

EXAMPLE OF PRIVATE EVENT CATERING OPTIONS AND PRICE LIST

Something fun and savory

Apéritif dinatoire (Cocktail Party)

Amuse-bouches (passed hors-d'oeuvres)

Le Végétarien (\$2,5 each)

- **La Tapenade** : Tapenade and black olive on toasted baguette (\$2 each)
- **L'Alsacienne** : Miniature Alsatian onion confit tart with Gruyère
- **La Flamiche** : Petite caramelized leek tart
- **La Pissaladière** : Puff pastry squares with yellow onions caramelized, tomatoes, anchovy fillets and black olive segments
- **La Ratatouille** : Traditional French ratatouille in a puff pastry
- **Le Risotto** : Cup of creamy risotto with seasonal veggies and parmesan shaving
- **La Tricolore** : French verrine-style with parsnip mousse, sun dried tomatoes emulsion and tapenade
- **Le Gaspacho** : Refreshing gazpacho soup with crunchy vegetables and herbs
- **La Betterave** : Cold roasted beet soup with crème fraîche
- **La Tomate mozza** : Cherry tomato, mozzarella and basil on a skewer

Le Cochon (\$3 each)

- **La Lorraine** : Miniature warm quiche lorraine
- **Le Croque-monsieur** : Bite-sized warm ham and Swiss cheese sandwiches
- **La Terrine** : Homemade terrine, onion confit and cornichon on toasted baguette
- **Le Jambon** : Melon skewer wrapped in country style dried ham
- **La Cochonnaille** : Triangles of cooked and air-dried meats, pâtés and saucisson with cornichons and marmalade
- **La Saucisse briochée** : Gourmet sausage rounds wrapped in puff pastry accompanied by Dijon mustard

Le Canard (\$3,5 each)

- **La Rillettes** : Duck rillettes and cornichon pickles on sliced baguette
- **Le Canard** : Smoked duck breast, fresh apple and dried fig on a skewer
- **Le Nem** : Nem of duck confit with lime and honey reduction
- **Le Parmentier** : Bite-sized off-the-bone duck confit and mashed potatoes
- **Le Foie gras** : Bite of sliced foie gras terrine, chutney and fresh fruit on toasted brioche (+\$1,5)
- **Le Poêlé** : Bite of pan seared foie gras (+\$1,5)

Le Poisson (\$4 each)

- **La Crevette** : Shrimp and cocktail sauce
- **Le Poireau** : Classic leek vinaigrette with thinly sliced cod, pink peppercorns and truffle
- **L'Huître** : East Coast raw oyster and sauce mignonette
- **Les Endives** : Endive leaf with smoked salmon, whipped cream and lime, cherry tomatoes petals
- **Le Tartare** : Bite-sized salmon tartare with condiment
- **Le Carpaccio** : Bite-sized salmon carpaccio with condiment
- **Le Saumon** : Smoked salmon, whipped cream and lime, cherry tomatoes and basil in a puff pastry
- **Le Thon** : Seared sesame crusted tuna lollipop
- **Les Gambas** : Cocktail brochette of prawns marinated with tumeric and citronella (+\$1)
- **Les Coquilles** : Sautéed sea scallops with lemon herb butter (+\$1)
- **L'Huître pochée** : Oyster poached in champagne with root julienne (+\$1,5)

La Viande (\$4 each)

- **L'Escargot** : Puff pastry with escargot in garlic butter
- **Le Tartare** : Bite-sized beef tartare
- **Le Carpaccio** : Bite-sized beef carpaccio with condiment
- **Les Cassolettes** : Some of our traditional French recipes are available in cups

Le Fromage (\$3 each)

- **La Gougère** : French cheese puff pastry made with Gruyère (\$1,5 each)
- **Le Chèvre** : Cherry tomato filled with herbed goat cheese
- **Le Bleu** : Puff pastry stuffed with blue cheese flavored whipped cream
- **La Tartine chaude** : Crispy warm goat cheese tartine
- **Le Brie** : Toasted cranberry bread, Brie fermier, fresh grape & honey
- **Le Comté** : Toasted brioche, Comté cheese, fresh blueberry & fig marmelade
- **Le Sillon** : Toasted French baguette, Sillon bleu, fresh grape & grape jelly

CATERING & EVENTS

Feel like a more sophisticated dinner

Starting at \$45-the Menu Découverte

- 3 course Menu—from our signature 'Taste of France' menu choice of an appetizer, one entrée and one dessert, crafted by our Pastry Chef
- One glass of French wine

Menu Terroir-\$65

- One cocktail and two amuse-bouches
- 3 course Menu—from our signature 'Taste of France' menu choice of an appetizer, one entrée and one dessert, crafted by our Pastry Chef
- Two glasses of French wine

Menu Gastronomie-\$85

- A cocktail party with private bartender and 4 amuse-bouches
- A customized 2 course menu
- A handpicked bottle of French wine
- An espresso and mignardises (assortment of our Pastry Chef dessert bites)

