



Festive season corporate offer Madame Claude

We are pleased to offer customized menus tailored to a variety of budgets upon request. Please do not hesitate to contact us, we would be delighted to assist you in creating a bespoke menu for your event

Sample menu:

Canapes pass around Festive offer

(\$48++/guest)

Saint-Jacques marinées au piment vert
Marinated scallops, green chili marinade, fennel salad

Crème de courges, fromage frais, châtaignes
Butternut squash cream, fresh cream cheese, chestnut

Gravlax de saumon, crème fraîche & sarrasin
Salmon gravlax carpaccio, sour cream & buckwheat
(Extra caviar \$8/guest)

Arancini aux champignons & basilic
Mushroom & basil arancini

All prices are subjected to GST & service charges



Buffet & canapes pass around

(\$138++/guest)

Canapes

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Marinated scallops, green chili marinade, fennel salad

Crème de courges, fromage frais, châtaignes
Butternut squash cream, fresh cream cheese, chestnut

Gravlax de saumon, crème fraîche & sarrasin
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Buffet

Terrine de foie gras aux artichauts
Foie gras terrine with artichokes

Selection de charcuteries
Cold cut selection

Volaille roties sauce foie gras
Roasted chicken, foie gras sauce

Baramundi snacké, sauce vierge
Pan seared barramundi, vierge sauce

Legumes d'hiver rotis, furikake
Roasted winter vegetables, furikake

Purée de pomme de terre aux truffes
Truffled mash potatoes

Plateau de fromages
Cheese Platter

Assortiment de Mignardises
Assorted mignardises

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