

Cocktail
reception

Grave Bon



Cocktail reception



L'apéritif package

- For events lasting 1h00 - 1h30
- 8 pieces per person

A selection of gourmet bites ideal for networking cocktails, project launches, or casual private gatherings.

BITES MENU AT THE END OF THIS DOCUMENT



The options

Standard menu 32\$ / person

- Choice of 8 bites from the *Standard* menu only.

Signature menu 38\$ / person

- Up to two bites from the *Signature* menu, complemented by bites from the *Standard* menu.

Premium menu 52\$ / person

- Up to two exclusive bites from the *Premium* menu, complemented by bites of your choice from the *Signature* and *Standard* menus.

Le dînatoire package

- For events lasting 2h00 - 3h00
- 12 pieces per person

A selection of gourmet bites ideal for networking cocktails, project launches, or casual private gatherings.

BITES MENU AT THE END OF THIS DOCUMENT



The options

Standard menu 45\$ / person

- Choice of 12 bites from the *Standard* menu only.

Signature menu 54\$ / person

- Up to two bites from the *Signature* menu, complemented by bites from the *Standard* menu.

Premium menu 78\$ / person

- Up to two exclusive bites from the *Premium* menu, complemented by bites of your choice from the *Signature* and *Standard* menus.

L'expérience package

- For events lasting 3h00 +
- 15 pieces per person

A selection of gourmet bites ideal for networking cocktails, project launches, or casual private gatherings.

BITES MENU AT THE END OF THIS DOCUMENT



The options

Standard menu 55\$ / person

- Choice of 15 bites from the *Standard* menu only.

Signature menu 65\$ / person

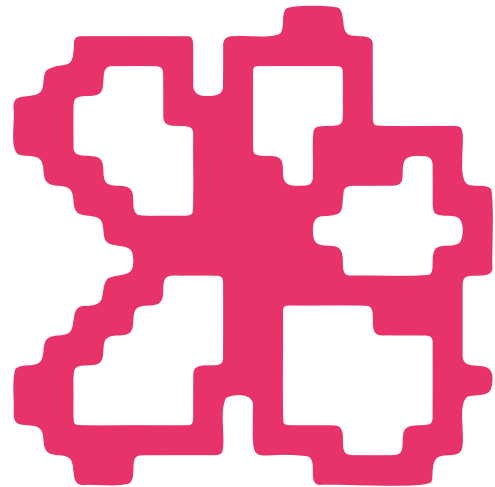
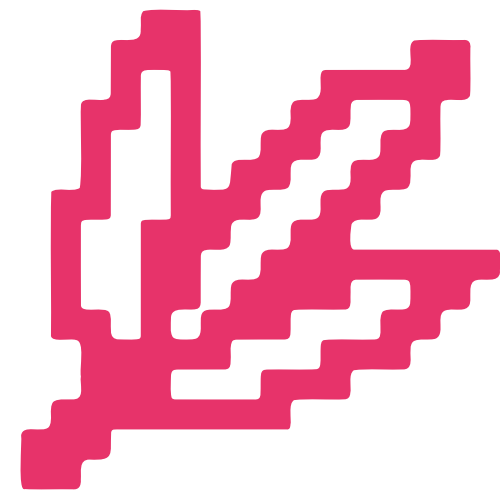
- Up to two bites from the *Signature* menu, complemented by bites from the *Standard* menu.

Premium menu 95\$ / person

- Up to two exclusive bites from the *Premium* menu, complemented by bites of your choice from the *Signature* and *Standard* menus.

