

Cuisine et Chateau

2014 | 2015



To Our Valuable Clients:

Thank you for considering Cuisine et Chateau for your upcoming catering needs.

Cuisine et Chateau's catering service can accommodate group as small as 12 and up to 125 people. All of our offerings are prepared with the freshest ingredients available and therefore slight changes or substitution may occur based on product availability.

Please let us know at least 48 hours in advance of any dietary restrictions. We will be happy to ensure your requirements are met. Themed or vegetarian menus are available upon request.

Please note that our prices are based on pick-up* only and does not include onsite staff or rentals. Please refer to our section *Extra / Service / Policy* for details on full catering options, delivery charges and Cuisine et Chateau's policy.

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Vegetarian



Gluten free



Dairy Free



Reception | Cocktail | Stand-up party

Cold selection \$22/dz 2 dozen per item minimum order

<i>Cherry d'Amour</i>	Cherry tomato Balsamic Caramel Sesame seed	  
<i>Spicy Prosciutto</i>	Prosciutto Melon Brunoise Spicy yogurt	
<i>Bocconcini Popsicle</i>	Bocconcini Roasted corn crumbs Goat cheese	 
<i>Basil Profiterole</i>	Basil mousseline Gougère Sundried tomato	
<i>Scallop Ceviche</i>	Scallop ceviche Grainy mustard Pickled onion	 
<i>Crabby Squash</i>	Lemon ginger crab cake Roasted squash purée Chives	
<i>Salmon Tartar Spoon</i>	Fresh & smoked salmon Ponzu & Soy Marinated shitake	
<i>Western Roll</i>	Braised pork shoulder Grilled asparagus BBQ dip	
<i>Chilled Shooter #1</i>	Herb soup Boursin cheese Confit tomato	 
<i>Chilled Shooter #2</i>	Gazpacho soup Cucumber salad Garlic Focaccia stick	  

Hot selection \$24/dz 2 dozen per item minimum order

Champignon	Mushroom cap Boursin cheese Prosciutto	
Thai Skewer	Chicken tender lemongrass Spicy coconut dip	 
Croque Monsieur	Ham & Cheese double decker Butter brioche and rosemary	
Wild Baguette	French baguette Wild mushroom fricassee Shallot purée	
Palmier Dutch	Dutch Gouda roll in puff pastry Roasted pinenuts	
Escargots Cups	Baked snail Persillade Confit tomato Grilled zucchini	

Live Cooking* | Entertaining | Chef included (1 ½ hour)

*Prepared at the front of your guests by one of our chefs

Action station*: \$30/dz 5 dz per item minimum order

AAA Crostini	Wild mushroom Alberta beef Horseradish sabayon	
Salmon & Apple	Candied salmon Crab and apple mayo Roasted squash	
Ravioli and Slaw	Squash and goat cheese ravioli Apple Slaw	
Prawn Amok	Cambodian Prawn Amok Preserved lemon Corn meal	
Mushroom Sliders	Cremini cap Baby buns Roasted garlic mayo	 

Buffet items / Salads / Mains / Sides 8 people minimum order

Salads \$5/person

Haricots Vert	Haricots vert Grilled peach Chorizo	
Moroccan Couscous	Couscous Almonds & dried Apricot Ras El Hanout	 
Baby Dijon	Baby potato Smoked bacon Dijon Mayo	 
Nutty Lentils	Lentils Roasted walnut Irish Cheddar	 
Quinoa Goodness	Tri-color curried quinoa Asparagus Preserved lemon	  
Asian Noodles*	Rice noodle Veg julienne Spicy almond butter dressing	  

*Add sliced chicken breast or grilled prawns \$4 per person

Mains

\$10/person

Tajine style Chicken	Moroccan Chicken Tomato & baby potato	 
Istanbul Lamb Patties	Turkish style lamb Bulgur Onion & mint compote	
Cod Brandade	Baked cod & mashed potato EVOO Olives & tomato	
Confit Pork Shoulder	Western confit pork Brioche buns BBQ mayo	
Beef Bourguignon	Stewed Alberta beef Mushroom & Onion Lardon	 
Salmon & Scallop	Rolled salmon & scallop Asparagus Pink berry butter	

