

CHRISTMAS PACKAGE 2008

COCKTAIL : One (1) hour service : Hot canapés - platter service
Punch or Sangria

PLEASE MAKE ONE (1) CHOICE FOR EACH SERVICE

Cold entrées : Trilogie parisienne (smoked salmon, prosciutto, terrine of grilled vegetables)
Platter of charcuteries (galantine of chicken, salami, capicolli, mixed vegetables, tomatoes,olives)
Smoked salmon trio (cognac, pepper, fines herbs)
Grilled vegetables with shavings of parmesan, balsamic reduction

OR

Hot entrées : Cannellonis stuffed with game meat
Duo of pasta (crêpe fiorentina and orecchiette rosée sauce)
Spiedini of scallops and shrimps served on rice with pesto
Lobster bisque
Timbale of crêpes, meat sauce and balsamic reduction

Salads : Chef's salad, olive oil and balsamic vinegar
Garden salad with lemon tuile
Caesar salad

Main dishes: Chicken portefeuille with mushrooms velouté
Fillet of beef en croûte sauce châteaubriand
Pork and beef brochette served on a bed of rice
Half rack of lamb with mint sauce and half chicken ballotine
Grain fead veal tenderloin roast au jus
Veal scallopini bolognese served with penne sauce napolitana
Fillet of sole and shrimps « à la nage » sauce pizzaiolla

Vegetarian dishes : Parmaricotta eggplant
Stuffed cabbage with tofu and rice
Crêpe stuffed with vegetables

Our dishes are garnished with vegetables and potatoes
Bread and butter

Desserts : Ice cream log (nocciole, bacio, zuppa inglese, cappuccino)
Mousse log (raspberry, chocolate, caramel and cognac)
Black forest mousse served in a flute
Vanilla mousse lava cake with chocolate fondant
Casino pouch (raspberry mousse coated with chocolate)
Cheese cake served in a martini glass
Lemon and chocolate mousse tiramisu

Coffee, tea

Two (2) bottles of house wine per table of 10 people
Unlimited soft drinks and mineral water during the meal

\$62.00 per person
(including coat check, Christmas tree in salon, center pieces, parking)
Administrative fees (15%) and taxes will be applicable

FOUR POINTS
BY SHERATON