Standard Bites

■ Veg. ■ Meat ■ Poultry
■ Fish / Seafood



■ **Mini zucchini and tomato tartlet** – Zucchini, confit tomato, sweet garlic, thyme, cheese, shortcrust pastry

■ **Mozzarella and tomato arancini** – Arborio rice, mozzarella, tomato, basil

■ **Beet and Quebec apple tartare** – Diced beetroot, Bourassa apple, shallot, maple syrup



■ **Butternut squash mac and cheese bites** – Cheddar, roasted butternut squash, mild spices, crispy breading

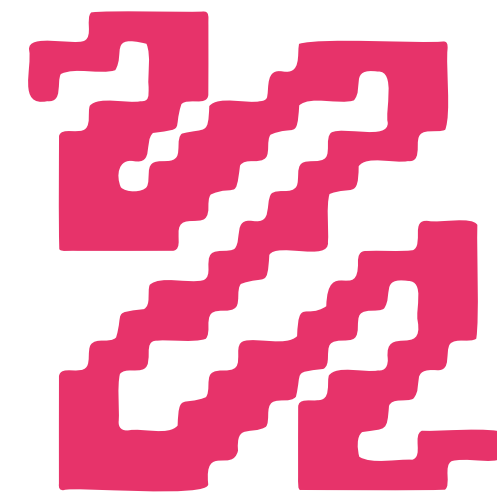
■ **Stuffed button mushrooms with cheese** – Ricotta, mozzarella, garlic confit, fresh herbs, panko

■ **Mini brie and caramelized onion tartlet** – Brie, caramelized onions, balsamic, thyme, shortcrust pastry

■ **Serrano ham Spanish croquettes** – Mornay sauce, serrano ham, golden breading

Standard Bites

■ Veg. ■ Meat ■ Poultry
■ Fish / Seafood



■ **Mini beef sliders** – Smashed beef, cheddar, grilled onions

■ **Mini chicken sliders** – Crispy chicken, tonkatsu sauce, red cabbage

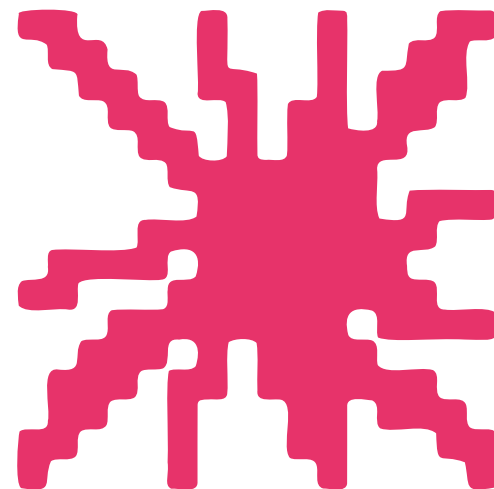
■ **Salt cod fritters** – Cod, herbs, sweet pepper, spices, breading



■ **Chicken satay skewer** – Chicken thigh, peanuts, honey, ginger, lemongrass

■ **Crab cake** – Crab, fresh herbs, lemon, light breading

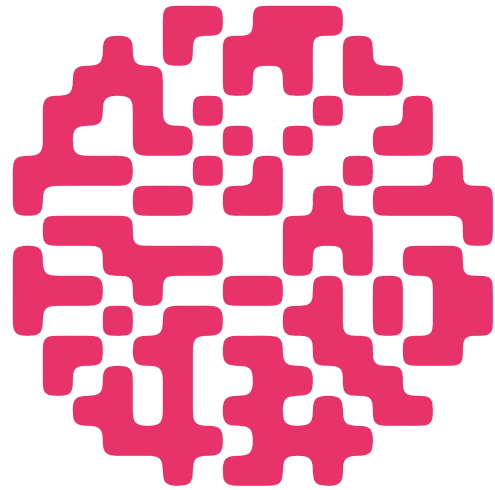
■ **Beef satay skewer** – Beef steak, peanuts, honey, ginger, lemongrass



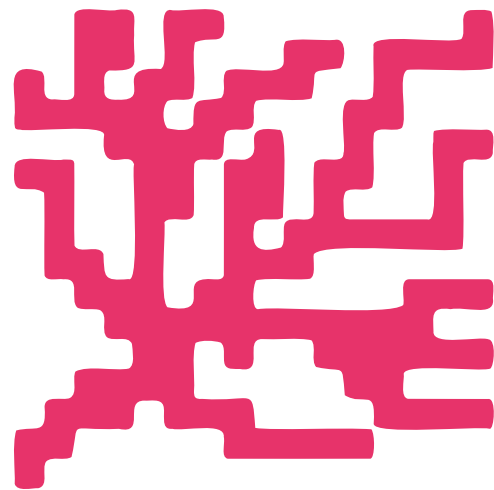
■ **Coconut shrimp** – Shrimp, panko and coconut, sweet and sour sauce

