

ESTD 2021

LA CUISINE
PRIVÉE

Q C CA

Holiday EVENT MENU

OPTIONS INCLUDE: COCKTAIL CANAPÉS, SOUP, SALAD,
CHOICE OF MAIN MEAL & DESSERT

*INQUIRE FOR PRICING

CANAPÉS

*Option includes all 4 below mentioned canapés

TOMATO BRUSCHETTA

Fresh tomato bruschetta served on crostini

CAJUN SHRIMP

Sautéed spicy cajun shrimp served on guacamole
& a baked tortilla

SWEET HOLIDAY MEATBALLS

Sage & cinnamon meatballs in a cranberry
& maple syrup sauce.

BRIE GRILLED CHEESE

Brie & caramelized onion mini grilled cheese



CAJUN SHRIMP

SOUP

*Includes fresh dinner rolls & butter

CREAM OF BROCCOLI

Cream of broccoli & green onion soup.
Topped with cheddar cheese & garlic croutons.

SALAD

SWEET ROASTED BEET

Warm roasted beets served on mixed greens.
Topped with a sweet chive & mustard vinaigrette.



MAINS

*Each guests choice to be chosen prior to the event

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

SUGAR PIE

Classic maple syrup sugar pie.

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