



dining in **chez vous**.

CANAPÉS, ROLLS & WRAPS
HOT HORS D'OEUVRES
PLATTERS
FOOD STATIONS
BUFFET MENU
DESSERTS

catering.

www.diningin.ca

canapés, rolls and wraps

01 bruschetta

Toasted French bread topped with your choice of: Italian tomato basil; mushroom and Asiago cheese; apple with goat/Cheddar mix; dried figs with Blue cheese and walnuts; white Cannelini with Romano; or pear with Camembert.

02 flatbread rolls

Your choice of: shrimp and avocado; smoked salmon and dill; Mexican chicken; mango; Thai beef; or ginger & watercress.

03 cucumber rounds

Topped with: Thai beef; Crème Fraiche and salmon roe; crab salad; or Salmon or Boursin mousse.

04 thai cold spring rolls

Vegetarian, chicken or shrimp.

05 stuffed baguettes

Polynesian Beef: New York sirloin steak marinated in a Polynesian sauce with green and red peppers stuffed in a pineapple cream cheese lined baguette and sliced into bite-sized pieces

Sun Dried Tomato and Chicken: white chicken meat baked with oregano and basil, sun dried tomatoes and stuffed in an herbed cream cheese lined baguette

Curried Chicken: white chicken meat, pineapple, currants, celery and pistachios stuffed into a curried cream cheese lined baguette.

06 sweet potato scones

Sweet potato scones topped with your choice of: apple cider smoked salmon, Marscapone cheese and dill; Cointreau marinated fresh berries and fruited cream cheese; or Foie de Volaille mousse flavoured with Cognac.

07 tuna

Tuna tartare with capers, lemon and garlic on baked pastry shells or seared Ahi tuna on potato crisps with wasabi aioli and ginger tobiko.

08 calabrese skewers

Baby Boccocino, fresh basil and cherry tomatoes on skewers.

09 sushi

Assorted or your choice of salmon, tuna, Arctic clam and rolls.

10 ceviche shots

Asian or Peruvian inspired Ceviche in shot glasses.



hot hors d'oeuvres

01 blackened steak bites

New York Sirloin cubes, tossed in Cajun seasonings & served with a Blue cheese dip.

02 breaded agnolotti

Stuffed with fresh Mozzarella and served with a marinara dipping sauce.

03 skewers

Indonesian lime and pineapple salmon; lamb Speducci; chicken or pork satay; chicken, pork or lamb souvlaki; grilled vegetable skewers; or Peruvian chicken skewers.

04 mini tacos

Duck confit with blueberry chutney, rootbeer braised shortribs or pulled pork.

05 caramelized apple & brie pockets

Caramelized apples in puff pastry pockets topped with French Brie.

06 mini potatoes

Mini potatoes stuffed with your choice of Crème Fraiche and caviar; or Ricotta, cheddar, green onion and bacon.

07 shrimp

Asian Thai shrimp skewers or beer battered coconut shrimp.

08 rack of lamb chops

Pistachio crusted with Dijon & rosemary or marinated in green Thai curry with coconut.

09 quesadillas/filo bites

Black bean and goat cheese; exotic mushroom and Havarti; fig and goat or Blue cheese; chicken and cheddar; caramelized onion, papaya and Brie; or shrimp and Mozzarella.

11 mini plates

Burrata salad with heirloom tomatoes and truffled balsamic; rootbeer braised shortribs with garlic and Parmesan polenta; miso glazed black cod with Thai red and white rice and baby bok choy.

11 crab cakes

Mini crab cakes served with a chipotle mayonnaise.

12 grilled mini sandwiches

Pear & camembert, apple & cheddar or mini-hamburgers.

platters

01 world tour of cheeses

Platter of cheeses from around the world including French Brie, Swiss, and Canadian aged cheddar. Garnished with grapes and a basket of mixed crackers.

02 fruit platter

Seasonal fruit served with a lime-citrus dipping sauce.

03 hot mexican bean dip

Layered lime scented cream cheese, vegetarian chili and Pepper Jack cheese served with tri-coloured nacho chips.

04 hot spinach & artichoke dip

Spinach, artichokes, mozzarella cheese, cream cheese and seasonings all served with nacho chips and mini pitas.

05 poutine

Yukon Gold fries with beef gravy, cheese curds and your choice of: smoked meat, duck confit, Foie Gras, pulled pork, braised shortribs, braised lamb shoulder or lean ground meat.

