



## Menu Form

Once this form filled and submitted, you will still be able to customize further your menu.

First Name

Last Name

## Let us know if you have dietary needs for your group.

All items on our menu can be adapted for specific dietary needs.

### Dietary Restrictions / Allergies

Peanuts / tree nuts

Eggs

Mustard

Vegetarian

Celiac

Fish

Soy

Dairy

Sesame

Gluten intolerance

Shellfish

Other

## What menu speaks to you?

Choose below between a 3-Course thematic menu OR build your custom 5-Course Tapas menu.

### 3-Course Thematic Menu (All menus can be adapted for various dietary restrictions)

FRENCH : Mustard, dill & parmesan salad, Chicken breast stuffed with roasted veggies and Bechamel cheese sauce, Mousse au chocolat.

ITALIAN : Fennel and orange salad with homemade focaccia bread, Tortellini pasta and mushroom cream sauce, strawberry gelato and biscotti.

ITALIAN : Caprese tomato and basil salad, Pappardelle pasta with wild meat ragout, Mocha Tiramisu.

MEXICAN : Mexican corn chowder, Tacos made from scratch, Tres leche cake.

JAPANESE : Chicken karaage salad, Sushi / Sashimi and Nigiri sushi, Anmitsu sundae.

SPANISH : Pimento chicken skewer and salad, Seafood and Chicken Paella, burnt basque cheesecake.

THAI : Fresh rice rolls and mango salad, Green Thai curry and roasted vegetables, Mango sorbet and coconut wafer.

GREEK : Greek salad skewer and Saganaki, Roasted lamb with Gremolata sauce, Baklava.

INDIAN : Vegetarian Samosas, Butter Chicken Curry and Naan, Jalebi with Cardamom syrup and ice cream

## **To complete your selection for the Tapas 5-Course menu, please choose one item from each category.**

(All menus can be adapted for various dietary restrictions)

### **5-Course Tapas menu 1st choice**

Caprese tomato salsa  
Tomato and basil stuffed avocado  
Fresh mint vegetable rice rolls  
Homemade Caesar salad  
Wild mushroom soup  
Carrot ginger soup  
Corn Chowder

### **5-Course Tapas menu 2nd choice**

Baked brie with baguette and pears  
Rustic Italian Bruschetta  
Butternut squash risotto  
Roasted eggplant and manchego cheese  
Saffron rice and chorizo  
Oven roasted potato poutine  
Any of the soups in the 1st choice

### **5-Course Tapas menu 3rd choice**

Chicken carnitas or fish tacos  
Greek chicken skewers  
Mediterranean meatballs  
Japanese chicken karaage  
Seafood, chorizo and chicken paella

### **5-Course Tapas menu 4th choice**

Flank steak and chimichurri sauce  
Miso marinated salmon and edamame purée  
Branzino fish, capers and lemon zest  
Garlic shrimp and chili sauce  
Beef sliders  
Roasted lamb and gremolata sauce

### **5-Course Tapas menu Dessert choice**

Mousse au chocolat  
Mocha Tiramisu  
Crème brûlée and sablé au beurre  
Crepe Suzette, orange zest  
Red berry crumble  
Dry fruits Baklava

**Add here any other need or request :**