L'ATELIER
DES *Chefs*

Christmas
Catering menu



Christmas Day Seated Dinner

A refined four-course festive dining experience

(Signature)

Welcome Bites

Smoked Salmon Blini — dill cream

Mini Cheese Gougère (V)

First Course — Choose One

Chestnut & Wild Mushroom Velouté (V) — thyme and roasted mushroom

Pear & Blue Cheese Salad (V) — candied pecans and balsamic dressing

Main Course — Choose One for the Event

Roasted Turkey Ballotine — chestnut stuffing, potato purée and cranberry jus

Beef Tenderloin — potato mille-feuille, wild mushrooms and rosemary jus

Baked Salmon Fillet (GF) — asparagus, potato gratin and lemon butter sauce

Roasted Pumpkin Ravioli (V) — sage butter, Parmesan and hazelnuts

Dessert — Choose One

Vanilla & Red Berry Bûche de Noël

Gingerbread Cheesecake **—** caramel sauce

Petit Sweet

Mini Fruit Tartlet