



La Piazza
RISTORANTE

Holiday Menu

Fridays and Saturdays
From November 25 to December 23, 2022

Price per person: \$ 125

Checkroom included
Taxes and services not included

Soup

Colors of Christmas tree
(Broccoli-spinach and green peas)

Minestrone soup (Vegan)

Antipasto on wood board

Assorted croutons and grilles bread, tomato bruschetta, tomato and bocconcini, black olive tapenade, pesto, hummus, eggplant purée, roasted red bell peppers, marinated olives, Italian charcuterie, grilled vegetables, fine herb focaccia, sundried tomatoes

Cold Buffet

Crisp vegetables and dip

Assorted salads, condiments and dressings

Chef's Pâtés and terrines

Assorted Sushi
Soya, ginger and wasabi

Kale salad
with dried cranberries, walnuts, crisp chickpeas, creamy honey and lemon dressing

Orecchiette salad
Yogurt, cucumber and dill

Salsa with pesto oil, black olives, grilled bell pepper and grilled zucchini

Yukon «gold potato salad
Pancetta, cippolini, mayonnaise and green onion

Asian style red coleslaw

Norwegian smoked salmon
Gin gravlax, lemon, capers and red onion

Shrimp cocktail
Méditerranéen seafood sauce

Fried calamari

Thai style
Noodles with shrimp and bell peppers

Greek lentil salad with fresh mint

Grilled octopus salad with chorizo

Holiday Menu

(continued)

Our Hot Table

Quebec raised chicken from our rotisserie
with Cajun spice, smoked paprika and lemon

Slow cooked ribs

Whiskey, honey and garlic BBQ sauce

Shredded Milanese veal osso bucco on bed
of pappardelle

Provençale mussels

Smashed potatoes

Lemon and rosemary

Brussel sprouts carbonara style

Roasted gnocchi, wild mushrooms, truffle oil
and arugula

Manicotti stuffed

Ricotta and spinach, mornay tomato sauce

Risotto with green peas, ricotta Parma ham

Dessert Station

Chocolate fountain

Fresh fruit and marshmallows

Miniature verrines

Sheraton Laval's cheese board

Holiday cakes and fruit tarts

Nutella Beignet

Holiday Yule log

Chocolate Tartelettes

Holiday cookies and homemade cookies

Fruit Salad

Holiday Table d'hôte (choice of a meal)

Medallion of sirloin steak flavored with grana Padano and house Bearnaise,
Served with potato and cauliflower purée and oven roasted carrots

Or

Duo of salmon and scallops in its shell, duchesse potatoes sour cream and chives
served with kale salad



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