

For reception-style gatherings in the gardens and Summer Pavilion at Restaurant Les Fougères we offer a delicious selection of hot and cold canapés, desserts and Québec cheeses. These will be passed on trays with napkins by our service team.

A “Grill Table” can also be set up where canapé-size satays (chicken, beef, pork and/or lamb), mini sausages, scallops, etc., will be seared on grill pans in front of guests. Grill items will be offered on a cocktail plate with a wooden skewer.

Please select from the following lists to create your own menu.

Please note that the minimum pre-tax charge for a reception function is \$32 per person, before tax and service, including beverages. Location charges are extra, and are calculated based on the number of guests.

### **Savory Canapé Options**

*\$2.50 per serving unless otherwise specified*

- Asparagus spears with sweet pickled ginger dip
- Canapé of Alsatian-style caramelized onion tart
- Basil and Parmigiano Reggiano mousse
- Grand Banks scallop wrapped in bacon and served with a maple- balsamic glaze (*\$3.00 per*)
- Grainfed chicken breast satay with a Seville orange and coriander glaze and chopped toasted peanuts (*\$3.00 per*)
- Fig, pinenut and rosemary mini cake with Gorgonzola
- Canapé of game terrine with wild boar, venison, cranberries and hazelnuts
- Salmon gravlax with a Pommery dill sauce (*\$3.00 per*)
- Wild mushroom and Brie canapé with fresh raspberries and thyme
- Grilled chicken canapé with pancetta and pesto (*\$3.00 per*)
- Curried shrimp rolled in toasted coconut (*\$3.00 per*)
- Smoked salmon mousse with orange and dill, served with crudités (*\$3.00 per*)
- Salt cod brandade with garlic and extra virgin olive oil, served with croûtes
- Homemade chorizo or Hot Italian or Lamb with red pepper and chèvre sausage skewers

### **The Grill Table**

*We do not have pre-set information for this option however should a grill table be of interest we would be happy to discuss this option with the guest(s)*

### **Sweet Canapé Options**

*\$4 per serving*

- Mini strawberry shortcake
- Maple sugar candies
- Almond and blackcurrant financier
- Mini lemon curd tartlets
- Homemade chocolate truffles
- Profiterole filled with chocolate and hazelnut cream
- Canapé of maple-pecan tart
- Dark chocolate brownie topped with fresh raspberries
- Fresh strawberries to dip in bowls of sour cream and brown sugar