

# Plated meals by *Agnus Dei*

CATERER



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## 3, 4 or 5 Course meals

Agnus Dei will create customized meals made by our chefs with seasonal products, according to your tastes and dietary restrictions, regardless of the number of guests.

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Prices vary according to the selection of meals and the number of guests.  
Contact our advisors at 514 866 2323 for more information.

For more information or to reserve: 514-866-2323 - [info@agnusdei.ca](mailto:info@agnusdei.ca)



*Agnus Dei*

## List of dishes

### Appetizers

- Grilled bitter melon, marinated daikon, lamb's lettuce, basil and lime vinaigrette
- Goat cheese and hazelnuts on a bed of two beets, citrus vinaigrette and micro sprouts
- Sauteed scallop, passion fruit and squid ink
- Crispy walleye fillet, sauteed wild mushrooms with chorizo and red fruit chutney
- Cannelee bordelais and foie gras parfait emulsion on butternut squash puree, red cherry and Port topping, marinated daikon and French meringue
- Asparagus and prosciutto, fresh herb ricotta, grilled eggplants, pine nuts and basil
- Viande de Grison on a bed of lamb's lettuce, shallot emulsion, tea-infused parmesan crisp

### Soups

- Cucumber gazpacho, tomato and mango brunoise
- Light cream of celery soup, cauliflower mousseline, Salicornia and sea pepper
- Potato soup, birch and pomegranate syrup with black pudding truffles
- Caramelized Jerusalem artichokes, fried scallops and microgreens

### Main courses

- Beef short rib and fillet on mashed potatoes, marinated mushrooms and artichokes, Hollandaise sauce, pecorino pepato and Jerusalem artichoke chips
- Beef cheek fondant, raspberry reduction, celery root puree and pan-fried mushrooms
- Roasted chicken breast supreme, cream of oyster mushrooms with vanilla and lemon
- Veal steak with coriander, mushroom stew with Port, salsify puree and caramelized Brussels sprouts
- Braised lamb shoulder, rosemary and juniper berry sauce
- Sesame-rosemary crusted bison ribs, stewed Yukon Gold potatoes and Cipollini confit
- Black cod with maple syrup and sake, soba noodles with sesame oil, salted Lebanese cucumber and radish sprouts
- Greenland halibut steak, crispy prosciutto, lemon beurre blanc sauce, green lentil risotto with diced vegetables
- Surf & Turf with braised bison rib and seared marinated Albacore tuna, turnip, Chioggia and multi-coloured carrots

### Desserts

- Orange and balsamic dark chocolate square
- Cheesecake, strawberries and white chocolate dome
- Coconut-crusted Habanero chocolate
- Flowers and chocolate pot: Pansies and fleur de sel

Contact us to learn more about our selection of dishes and prices at 514-866-2323.