

# Book 4

## Hors-d'oeuvre Selections & Theme Stations

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# Hors-d'oeuvre Selections

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## CLASSIC SELECTION

### **Cold**

Fillet of Smoked Alleghanys Trout on Rye Bread  
St-Benoit Blue Cheese with Port Wine and Marinated Prunes  
Ballotine of Chicken with Cranberries  
Ricotta Cheese and Spinach Rosette with Hazelnuts  
Matane Shrimp Barquette Belle-Aurore

### **Hot**

Mini Anchovy and Tomato Pizza  
Moroccan Cigar with Lamb and Spices  
Chicken Satay with a Curry Dip  
Mini Cantonese Style Wontons  
Sautéed Shrimp with Pesto

## DELUXE SELECTION

### **Cold**

Smoked Salmon with a Corégone Caviar  
Goose Tartare with Cranberries  
Scallop Ceviche with Guacamole and Paprika on Daikon  
Prosciutto and Figs on a Skewer  
Lobster Medallion Prince Vladimir  
Sweet Pepper and Pesto Crisp

### **Hot**

Mini Forest Mushroom Tartlet  
Crisp of Snails with Garlic and Parsley  
Grilled Lamb Satay with a Mint Sauce  
Mini Spinach Turnover  
Chicken Wings with Cajun Spices  
Flaky Pastry of Sweetbreads, Foie Gras and Truffles

# Theme Stations

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## Pasta

Pennette alla Vodka, Medaglioni with Pesto, Tortellini with Cheese and Cream

*minimum 20 people*

## Montreal Smoked Meat \*

Garnish: Mild Mustard, Pickles, Rye Bread, Cabbage Salad

*minimum 30 people*

## Roasted Hip of Beef \*

Garnish: Mild and Hot Mustard, Horseradish, Assorted Rolls

*minimum 80 people*

## Smoked or Marinated Salmon \*

Garnish: Onion Rings, Capers, Lemon, Olive Oil, Cream Cheese or Dill Sauce, Rye Bread

*minimum 30 people*

## Sushi and Sashimi Station

Garnish: Soya Sauce, Wasabi and Marinated Ginger

*minimum 50 people*

## \*Animated Stations

1 chef, minimum 3 hours