

Christmas Eve

Saturday December 24th 2022

Prix par personne : 150 \$

Prix par enfant: 75 \$

Vestiaire inclus

Taxes et services en sus

Soup -

Seafood chowde Minestrone soup

Chef's Antipasto bar on wood plank

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

Buffet froid

Crisp vegetables and dip

Variety of salads

Condiments and dressings

Pâtés & terrines

Apple and rosemary compote

Assortment of Sushi

Soya sauce, pickled ginger and wasabi

Quinoa salad

Feta and oregano dressing

Niçoise Kale salad

Roasted cauliflower salad, chickpea with cardamom and Sherry dressing

Pearl couscous salad Grilled vegetable macedoine Cabbage and multi colored potato salad

Traditional dressing

Norwegian smoked salmon

Quebec gin gravlax, lemon, capers and red onion

Shrimp cocktail, Clamato cocktail sauce

Fried calamari

Grilled shrimp salad, cocktail tomatoes, garlic and

Italian parsley

Orecchiette salad, pomegranate, cucumber with

yogurt and dill dressing

Slow cooked grilled octopus, candied tomatoes,

and balsamic dressing



Christmas Eve (continued)

Hot buffet —

Pan seared scallops, prosciutto on bed of butternut squash

Braised beef short rib

Caramelized onions and foie gras

Dumplings with shrimp and coconut sauce

Clams in white wine, garlic and Italian parsley

Brussel sprots with lemon and smoked paprika

Smashed grelot potatoes with Rosemary

Pan seared medallion of Miso salmon

Milanaise risotto with pulled veal shank

Carving Station

Grilled beef filet with Chimicurri

Slow roasted turkey cranberry and honey sauce

Pasta station -

Penne with tomato and basil

Orecchiette

Smoked salmon, dill and black pepper

Penne with Gigi bolognese

Strozzapreti

Italian sausage and ricotta

Station de dessert -

Chef's Cannolis

Chocolate fountain
Fresh fruit and marshmallows
Mini verrines
Holiday cakes and fruit pies

Holiday Yule logs

Holiday cookies and homemade cookies

Nutella turnovers

And much, much more...



To reserve

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