

Chantal Véchambre

private chef service - catering - parisian chocolate truffles

TORONTO

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MENUS

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MENUS « SEATED DINNERS »

4 COURSES DINNERS samples

Menu Coq au Vin

Chicory, pear, Roquefort cheese
and walnuts salad
Coq au vin and small glacéed vegetables
Potatoes gratin dauphinois
Fresh fruits Sabayon gratin

Menu Toulouse

South-West smoked duck fillets salad
Salmon cabbage papillote with
maple syrup sauce
Carrots glacées with cumin and
polenta pancake
Violet syrup Crème brûlée

Menu Miss Melba

Smoked salmon crêpe purse
and sweet onions jam
Pork filet mignon with citrus fruit caramel
Candied apple, dry fruits and Wild rice
Mademoiselle Melba Icecream Delight

Menu Vol-au-Vent

Vol-au-Vent of scallops and mushrooms
Duck magret with candied cranberries
Potatoes blinis
Profiteroles Chocolate sauce

Menu Jalousie

Seafood Terrine and red pepper coulis
Green herbs Sautéed Lamb
Polenta parmesan and provençal tomatoes
Pear, almond cream and chocolate Jalousie

Menu Vermouth

Tomato Tatin tart and melt goat cheese roll
Sole fillets Vermouth sauce
Vegetables julienne and Quinoa timbale
Chocolate fondant Vanilla crème anglaise

Menu Anna

Lobster gaspacho
Chicken Basque Country
Anna's potatoes cake
Strawberries génoise Fraisier

A LA CARTE

Appetizer

Chicory, pear, Roquefort cheese and walnuts
salad
South-West Smoked duck fillets salad
Smoked salmon crêpe purse and sweet
onions jam
Scalops and mushrooms Vol-au-vent
Grilled summer vegetables Mediterranean
salad
Seafood Terrine Red pepper coulis
Tomato Tatin tart Melt goat cheese roll
Lobster gaspacho

Main Dishes « Terre »

Coq au vin Glacéed vegetables
Beef stew carbonnade
Pork filet mignon Citrus fruit caramel
Duck magret Candied cranberries
Green herbs Sautéed Lamb
Chicken Basque Country

Main Dishes « Mer »

Sole fillets Vermouth sauce
Vegetables julienne
Fish cabbage papillote Maple syrup sauce
Salmon trout fillet Citrus fruits sauce
Fish rolls with leek smoothie
Fish fillets Mango slices and vanilla butter

Side Dishes

Ratatouille Napoleon and Wild rice
Vegetables julienne and Quinoa timbale
Carrots glacées with cumin polenta pancake
Candied apple with dry fruits Wild rice
Potatoes gratin dauphinois
Polenta parmesan pancakes and
provençal tomatoes
Anna's potatoes cake

DESSERTS MENU

Violet Crème brûlée
Pear, almond cream and chocolate
Jalousie tart
Profiteroles Chocolate sauce
Strawberries génoise Fraisier
Mademoiselle Melba Icecream Delight
Chocolate fondant Vanilla
crème anglaise
Fresh fruits Sabayon gratin

WEDDING WHITE MENU

Velvet parsnip ricotta
Shooter Vichyssoise cream
Lobster vanilla cappucino
Ivory cold glaze chicken fillets
White fish fillets lemon light sauce
White tiny glacéed vegetables
All white salad French dressing
Granité White sweet wine
Selected mild cheeses platter
Tiny meringues basket
Pana cotta & Langues de chat biscuits
Lemon meringue Tart

18^e CENTURY FRENCH MENU

*Upon my book's recipes**
*(bites, medium size, main dishes
depending the recipes)*

Talmouses
Two fish soup
Meat Pâté d'assiette
Fish andouillette
Cod Sauce Robert
Pork etouffé
Beef ragoût
Rice casseole
Herbs torte
Cinnamon and Lime Crème brûlée
Chocolate rissoles

MENUS « COCKTAILS »

(in box or on display trays)

SAVORY FINGER FOOD

(room temperature)

22\$ to 32\$ by dozen

Minim 3 dozen of each piece

Foie gras mousse canapés
Cheese and sundried tomatoes
rolled crêpes
Shrimp and snow peas bouchées
Lollipops goat cheese rolled
- cranberries
- herbs
- gingerbread
Mini blinis Smoked Salmon
Mini skewers
cherries tomatoes, cheese, grape
Smoked duck filet canapé
Gaspacho shooter
Smoked salmon mousse profiteroles

GOUGERES

(cheese petits choux)

29\$ the 3 dozen bucket

SAVORY FINGER FOOD

(to reheat)

22\$ to 32\$ per dozen

Minim 3 dozen of each piece

Puff pastry cookies Ricotta et tapenade
Rolled Bechamel Crêpes :
- cheese/turkey
- cheese/mushrooms
- three cheeses
- salmon/brocolis
Chicken basquaise crusts
Burgundy beef crusts
Garnished mini Vol-au-vent :
- Chicken
- Scalops
- Cod brandade
Tiny muffins salmon piperade
Mini skewers chicken caramelized fruits
Scalops topped bacon mimosa
Wrapped bacon plum skewers
Mini croque monsieur Bechamel turkey
Quichettes :
- blue cheese-nuts
- leek-bacon
- salmon-brocolis
- ratatouille

SWEET FINGER FOOD

(room temperature)

18\$ to 25\$ per dozen

Minim 3 dozen of each piece

Chocolate ganache rolled Crepes
Black Forest bites
Chocolate mouss cups
Mini choux Chantilly
Profiteroles chocolate
Almond financiers
Tiramisu cups
Clafoutis mini squares
Pana cotta shooters
Crêpes Suzette Rolls
Tartlet Lemon Meringue

MENU 100% CHOCOLATE

Cacao & Duck Liver Mousse Canapés
Mole poblano skewers
(Mexican chicken with cacao sauce)
Chocolate ganache rolled Crepes
Square Marble Cake
Chocolate Ganache Filo pastry bonbons
Black Forest bites
Parisian chocolate truffles
Chocolate drink Shooters

Minimum order 400 \$ + taxes with 50% deposit the day of the order

Delivery : Toronto Downtown - North York - Etobicoke

Pricing menus to be asked depending items and numbers of guests.

Service, Beverage, Rental items, Rental venue not included.