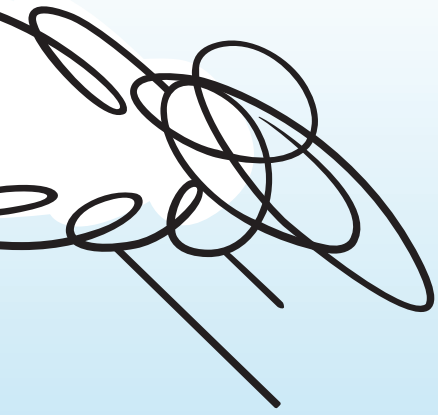


Cocktail le 5 à 7

11 choices for 10 Hors d'oeuvres per person - \$17.65



Agnus Dei

agnusdei.ca
info@agnusdei.ca

T 514 866 2323
F 514 866 2313

530 Bonsecours Street
Montreal, H2Y 3C5

Cold Hors d'oeuvres

Nut and Cheese Crumble Topped with Duck and Pear

Smoked Pork Roll with Smith Apple on Plantain Chip

Bruschetta

Grissini with Smoked Salmon and Dill

Smoked Mackerel Mousse Religieuse with Pepper, Lemon and Wakame

Radish and Cheese Tian with Shadbush Berries

Cajun Shrimp and Cucumber Banderilla

Hot Hors d'oeuvre

Venison with Wild Mushrooms and Roasted Pine Nuts in a Purse

Claudel Brie and Nut Bread Grilled Cheese

Mini Panko Chicken Brochette with Maple Apple Dip

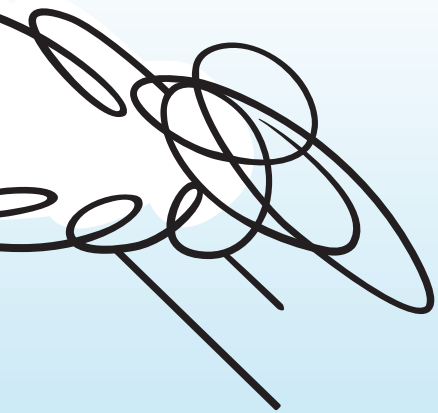
Polenta Crusted Rabbit with Mustard



These menus require the presence of cooks and wait staff, as well as kitchen equipment.

Additional charges apply for groups of less than 20 guests.

We can create alternate menus or customs make dishes for you. Price will vary.



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Cocktail le courtois
6 Hors d'oeuvres - \$9.95

Cold Hors d'oeuvres

Roulade of Chicken with Prosciutto, Spinach and Brie with Cointreau

Lamb Filet Mignon on an Oka Cheese Shortbread with Preserved Onion and Blueberries

Grissini with Smoked Salmon and Dill

Speared Black Bean Quail with Thai Basil and Mango

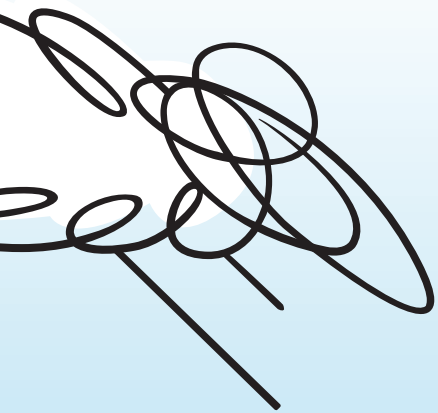
Cucumber, Feta, Basil Tartare, Pepper Oil

Raisin rolled in Goat Cheese and Pistachios



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Cocktail dînatoire

18 Hors d'oeuvres - \$33.95

Cold Hors d'oeuvre

Ginger and Orange Marinated Salmon, Mint and Grilled Pepper

Speared Black Bean Quail with Thai Basil and Mango

Red Tuna and Pineapple wrapped in Nori, Wasabi Oil infuser

Parmesan Lollipop, Caper Cream and Red Tobiko

Cucumber, Feta, Basil Tartare, Pepper Oil

Lobster from the Magdalen islands Millefeuille and Watercress Mousse

Smoked Pork Roll with Granny Smith Apple on Plantain Chip

Fish and Coconut Mousse Nestled in a Strawberry

Pink Roast Beef Burger Half, Onion and Whisky Compote and Toppings

Goat Cheese Spread with Fig and Red Wine Caramel

Poultry Liver Mousse Nestled in a Vibrant Orchid

Hot Hors d'oeuvres

Mini teriyaki Beef Brochette with Lemongrass

Polenta Crusted Rabbit with Mustard

Mini Chicken Brochette with Maple Apple Dip

Agnus Dei Lamb Chop (Coriander and Arrack)

Venison with Wild Mushrooms and Roasted Pine Nuts in a Purse

Sweet Hors d'oeuvre

Pineapple Cylinder with Praline Chocolate

Macaron