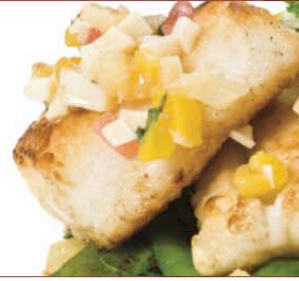


# Cuisine & Passion

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



2297 St. Joseph Blvd., Orléans, ON K1C 1E7  
Tel.: 613-845-1090 • Fax: 613.845.1091  
chefmarc@cuisinepassion.ca • www.cuisinepassion.ca

## **Catering menu for functions at Cuisine & Passion**

Make your next event special by having it in our beautiful kitchen and dining area!  
Minimum 10 people, maximum 30 people.

Rental and set-up fee \$200.00  
Cooking demonstration available for an additional \$200.00

### **Appetizers**

Scallops wrapped with prosciutto and basil, arugula lettuce,  
asparagus and balsamic glaze  
\$14.00

Grilled shrimp salad with orange and tomatoes, basil oil  
\$14.00

Roasted pepper and buffalo mozzarella salad,  
mixed greens and roasted shallot dressing  
\$11.90

Grilled vegetable and goat cheese tart,  
sherry emulsion, baby spinach  
\$10.90

Seared roasted rare beef carpaccio,  
crispy artichokes and shaved parmesan cheese  
\$12.90

## **Mains**

Braised beef rib with pomegranate jus, cauliflower puree,  
spinach and mushrooms  
\$28.00

Medallion of beef tenderloin, pumpkin O'Brien potatoes,  
Roquefort sauce  
\$32.00

Chicken breast filled with mushrooms and goat cheese,  
tomato rice pilaf, sautéed sugar snap peas  
\$28.00

Grilled lemon marinated chicken paillard,  
caponata, arugula salad  
\$28.00

Grilled lamb medallion, mustard and herb crust,  
mixed lentil, tomato and goat cheese tart  
\$32.00

Veal, mushroom and cream stew,  
herb linguini, green bean  
\$28.00

Pork tenderloin filled with sun-dried tomato and blue cheese,  
cumin-scented couscous  
\$30.00

Herb-crusted pork loin medallion, fresh tomato and mozzarella,  
red skin roasted potatoes, stuffed Portobello mushrooms  
\$28.00

Salmon filet on braised leeks and green peas  
\$32.00

Balinese spiced tilapia filet, fried rice,  
braised cabbage with tomatoes  
\$32.00

## **Desserts**

Individual strawberry milles-feuilles  
\$6.50

Pavlova with passion fruit and kiwi  
\$6.50

Warm apple and marzipan pie, caramel sauce  
\$6.50

Cheese tasting plate, chili jam and dry fig jam  
\$10.50

Chocolate mouse verrine,  
meringue and pomegranate jellée  
\$6.50

## **Tasting menu**

Feuillete of eggplant, tomato, basil and fresh mozzarella,  
arugula and balsamic glaze

Salmon pastrami, crab fritter,  
grilled asparagus and dill dressing

Almond crusted chicken skewer,  
baby bock choy

Braised beef with pomegranate jus,  
cauliflower puree

## **Desert tasting**

\$85.00 per person