06 vegetable crudités

Assorted fresh vegetables served with a caramelized onion dip or garden green dip.

07 nachos

Tortilla chips topped with seasoned ground beef, onions, tomatoes, cheddar cheese and black olives. Baked until hot and bubbly and served with salsa.

08 avocado pistachio pâté

Pâté of avocado, cream cheese, shallots and chopped pistachios served with herbed crisps.

09 sandwich platter

Your choice of egg, tuna, chicken, salmon or smoked salmon sandwiches in assorted breads and wraps.

10 trio of dips

Black olive tapenade, Tzatziki with cucumber, roasted garlic homous with assorted flatbreads and olives.

11 smoked meat platter

Pastrami, corned beef, smoked turkey and pickles.



stations

01 stir fry station

Your choice of chicken, shrimp, pork or beef; assorted vegetables; and noodles or rice. Sauces include soy ginger, Thai green curry, sesame or sweet chili.

02 pad thai station

Rice noodles, chicken, shrimp, broccoli, carrots, bean sprouts, peanuts and chilis. Tossed in a slightly spicy Pad Thai sauce.

03 sesame crusted ahi tuna station

Sesame crusted Ahi tuna, seared and served on an Asian salad with a wasabi aioli and tobiko.

04 crêpe station

Fresh fruit, chocolate or caramel sauce or crêpes Suzette.

05 BBQ station

Weather permitting, the possibilities are endless – let's discuss!

06 sushi or oyster station

Your choice of sushi rolls that our Sushi chef will be happy to roll: tuna, salmon, California roll, Kamikaze roll, scallop, shrimp, BBQ eel, and seasonal oysters. Served with condiments.

07 mac & cheese station

Macaroni with cheese sauce and toppings such as bacon bits, sweet green bell pepper, green onion, chopped tomatoes, sour cream, Tex-Mex cheese or Italian cheese blend.

08 deep fry station

Your choice of beer battered coconut shrimp, southwestern crab cakes, chicken fingers, regular fries or sweet potato fries.

09 carving station

Beef tenderloin, prime rib, roast pork or roast turkey.

10 pasta bar station

Homemade ravioli with your choice of:

- Atlantic lobster, Ricotta, Mozerella & leeks
- Butternut squash, Ameretti cookies, brown sugar and Parmesan cheese
- Wild mushrooms, red wine reduction, Mozerella and Parmesan
- Sacchetti with black truffles and Italian cheeses

Your choice of sauces: Marinara, Creamy Mushroom, Creamy Veal with Demi Glace, Basil Pesto, Alfredo, White Wine or Olive Oil with garlic and chili peppers.

– FOR THE BUFFET –

salads

01 traditional salad with buttermilk & herb dressing

Baby head, red leaf and romaine with carrots, grape tomatoes, radish and sweet bell peppers with a chive, dill and garlic buttermilk dressing.

02 caesar salad

Traditional salad of crisp romaine leaves, oven baked croutons, bacon bits, roasted garlic dressing and freshly grated Parmesan Regianno.

03 cobb salad

Roasted chicken, fried bacon, Blue cheese, chopped cucumber, tomato, avocado and chopped egg with a Blue cheese dressing.

04 asian salad

Butter lettuce, julienne of red cabbage, shredded carrots, diced mango, cilantro and mint. Tossed in a spicy lime dressing and topped with chopped cashews.

05 blueberry salad

Baby spinach leaves, toasted pecans, fresh blueberries and Blue cheese. Tossed in a blueberry vinaigrette.

06 summer spinach salad

Baby spinach leaves, julienne of red onion, mandarin oranges and toasted slivered almonds. Tossed in a poppyseed dressing.

07 italian antipasto salad with asparagus

Poached asparagus, prosciutto, organic greens and freshly shaved Parmesan Regianno. Tossed in a balsamic honey vinaigrette.

08 autumn salad

Field Greens, dried cherries, toasted walnuts and goat cheese. Tossed in a pomegranate vinaigrette.

09 greek village salad

Cucumber, tomatoes, green pepper, red onion, black olives and feta cheese. Tossed in an olive oil and oregano vinaigrette.

10 arugula & fresh berry salad

Arugula and fresh sliced strawberries, blueberries and mandarin oranges tossed with a strawberry balsamic vinaigrette and topped with roasted almonds and goat cheese.

