



SAMPLE 3 COURSE MENU

For small group (15 to 60), rehearsal dinner, wedding, corporate, family reunion...

CANADIAN SPLIT PEA SOUP

OR

GOLDEN BEET SALAD

WITH CANDIED WALNUTS AND GOAT CHEESE OVER MIXED GREENS

RASPBERRY VINAIGRETTE

OR

FRANÇOIS' VEAL & PORK COGNAC PÂTÉ

CUMBERLAND SAUCE

OR

ESCARGOTS IN PORTABELLO MUSHROOM

BAKED WITH GARLIC BUTTER AND MOZZA CHEESE

OR

CAESAR SALAD

HOMEMADE VINAIGRETTE



DUCK LEG À L'ORANGE

DUCK CONFIT ORANGE GRAND MARNIER SAUCE

OR

N-Y STEAK

CREAMY PEPPERCORN TRIO SAUCE & FOIE GRAS

OR

PORK AU ROQUEFORT

PORK TENDERLOIN, ROQUEFORT CREAMY CHEESE SAUCE

OR

CHICKEN BREASTS

CREAMY RASPBERRY VINEGAR SAUCE



Market vegetables & daily starch



CHEF'S INSPIRATION DESSERT TRIO

BON APPÉTIT!

Price range: 40 to 50, gratuities & g.s.t. are extra

We can do a menu for your group

Contact Sylvie 403 609 9792 or chezfrancois@shaw.ca