



## Seasonal Catering A La Carte Options

*To round out your menu or order more of something while mixing in a little bit of everything, La Table du Chate Lain offers platters & pass around hors d'oeuvres à la carte.*

*Each selection is based on 12 pieces.*

*Prices do not include taxes and service charges.*

*If you have any suggestions or requests, please ask us!*

### Cold Items

- Tomato and fresh basil crostini \$16.00
- Blini with crème fraiche and red onion confit \$16.00
- Chilled asparagus soup in a shot glass \$18.00
- Smoked ham & apple skewers \$18.00
- Cocktail corn cake with spicy mango salsa \$18.00
- Tomato and strawberry Gaspacho in a shot glass \$18.00
- Avocado and goat cheese crostini \$18.00
- Mini Caesar salad croustades \$18.00
- Egg, caper and spinach finger sandwiches \$18.00
- Small guacamole domes with tomato coulis \$18.00
- Smoked salmon & granny smith apple tartare \$18.00
- Shrimp cocktail puffs \$20.00
- Beef Carpaccio on crostini \$22.00
- Rolled smoked ham crêpes with tarragon and mustard cream \$22.00
- Cherry tomato filled with goat cheese \$24.00
- Pancakes with salmon caviar and lemon crème fraiche \$24.00
- Alberta Beef tenderloin on baguette crostini with asparagus \$24.00
- Scallop ceviche with grapefruit gelée \$24.00
- Cones with fresh crab and avocado mousse \$36.00
- Lobster with saffron gelée & celery root mouselline \$48.00
- Foie Gras Toasts \$48.00

~

## Hot Items

- Crispy carrot and onion cakes with feta and black olive \$18.00
- Leek & mushroom mini quiches \$18.00
- Mini bacon quiches \$18.00
- Mini croque-monsieurs \$18.00
- Tomato & pesto tartlettes \$18.00
- Asparagus & prosciutto bundles \$18.00
- Warm banana & bacon skewers \$18.00
- Lime marinated chicken skewers with avocado crema dip \$18.00
- Mini tomato and anchovy pissaladieres \$18.00
- Wild mushroom & parsnip tartlettes \$18.00
- Mushroom, walnut and blue cheese tartlettes \$20.00
- Gingered chicken cakes with coriander-lime mayonnaise \$21.00
- Bacon wrapped prawns on skewers \$22.00
- Grilled tuna skewers with spicy roast tomato dip \$24.00
- Spiced swordfish brochettes \$24.00
- Seared tuna niçoise croute \$28.00
- Lemon chili prawns \$28.00
- Duck confit with almond in phyllo pastry \$32.00
- Mini crab cakes with tomato remoulade \$36.00
- Lamb skewers with yellow bell pepper sauce \$42.00
- Grilled beef filet with salsa verde croute \$48.00
- Lobster vol au vents with American sauce \$48.00
- Herb butter lobster on toast \$48.00

## Desserts

- Mini crème brûlée tartlettes \$18.00
- Mini lemon tartlettes \$18.00
- Profiteroles \$18.00
- Mini chocolate mousses \$24.00
- Mini chocolate truffle cakes \$24.00
- Pear & almond tartlettes \$24.00
- Raspberry tartlettes \$24.00
- Chocolate walnut tartlettes \$24.00
- Hand-made artisanal chocolates \$24.00
- Assorted petit fours (chocolate and fruity) \$24.00
- French or Belgian Chocolate Fountain with fruits and sponge cakes for dipping*  
\$5.00 per person

~

## **Cheese Trays**

La Table du Chatelain also offers assorted cheese trays to accompany menu items. Trays include an array of imported French and European cheeses, with crackers, toasts, baguette, almonds & dried apricots.

La Table Tray @ \$60.00 (serves 12)

Le Chatelain Premium Tray @ \$75.00 (serves 12)

~

## **Vegetable & Fruit Trays**

Our vegetable trays include seasonal vegetables and a variety of dips. Our fruit trays consist of seasonal fruits only.

Vegetable Tray @ \$36.00 (serves 12)

Fruit Tray @ \$36.00 (serves 12)

~

## **Special Order Cakes and Pastries**

We also offer custom order cakes, including wedding cakes, from prices beginning at \$40.00 or \$5.00 per person.

Please tell us what your special event requires and our French born and trained pastry chef will work with you to create the birthday, anniversary or wedding cake that suits your theme and budget.

All orders subject to applicable taxes and service charges.

*Ask us about our Gluten & Lactose Free Selections*