LAVOILE

CATERING & EVENTS

SAMPLES OF APPETIZERS

Gourmet Menu

La Périgourdine

*Foie gras terrine, lardons
sliced smoked duck breast over mesclun salad
hazelnut dressing*

Les Betteraves

*Duck confit
Beet salad with green beans
and hazelnut dressing*

Le Saumon fumé

*Smoked salmon over green asparagus and mesclun salad
Aged balsamic vinaigrette
whipped lime cream and dill*

Le Chèvre chaud

*Baguette topped with crispy warm goat cheese
homemade sun dried tomato and basil sorbet
green salad and fresh herbs vinaigrette*

Les Escargots

*Garlic butter escargots bourguignons in puff pastry,
Arugula and artichoke salad, Provencal dressing*

La Méditerranéenne

*Arugula salad, marinated artichoke, tomatoes and parmesan,
olive oil and lemon dressing*

Les Asperges

*Green asparagus salad
Parmesan shaving on a bed of arugula, Dijon vinaigrette*

Le Gaspacho

*Artichoke and tomato gazpacho
black summer truffle and olive oil*

CATERING & EVENTS

SAMPLES OF MAIN COURSE

Gourmet Menu

Le Canard à l'orange

*Crispy roasted duck leg, Gratin Dauphinois
Medley of vegetables, sauce à l'orange*

Le Magret

*Roasted duck breast, Potatoes Sarladaises
Green beans with roasted pear in Mercurey wine*

Le Poulet Basquaise

*Organic chicken Basquaise
Made with white wine, capsicums, onions and tomato, Basmati rice*

La Poularde

*Farm-raised chicken breast in a creamy mushroom & morel sauce,
Hallandale Farm seasonal vegetables*

Le Filet de Boeuf

*Tenderloin filet of beef, potatoes Sarladaises and green asparagus,
with your choice of bordelaise, peppercorn or garlic butter sauce*

Le Veau Marengo

*Sautéed veal with tomato sauce, mushrooms
chopped onions and diced carrots, served over basmati rice*

La Blanquette

*Braised veal stew cooked in a creamy and aromatic stock
carrots, mushrooms and onions,
served over basmati rice*

Le Gigot d'Agneau

*Roasted leg of lamb, fingerling potatoes and seasonal vegetables
reduction with rosemary and herbes de Provence*

La Bouillabaisse

Fisherman's catch poached in a rich lobster broth, fingerling potatoes and mixed vegetables, Aïoli

CATERING & EVENTS

Le Thon

Seared tuna over creamy risotto, sun dried tomatoes & small parmesan crisp crêpes

Le Flétan

Pan seared halibut, sweet mashed potatoes and medley of veggies, sauce hollandaise

Le Risotto

Creamy risotto with green asparagus and seasonal veggies, parmesan shaving

SAMPLES OF DESSERTS

Gourmet Menu



Le Moelleux Chocolat

Molten chocolate cake, iced strawberry and mint macaron

La Forêt Noire

Black Forest cake with chocolate sponge cake, whipped cream and griotte cherries

La Tarte au Chocolat

Chocolate truffle tart, crème anglaise

Le Baba au Rhum

Baba au Rhum served with vanilla whipped cream

Glacé Grand-Marnier

*Layered Home made Grand-Marnier and Chocolate Ice Cream
Thin chocolate Gênoise*

La Tarte au Citron Meringuée

Lemon meringue tart over sablé breton

La Tarte Tatin

*Warm caramelized apple tart,
opped with crème fraîche or vanilla ice cream*

L'île Flottante

Floating island with toasted almonds, crème anglaise

Nougat Glacé

CATERING & EVENTS
*A frozen version of our traditional nougat de Montélimar
Hand Crafted vanilla honey ice cream
Dried fruit marinade in cherry liquor
Home made raspberry sauce.*

A wide selection of French Wine

We carry a list of 250 different wines starting at \$24

To accommodate any budget and palate, from the amateurs to the connoisseurs.

Here are few examples:

RED WINE

Bordeaux-Cabernet sauvignon/Merlot

Château Camensac-5^{ème} Cru classé-Haut Médoc-2001

Cab merlot Esprit de Chevalier-Pessac Léognan-2012

Château Les Hauts Tertre-Margaux-2004

Bourgogne-Pinot Noir

Maison Louis Latour-Marsonnay-2015

Dom Des Perdrix-Nuits-S^t George-2012

WHITE WINE

Loire et Bourgogne

Sauvignon Blanc-Reserve Durand-Sancerre 2016

Chenin Blanc-Maison Rouge-Jasnières-2009

Chardonnay-Joseph Drouhin-Chablis-2105

Chardonnay-Jean-Marc Brocard-Chablis Grand Cru-Valmur-2006

CHAMPAGNE

Often Imitated Never Duplicated
CATERING & EVENTS

Mumm –Cordon rouge

Veuve Clicquot Brut

Piper-Heidsieck Rare 2002

Lanson Brut Rosé

Taittinger “Comtes de Champagne” 2005