Signature Bites

■ Veg. ■ Meat ■ Poultry
■ Fish / Seafood



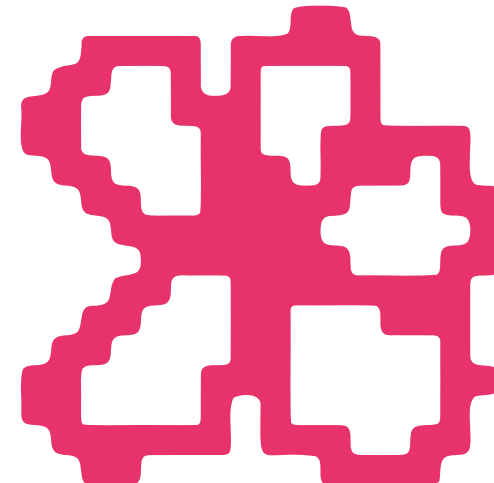
■ Braised mushroom birria tacos – Shredded oyster mushrooms, vegetable and mushroom consommé, corn tortilla, onion, cilantro, house salsa



■ Braised beef birria tacos – Shredded beef, mozzarella, beef consommé, corn tortilla, onion, cilantro, house salsa

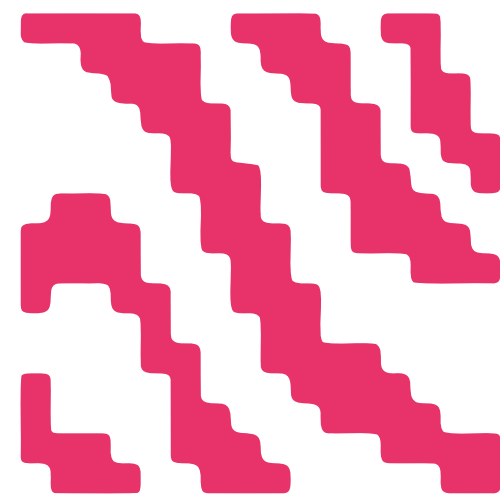
■ Ceviche on plantain tartlet – Citrus-marinated white fish, cilantro, red onion, crispy plantain

■ Braised chicken birria tacos – Shredded chicken, chicken consommé, corn tortilla, onion, cilantro, house salsa



Premium Bites

■ Veg. ■ Meat ■ Poultry
■ Fish / Seafood



■ **Truffle and mushroom arancini**
– Arborio rice, mushrooms, truffle, parmesan, golden breading

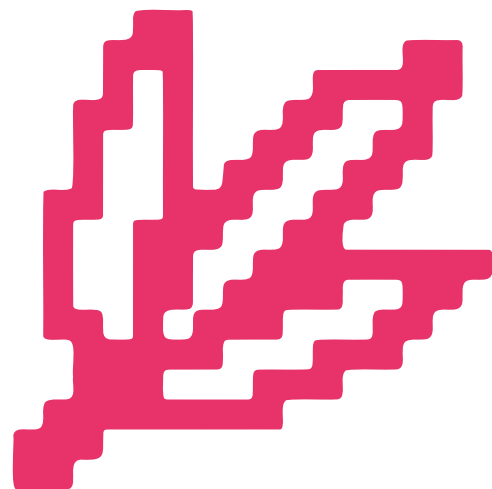
■ **Mini beef Wellington – A5**
Wagyu beef tenderloin, toasted sandwich bread, tonkatsu sauce, sturgeon caviar garnish

■ **Oyster Rockefeller – Warm**
oyster, herb butter, gremolata, parmesan

■ **Stuffed fig with foie gras –**
Grilled fig, foie gras



■ **Lobster roll – Quebec**
lobster, lemon mayo, fresh herbs, buttered brioche bread



■ **Sesame crusted tuna – Seared**
tuna in sesame crust, soy, ginger, wasabi

■ **Duck, cranberry and maple sliders –**
Shredded duck, cranberry gastrique, maple, crispy fried onions, buttered brioche bread