poultry Fricassée in Crunchy Cup
- ❖ Grilled Shrimp Satay with Raspberry Dip
- ❖ Small Brome Duck Breasts with Cranberries
- ❖ Small Philo Cup with Fresh Spinach in Roasted Garlic Cream
- ❖ Brie & Green Asparagus Chaplain ♣
- ❖ Mini Vegetarian Pizzas with Choice of Cheese ♣
- ❖ Mini Cheese Tacos

Prestige Cocktail: 7 different hors d'oeuvres/pers. 25\$ / pers.

PRESTIGE COLD HORS D'ŒUVRES - CHOICE

- ❖ ANY FROM THE PREVIOUS COLD LIST PLUS THESE:
- ❖ Lobster with Gourmet Bourbon Vanilla Cream
- ❖ Fish Ceviche, Celeriac & White Truffle Oil
- ❖ Brome Duck Aiguillette with Fruit Chutney
- ❖ Torchon Duck Foie-Gras Pane with Black-Current
- ❖ Broccoli Mousseline with Balsamic Pearls ♣
- ❖ Arctic Char Marinated with Labrador Green Tea served on Blinis
- ❖ Smoked Salmon Rosette with Salmon Caviar
- ❖ Salmon Gravlax Square with Caper Cream
- ❖ Foie-Gras Cracker with Green Peas and Beet Chips
- ❖ Fresh Oyster with Inspiring Vinaigrettes
- ❖ Mini Eggplant & Zucchini Lasagna with Bell Pepper Sauce ♣

PRESTIGE HOT HORS D'ŒUVRES - CHOICE

- ❖ ANY FROM THE PREVIOUS HOT LIST PLUS THESE:
- ❖ Foie-Gras Brioche with Truffle & Saltflower
- ❖ Duck Foie-Gras Escalope from Quebec & Seasonal Chutney
- ❖ Crab Cake Cube with Spices & Aioli
- ❖ Lamb Shank Fricassée in Crispy Cupola
- ❖ Beef Cheek with Braised Carrots & Saltflower
- ❖ Mini Vegetable Cannelloni with Roasted Red Bell Pepper Sauce ♣
- ❖ Two-Toned Beet Rosette with Goat Cheese ♣
- ❖ Sliced Eastern Townships Guinea Fowl Confit with Morel Cream
- ❖ Champagne Seafood (+3\$)
- ❖ Spicy Beed Paupiette with Mini Green Shoots & Mustard Sauce
- ❖ 7 Spices Lamb
- ❖ Vegetarian Peruvian Chilli with Pepper & Chocolate ♣

GOURMET HORS D'ŒUVRES (sweet)

60\$ for
24 of the same type

- ❖ Mini-cube: Chocolate & Creamy Salted Caramel
- ❖ Macaron: Vanilla; Raspberry; Green Tea; Chocolate; Caramel; Lemon
- ❖ Mini-chou: pistachio-raspberry-rose; chocolate, mango/mascarpone.
- ❖ Mini-éclair: chocolate; pistachio & raspberry; strawberry
- ❖ Mini-tartelette: Strawberry; pear; apricot/almonds.
- ❖ Mini-baba with mandarin
- ❖ Mini orange cake
- ❖ Mini chocolate brownie

Gourmet Cocktail:

60\$ / pers

4 Hors-d'oeuvres, 2 Verrines, 2 Mains, 2 Mini-Pastries

4 CHOICES OF HORS-D'OEUVRES

- ❖ Any from the previous lists

2 CHOICES OF COLD VERRINES

- ❖ Shrimp, Avocado-Tomato Salsa
- ❖ Poultry with Japanese Spices, Eggplant Caviar
- ❖ Foie Gras Mousse, Cranberry-Apple Chutney
- ❖ Salmon Rilette with Lime & Lemongrass, Spinach
- ❖ Duck Confit with Mustard, Lentils
- ❖ Grilled Vegetable Lasagna, Roasted Red Bell Pepper Sauce ♣
- ❖ Quinoa, Roasted Bell Pepper & Poultry with Old-Fashioned Mustard
- ❖ Citrus Shrimp & Arugula with Olive Oil
- ❖ Tomatoes, Bocconcini & Olive Oil
- ❖ Cucumber & Fresh Salmon
- ❖ Vegetable Mousse & Balsamic Pearls ♣
- ❖ Mini Lobster Charlotte from Îles-de-la-Madeleine & Bourbon Vanilla
- ❖ Choux Pastry, Smoked Salmon & Dill Cheese
- ❖ Grilled Vegetable Brochette with Fresh Pesto ♣

2 CHOICES OF HALF-SIZED MAINS

- ❖ Brioche with Foie Gras, Truffle & Salt Flower
- ❖ Spicy Crab Cake & Aioli
- ❖ Lamb Shank Fricassee
- ❖ Braised Beef Cheek & Carrots with Salt Flower
- ❖ Farm-Raised Poultry Meat Pie
- ❖ Peruvian Beef Empanadas with Onions & Black Olives
- ❖ Mini Vegetable Cannelloni with Roasted Red Bell Pepper ♣
- ❖ Sliced Guinea Fowl Confit from the Eastern Townships & Morille Cream
- ❖ Champagne Sea Food & Celeri Puree
- ❖ Martini Guinea Fowl, Parsnip Puree & Mushroom Sauce
- ❖ Martini Sea Food & Lobster Sauce
- ❖ Caramelized Duck Foie Gras Crème Brûlée

2 CHOICES OF MINI-PASTRIES

- ❖ Any from the Gourmet Hors-d'œuvres Selection



SELECTION OF CATERING OPTIONS

Welcome to our Gourmet Shop and Catering Counter

Prized, renown and greatly experienced, our Chef Alain Pignard and our pastry Chef Christian Campos prepare everything in our shop with the best fresh ingredients. Promoting local producers, they offer meals, desserts and products that are healthy, refined, artisanal and of great quality. Count on us to organize your cocktails from 10 to 1000 guests with our renown Chef and his selected team of cooks, pastry Chefs, maîtres d'hôtel and professional waiters: Alain Pignard, prized Chef in 2005 and former executive Chef at the Beaver club and the Queen Elisabeth; Christian Campos, prized pastry Chef in 2015 and 2016.

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On our Website www.lapalettegourmande.com

In-Shop 1486 Sherbrooke Ouest, Montréal

How it works :

Hot Hors d'œuvres require an oven provided or rented by the customer.

Half-Sized Mains and certain Hors-d'œuvres require additional kitchen personnel.

For the formulas: minimum of 12 people

For the pastries: minimum of 2 dozens of the same type.

Fees applicable for deliveries, cooks & dishes or oven rentals: ask us.

Maître d'hôtel available: 35\$/heure with a minimum of 4h of service.

Many other options available to order at www.lapalettegourmande.com

Our prices and product list are subject to changes without notice; Taxes not included.