11 arugula, fresh fig & parmesan salad

Baby arugula, fresh figs and shaved Parmesan cheese. Tossed in a fig balsamic dressing.

– FOR THE BUFFET –

starch salads

01 indonesian rice salad

Brown Rice with currants, green onions, sesame seeds, bean sprouts, cashews, bell peppers, celery and parsley mixed with an orange ginger soy dressing.

02 curried rice salad with melon, raisins & peanuts

Cold long grain rice infused with curry and mixed with cantaloupe, raisins and peanuts.

03 wild rice salad with dried fruit & nuts

Wild rice, chopped pecans, dried apricots and cranberries tossed in a fruited vinaigrette.

04 french potato salad

Hold the mayo – this salad is tossed in a white wine, Dijon mustard and caper dressing.

05 udon or soba noodle salad

Udon or soba noodles with Asian vegetables in a spicy peanut sauce.

06 mexican black bean & corn salad

Black beans, summer sweet roasted corn, avocado, diced red and green pepper and red onion. Tossed in a lime and cumin dressing with fresh cilantro.

07 greek pasta salad

Tri-coloured rotini pasta with cucumbers, tomatoes, green peppers, black olives and red onions. Topped with grated Feta cheese and black olives in an oregano oil vinaigrette.

08 green goddess pasta salad with cherry tomatoes

Fusilli pasta and cherry tomatoes tossed in a creamy dressing with parsley and dill.

09 potato salad with buttermilk dressing

Red potatoes, carrots and celery tossed in buttermilk dressing. Topped with green onions.

10 pesto pasta salad

Rotini Pasta in a traditional basil, garlic and pine nut pesto with slivers of sun dried tomatoes.

11 quinoa salad

Quinoa pilaf with Japanese edamame, sweet bell peppers and onion in a Dijon vinaigrette.

12 tabouli salad

Couscous, cucumbers, tomatoes, onions, feta cheese, mint, lemon, garlic, parsley and kalamati olives.

– FOR THE BUFFET –

seasonal barbeque appetizers

- 01 skewered scallops with orange sesame sauce
- 02 thai style beef skewers
- 03 chicken, pork or beef souvlaki
- 04 caribbean rum black tiger shrimp
- 05 garlic herbed black tiger shrimp
- 06 thai style black tiger shrimp
- 07 grilled roasted sweet pepper & goat cheese bruschetta
- 08 grilled pear & camembert bruschetta
- 09 grilled apple, goat cheese & cheddar bruschetta

10 grilled brie

A wheel of brie cedar planked, grilled and topped with roasted red peppers or papaya salsa and served with grilled garlic bread.

11 grilled quesadillas

Wild mushroom and Havarti, chicken and cheddar, black bean and goat cheese.



– FOR THE BUFFET –

seasonal barbeque entrées

– CHICKEN –

- 01** morrocan bone-in skin-on chicken breasts
- 02** caribbean chicken breasts
- 03** mississippi mop sauce chicken
- 04** jerk chicken

– PORK –

- 05** houston style pork chops with an anjou chili & red currant rub
- 06** dry rubbed pork tenderloin
- 07** chipotle chili baby back ribs
- 08** southern pulled pork

– LAMB –

- 09** tandoori style boneless leg of lamb
- 10** thai green curry coconut crusted rack of lamb chops
- 11** balsamic soy rack of lamb

– SEAFOOD –

- 12** caribbean shrimp or salmon kebabs with rum
- 13** tuna fillets with garlic, ginger, soy & mustard
- 14** halibut in lemon ginger marinade
- 15** miso glazed black cod

– BEEF –

- 16** bacon wrapped filet mignon
- 17** dijon crusted beef tenderloin
- 18** prime rib roast
- 19** bone-in rib steak
- 20** veal chops



– FOR THE BUFFET –

buffet entrées

NOTE: SIDE VEGETABLES AND STARCHES WILL BE DETERMINED ONCE THE ENTRÉES HAVE BEEN SELECTED.

– SEAFOOD –

01 salmon

Salmon with sweet bourbon marinade or balsamic and sesame oil marinade.

02 wasabi baked salmon or white wine poached salmon

Poached salmon served with a mustard lime sauce.

03 sole normandy

Served in a creamy fish stock with mussels and black tiger shrimp.

04 miso glazed black cod

05 pistachio crusted halibut

06 lobster thermadore or champagne lobster risotto

07 mussels

Served with your choice of sauces: marinara, thai green curry or creamy garlic and white wine.

