



## HOLIDAY BUFFET MENU

Fridays & Saturdays From November 25th to December 16th 2023

Price per person : \$ 129 Duo of musicians on site | Checkroom included | Taxes and services not included

Soup

Seafood broth with oysters and white wine

Minestrone soup (Vegan)

– Our Holiday wood plank -

Assorted croutons and grilled bread, tomato bruschetta, wild mushroom spread, black olive tapenade, pesto, hummus, roasted red bell peppers, marinated olives, Italian cold cuts, grilled vegetables, fine herb focaccia, assorted nuts, flavored oils, Saputo cheeses

Cold station

Vegetables and dip

Variety of salads, condiments and dressings

Pâtés, terrines, duck rillettes Berry chutney and orange jam

Assorted Sushi, Maki and Nigri Wasabi, soya and ginger

Duo beet salad with Feta and quail eggs

Cabbage, kale, parmesan, fig and walnut salad With dijonnaise and rosé wine vinegar dressing

Romaine, asparagus, endive and fresh goat's cheese With honey and cranberry dressing Roasted carrot salad with coriander and candied lemon

Homemade Fattouche With fried pita and Sumac

Smoked salmon and homemade Gravlax

Shrimp cocktail with lime

Crisp calamari

Exotic shrimp salad with spicy mayo

Fusilli salad with crab, Caesar style

Grilled octopus a la Gremolata





## HOLIDAY BUFFET MENU

#### Continued

## Our hot station

Our traditional, homemade rotisserie chicken, lamb merguez sausage and black sausage

Linguini with veal ragu and salted ricotta

Grilled lamb chops with rosemary

Mussels and clams in tomato Marinière

Lyonnaise potatoes with black truffle

Multicolor carrots glazed in Quebec maple syrup

Cappellacci stuffed with ricotta and spinach, shredded beef in a creamy Pecorino sauce

Busiate all'arrabbiata with sundried tomatoes and basil

Holiday risotto with scallops and green peas

# Station desserts

Chocolate fountain
With fruits and marshmallows

Chef's miniature verrines

Holiday cakes and fruit pies

Miniature pastries

Holiday Yule logs

Holiday cookies and homemade cookies

Panettone

Exotic fruit salad

And much more...

# HOLIDAY TABLE D'HÔTE (CHOICE OF A MEAL)

Medallion of Chilean sea bass, fennel with rosé dressing and orange Supremes. Served with PEI mashed potatoes with salted butter and fresh market vegetables.

OR

Medallion of filet of veal with maple and pink peppercorn sauce. Served with PEI mashed potatoes with salted butter and fresh market vegetables.



TO RESERVE

By phone : 450 687-2440 Online : restolapiazza.com