Sides

\$7/person

(h) HOT

(c) COLD

Dauphinoise	(h) Scallop potato casserole Basil & goat cheese	 
Ratatouille	(h) Vegetable stew Herbs de Provence	  
Baby Skewers	(c) Baby Bocconcini & cherry tomato Basil EVOO	 
Roasted Veggies	(h) Roasted veg Honey Cilantro Balsamic & Mint	  

Other

3 dozen minimum order

Freshly baked homemade breads and fancy rolls, assorted	\$12/dz	
Ready to grill Naan bread	\$12/dz	
Homemade Crackers Seeds Whole grains Dry fruit Citrus	\$20/loaf	 

Sweet corner

Mini sweet: **\$26/dz** 2 dz per item minimum order

Lemon & cream	Lemon custard shooter Meringue Lavender	
Blondie	Rhubarb White chocolate Tarragon	
Opera	Espresso cream Ganache Dacquoise cake	
Apple & Cinnamon	Tart shell Apple compote Cinnamon sugar apple	
Nutella Barquette	Nutella ganache Cherry compote Shortbread	
Pot de crème	Pistachio pot de crème Chocolate roll	
Granola power bar	Oatmeal Nuts Vanilla Dry fruit	

Fruit / Cheese **Serving 12**

Fresh fruit platter, seasonal – whole and pre-cut	\$26
Fresh fruit skewers	\$24
Fresh fruit salad	\$24
Non-alcoholic sangria with fresh fruit (including dispenser rental)	\$10/litre
Domestic cheese platter Homemade crackers Dry fruit and nuts	\$6 per person
International cheese platter Homemade crackers Dry fruit and nuts	\$8 per person

Mignardises **\$24/dz** 3 dz per item minimum order

Madeleine	Buttered Madeleine Lemon zest Rosemary	
Nutella truffle	Home made dark chocolate Hazelnut truffle	
White Cointreau	Home made white chocolate and Cointreau truffle	
Coco nib	Organic Coco nib tuile	

Extras | Service

Tableware and other	Rental available on request –ask us for details-
Delivery	\$25 drop off/pick up \$20 set-up
Equipment rental*	\$10/chafing dish \$4/platter \$12/heat lamp
Ordering	72 hours notice required
Deposit	30% on booking
Payment	Cash or cheque Visa, MC, AE
GST	Not included
Full catering option	Serving staff – 3 hours minimum - \$35/hour

***Please note:** Pick-up or delivered orders are plated in disposable/recyclable dishes and platters if equipment rental is not required.

Terms | Conditions

Our caterings are between 12 to 125 peoples.

A minimum \$600 purchase is required in order to facilitate your event.

30% deposit non-refundable 2 weeks prior to event.

No refund for cancellations less than 7 days prior to event.

\$75 administration fee for all refunded deposits.

Looking for something very special to add on to your event?

Educational / Interactive / Entertaining

This unique educational, fun and entertaining activity is a complete escape from the everyday, with food and flavour drowning out the background noise of our daily lives. One of our professional chef instructors will educate your group on a specific topic with tasting and stories that will...

FOREVER CHANGE THE WAY YOU FEEL ABOUT

food

Our themes

All our themes are including tastings and an educational card related to the chosen topic for the guests to take home. A unique Cuisine et Chateau experience!

Salts, from land to sea

Length: 30 minutes \$48 per 12 people (including info card - tasting)

This session will get your guests to explore the extraordinary world of salt! From land to sea, how it is best use, the different flavors, how it is made – Tasting/info cards for all guests.

Spices of the world

Length: 45 minutes \$60 per 12 people (including info card- tasting)

This session will get your guests to spice up their life! Learn about the different styles and mixes, the origins, the best way to buy and store them and technique on cooking with them. Tasting/info cards for all guests.

Chocolates

Length: 30 minutes \$72 per 12 people (including info card- tasting)

This session is for chocolate lover only! Learn how to make truffle and how chocolate is made! from pods to bar... Tasting/info cards for all guests.

Olive oils

Length: 30 minutes \$60 per 12 people (including info card- tasting)

This session will get your guests to learn about the different types of olive oil, the best way to buy and store them and technique on cooking with them. Tasting/info cards for all guests.