08 thai green curry shrimp & vegetables

– POULTRY –

09 chicken cordon bleu

Stuffed with Gruyère cheese and ham and lightly breaded.

10 chicken kiev

Stuffed with garlic herb butter.

11 chicken coq au vin

Burgundy's classic dish of chicken and mushrooms braised in red wine and flambéed with brandy.

12 chicken crêpes

Large crêpes filled with chicken and mushrooms in a Parmesan sauce.

13 thai green or red curry chicken

Served with vegetables.

14 indian butter chicken

15 mexican chicken enchiladas

16 duck confit

Duck legs slow cooked the French way until it literally falls off the bone.

– FOR THE BUFFET –

buffet entrées (CONTINUED)

– POULTRY CONT'D –

17 brined chicken breasts in a garlic & fresh herb vinaigrette

Salmon with sweet bourbon marinade or balsamic and sesame oil marinade.

18 traditional turkey leg

Served with stuffing.

– BEEF & LAMB –

19 beef tenderloin whole crusted with dijon, rosemary & thyme

20 beef tenderloin whole crusted with dried mushrooms

Served in a brandy cream sauce.

21 prime rib with fresh herb crust

Served with port au jus.

22 beef wellington

Topped with pâté and sautéed mushrooms duxelles in puff pastry.

23 beef stroganoff

Served with mushrooms in a crème fraiche, dill and cognac sauce.

24 bourguigonne

Served with bacon, mushrooms and plenty of burgundy wine.

25 pistachio crusted rack of lamb

26 north african lamb stew

27 slow roasted lamb brisket

28 slow roasted rootbeer braised shortribs

– PORK –

29 pork tenderloin

Pork tenderloin prepared:

- In a creamy gorgonzola sauce with red grapes
- Stuffed with dried fruit in a brandy cream sauce
- In a port & dijon sauce with roasted pPears
- Baby back ribs in chipotle BBQ sauce

desserts

01 white chocolate crème brûlée

A rich custard with a crispy caramelized topping. Other flavours include peanut butter, Baileys Irish cream, pumpkin, mint chocolate or caramel.

02 chocolate molten cakes

Individual chocolate like soufflé served with homemade vanilla ice cream and fresh berries.

03 bananas foster

Bananas sautéed in caramel sauce flambéed with rum and banana liqueur. Served with vanilla ice cream in filo cups.

04 blueberry strudel & white chocolate strudel

Fresh blueberries simmered in white wine and Cointreau and then wrapped in Filo pastry with Ghirardelli white chocolate. Baked and served hot.

05 assorted tarts, cupcakes and cake pops

Lemon curd tarts, fruit topped custard tarts, chocolate pecan tarts, blueberry lemon tarts, double chocolate tarts, turtle tarts, apple tarts, seasonal items (peach tarts, coconut tarts, banana tarts, pumpkin tarts, chocolate mint tarts, eggnog tarts or maple pecan tarts), mini cheesecakes, chocolate or vanilla cupcakes (with flavoured topping of lemon, rootbeer, chocolate, vanilla, red velvet, peach, cherry, coconut, or black forest), vanilla and chocolate cake pops.

06 slab cakes

Your choice of black forest, chocolate mousse bomb, strawberry shortcake, carrot cake, lemon mousse, chocolate fudge or a layered fruit torte.

07 cheeseboard

World tour of cheese with crackers, breadsticks and flatbreads..

08 strawberry pepper

Fresh strawberries mixed with homemade vanilla ice cream, whipping cream, Sambuca, Grand Marnier and black pepper.

09 chocolate mocha pâté

Like a frozen chocolate mousse cut into slabs of pâté and garnished with whipped cream.

10 fresh fruit platter

Seasonal favourites served with a lime dipping sauce.

11 white or chocolate mousse

Lighter than air!



“I used Dining In Chez Vous in the summer of 2002 to cater the biggest garden party I have ever had for 150 people! Chef Robyn’s team is highly professional, totally reliable; the hors d’oeuvres she prepared were creative, presented beautifully and totally in keeping with a summer event for 150 people. I was thrilled that Dining In Chez Vous was available for my second annual party in June of 2003, and although I didn’t think it possible, she once again exceeded our expectations. She continues to do our annual Christmas party every year.”

COLLEEN MOOREHEAD | Chief Client Officer at
Osler, Hoskin & Harcourt LLP