

ESTD 2021

LA CUISINE
PRIVÉE

Q C CA

CHRISTMAS MENU 2024

LACUISINEPRIVEE.COM

\$60/per person without canapés (taxes & tip not included)

OR

\$76/per person with canapés (taxes & tip not included)

CANAPÉS

SAGE &
CINNAMON
MEATBALLS IN A
CRANBERRY &
MAPLE SAUCE

&

FRESH TOMATO
BRUSCHETTA
SERVED ON
CROSTINI

&

CARAMELIZED
ONION & BRIE
GRILLED CHEESE

&

SAUTÉED SPICY
CAJUN SHRIMP
ON GUACAMOLE
& A BAKED
TORTILLA

ENTRÉES

CREAM OF BROCCOLI & GREEN ONION SOUP.
TOPPED WITH CHEDDAR CHEESE & GARLIC CROUTONS.

Served with fresh Chartrand bakery dinner rolls & butter.

&

WARM ROASTED BEETS SERVED ON MIXED GREENS, WITH A
SWEET CHIVE & MUSTARD VINAIGRETTE.

MAIN OPTIONS

(TO BE CHOSEN PRIOR)

TUSCAN CHICKEN

Tuscan style chicken in a tomato demi-glace sauce.

Served with sautéed carrots & green beans, on garlic mashed potatoes.

OR

ROASTED SALMON

Roasted salmon topped with a dill Béarnaise sauce & capers.

Served with sautéed carrots & green beans, on garlic mashed potatoes.

OR

VEGETARIAN LASAGNA

Vegetarian lasagna with mushrooms, spinach and a fresh
tomato marinara sauce,

DESSERT

CLASSIC MAPLE SUGAR PIE

INCLUDED : Standard coffee and tea