

Cuisine & Passion

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



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Catering menu

Package #1

Select 2 salads from our main menu
Select 1 main course from our main menu
Select 1 vegetable from our main menu
Select one starch from our main menu
Select one desert from our main menu
\$18.90 plus taxes per person

Package #2

Select 3 salads from our main menu
Select 2 main courses from our main menu
Select 1 vegetable from our main menu
Select one starch from our main menu
Select one desert from our main menu
\$24.90 plus taxes per person

Package #3

Select 3 salads from our main menu
Select 2 main courses from our main menu
Select 2 vegetables from our main menu
Select one starch from our main menu
Select one desert from our main menu
\$26.90 plus taxes per person

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 preserve 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 Tabouleh
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 crusted chicken
Chicken Parmigiano style
Indian butter chicken
Tandoori style chicken skewer
Pork picatta with roasted tomato jam
Roasted pork tenderloin with mustard and fennel
Pork chop with tomato, basil and fresh mozzarella
Braised veal with mushroom-thyme cream sauce
Veal saltimbucca (with prosciutto)
Veal Milanese (Thinly cut with herb and parmesan breading)
Boeuf Bourguignon
Braised beef with paprika cream sauce
Rainbow trout , almond crusted
Balinese spiced Tilapia filet
Salmon filet with herb crust
Salmon filet with Parmesan and pine nut crust

Vegetables

Seasonal vegetable medley

Braised vegetable with garlic and tomatoes
Maple glaze roasted parsnips
Roasted butternut squash with balsamic glaze
Baked spaghetti squash, tomato and basil
Honey glazed carrots
Corn fritters

Starch

Roasted shallot mash potatoes
Diced potato sautéed with leeks
Château potatoes
Roasted red skin potatoes with onions

Desserts

Carrot cake
Quebec maple sugar pie
New Orleans pecan pie
Selection of individual slice including:
Brownies, lemon crisp, date square, caramel bare, Chocolate Square
Boston cream pie
Chocolate cake
Peach and sour cream pie
Rhubarb cream pie
Blueberry pie
Apple pie

Also available

Hot and cold selections of hord'oeuvres
Go ahead make my lunch
Party food
Lunch and learn

Ask us for more detail

Merci
Chantal and Marc