

Canapés To Go

Lamb Rilette	\$12.00
<i>with sundried tomatoes, parmesan cheese, herbs and roasted garlic with parmesan-garlic toasts (4 ounce portion)</i>	
Bresaola	\$15.00
<i>house cured beef tenderloin with thyme-rosemary crostini and artichoke-olive tapenade (100 grams)</i>	
Foie Gras Torchon	\$15.00
<i>with cranberry gastric and apple-cranberry jelly (2 ounce)</i>	
Kotopitta	\$10.00
<i>phyllo bundles with chicken, feta, pine nuts, currants and herbs (8 pieces)</i>	
St. Honore	\$12.00
<i>phyllo wrapped quebec artisan brie style cheese with cranberry-orange relish (8 pieces)</i>	
Potato Pavé	\$8.00
<i>layered heirloom potato and smoked quebec cheddar cheese with caramelized onion-whiskey marmalade (8 pieces)</i>	
Medjool Dates	\$8.00
<i>stuffed with north african spiced goat cheese with a tangerine drizzle (8 pieces)</i>	
Porcini and Exotic West Quebec Mushroom Tart	\$10.00
<i>with arugula pesto (5" tart)</i>	
Olives and Nuts	\$18.00
<i>pots of house cured olives and spicy candied walnuts-Hazelnuts or Pecans</i>	
House Smoked Trout and Pear Rilette	\$8.00
<i>with spicy cured cucumber (8 pieces)</i>	
Salmon Gravlax	\$10.00
<i>fennel-orange cured salmon with a sun dried tomato, olive and orange salad (100 grams)</i>	
Chocolate Raspberry Tort	\$5.00
<i>(4 portions)</i>	
Chocolate Truffles	\$1.50
<i>(each)</i>	

24 hour notice before pick up