

Cuisine & Passion

*Eat well. Save time.
Manger bien. Épargner du temps.*



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Catering menu in the comfort of you home

Orders must be for a minimum of 10 and must be ordered on week in advance. For fewer than nine people, orders must be in 48 hours in advance and can be ordered from our weekly menu (which can be downloaded from our website at www.cuisinepassion.ca).

Package #1

Select two salads from our main menu
Select one main course from our main menu
Select one vegetable from our main menu
Select one starch from our main menu
Select one dessert from our main menu

\$22.45 plus taxes per person

Package #2

Select three salads from our main menu
Select two main courses from our main menu
Select one vegetable from our main menu
Select one starch from our main menu
Select one dessert from our main menu

\$26.24 plus taxes per person

*Plated menu available on request starting at \$45.40 per person.
Ask us about staffing and rental options.*

Main menu

Salads

Cabbage and carrot slaw, seven-grain dressing
Moroccan heirloom carrot salad
Orange, dates, almond and fresh mint salad
German-style potato salad with mustard dressing
Oven-roasted sweet potato salad with preserved lemon and mint
Raw vegetable salad with Italian dressing
Raw broccoli salad, honey-mustard dressing
Traditional Greek salad with oregano dressing
Ukrainian tomato and red onion salad, herb mayonnaise
Bulgur wheat Tabbouleh
Israeli couscous with crispy prosciutto and basil pesto
Orzo pasta with cherry tomato and lemon
Macaroni pasta with crispy prosciutto and herb mayo

Mains

Almond-crust chicken
Chicken Parmigiano style
Indian butter chicken
Creole-rub chicken skewer
Pork picatta with tomato-caper sauce
Roasted pork tenderloin with mustard and fennel
Milk-fed veal scaloppini filled with ham and mozzarella
Veal saltimbucca (with prosciutto)
Veal Milanese (Thinly cut with parmesan breading)
Braised beef with paprika cream sauce
Grille harissa-rub flat-iron steak
Steamed rainbow trout, balsamic pepper
Salmon filet with herb crust
Salmon filet with Parmesan and pine nut crust

Vegetables

Seasonal vegetable medley
Braised vegetables with garlic and tomatoes
Maple-glazed roasted parsnips
Roasted butternut squash with Balsamic Glaze
Baked spaghetti squash, tomato and basil
Honey-glazed carrots
Tomato Provençale

Starch

Roasted shallot mashed potatoes
Château potatoes (two piece/person)
Roasted red skin potatoes with onions
Rice pilaf

Desserts

Carrot cake
New Orleans pecan pie
Selection of individual slice including:
Brownies, lemon crisp, date square, caramel
bare, Chocolate Square
Boston cream pie
German chocolate cake
Queen Elisabeth cake
Rhubarb cream pie
Mixed berry pie
Apple pie

Also available

Hot and cold selections of hors d'oeuvres
“Go ahead, make my lunch”
Party food
Different style of cooking classes
In-house catering (min10 max 24)