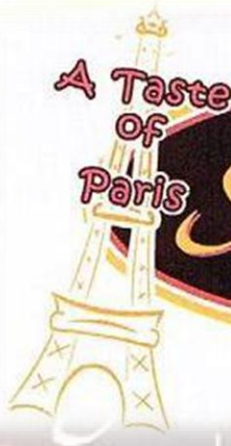




&

A Taste
OF
Paris



Maison
St-Aubin
French Cuisine
LLC.B.O.

*Would like to introduce you to their Wedding and
Special Event Packages 2011*



Conditions

Maison St-Aubin holds your event in high regard and will provide high quality service and foods to fit any occasion. The owners have crafted their skills through decades of a passion for quality foods and quality people. We are looking forward to making your occasion with us the best.

In our attempt to make this occasion the best we have some stipulations:

Please provide final food orders 4 weeks prior to
the event.

A guaranteed number of guests attending will be required 15 days prior
to the event.

A non-refundable 75% deposit is required 30 days prior to the event.

A minimum food purchase is required for all Saturday functions of \$2000
before taxes and gratuities.

No food can be brought in or out of the events in accordance with the board
of health.

Once serving time is confirmed any changes must be done through the
caterer and may result in increased charges.

Interruptions of food service must be pre-arranged with caterer to ensure
food quality: additional charges may apply if services are interrupted
without notification.

White Linens are available per your request at \$5 for long tables and \$3.50
for round tables.

White cloth napkins for served dinners will be provided at no additional cost.

Damage to any linens will result in additional charges.

All prices are subject to subject to 15% gratuity and a 13% HST charge.

All prices are subject to change based upon market conditions.

Table Served Dinners

Your table served dinner includes: choice of soup or salad, one entrée, fresh French baguette with butter, duchesse potatoes or rice, with a selection of seasonal vegetables, white cake with vanilla cream or fruit salad and coffee or tea.



Soups

Potato and Leek

Gingery Cream of Carrot

Minestrone

Salads

Spring Mix Salad

Caesar Salad

Garden Salad



Entrées

Chicken Al Limone

8 Oz. Chicken Breast Fillets Crusted with Lemon Pepper and White Wine and Sun-dried Tomato Sauce

\$25.95 per person

Chicken Florentine

8 Oz. Chicken Breast Fillet Filled with Goat Cheese,
Spinach, Asparagus and White Wine and Sun-dried Tomato Sauce

\$27.95 per person

Chicken Supreme Provençale

Chicken Breast with Back, Roasted with Lemon Butter and Tomato

\$28.45 per person

Chicken Supreme Florentine

Chicken Breast with Back, Roasted and Filled with Goat Cheese,
Spinach, Asparagus and Topped with White Wine and Sun-dried
Tomato Sauce

\$30.45 per person



Festive Roasted Turkey Dinner

Roasted Turkey with Homemade
Stuffing, Homemade Cranberry
Sauce and Authentic Gravy

\$28.95 per person

Salmon Florentine

5 Oz. Baked Salmon Fillet with
White Wine Sauce and Spinach



\$25.95 per person

Norwegian Salmon Fillet

8 Oz. Norwegian Salmon Fillet Sprinkled with Dill, White Wine
Sauce and Sun-dried Tomato

\$29.95 per person

Add Scallops And Shrimp \$4 per person

Californian Tilapia

6oz. Fillet of Tilapia Baked and Crusted with Chipotle and Lime

\$26.95 per person

Also Available with Garlic and Herb Seasoning



Osso Bucco

Tendercut of Young Beef Shank Slowly Cooked
in Red Wine Sauce

\$32.95 per person

French Style Roast Beef

Triple A Grade Roast Beef Rubbed with Mustard
Served with Onions, a Brandy Red Wine Sauce and
Horseradish Cream

\$29.95 per person

Add Scallops and Shrimp \$4 per person

Medallions De Filet Mignon

Filet Mignon Medallions Cooked Medium Rare
with a Pepper Sauce

\$29.95 per person

Add Scallops and Shrimp \$4 per person



Prime Rib Delicieux

10 Oz. Portion of Juicy Prime Rib with a Brandy Sauce, Served with
a Creamy Horse Radish

\$33.45 per person

Add Scallops and Shrimp \$4 per person



Rack Of Lamb A La Charlotte

Frenched Bone-in Rack of Lamb Seared and Baked Medium Rare with a Charlotte

Red Wine Sauce

\$ 35.95 per person

Add Scallops And Shrimp \$4 per person

A Taste
OF
Paris

Filet Mignon

8 Oz. Perfectly Cut Filet Mignon Seared and Baked to Medium Rare with Red Wine Sauce

\$34.95 per person

Add Scallops And Shrimp \$4 per person



New Zealand Lamb Shank

Very Tender Braised Lamb Shank, Slowly Cooked in

Red Wine Sauce

\$33.45 per person





Vegetarian Crêpe Gratinée

Crêpe Filled with Feta Cheese and Spinach,
Smothered in White Sauce with Sautéed
Peppers, Mushrooms, Marinara Sauce and Cheese
Baked to Perfection

\$25.95 per person

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OF
Paris

Maison

Sel De La Terre

Vegan Delight

Vegetable Lentil Dish Paired with Seasonal Vegetables, Celery,
Onions Mushrooms, Seasoned with Sushimi Soya Sauce

\$25.95 per person



Childrens Menu

Children will be served smaller portions of chicken breast for
\$10.95 per child.



Menu Bronze (minimum 60 people)

\$50 per person

Appetizer

Brushetta on Crostinis with Greens

Smoked Salmon on Toasted Multigrain with Greens

(choice of soup or salad)

Soup

Minestrone

Cream of Potato and Leek

Salad

Classic Caesar

Spring Mix with Maison St-Aubin's Raspberry Vinaigrette

Entrées

(served with seasonal vegetables)

Chicked Supreme filled with Endive, Roasted Red Pepper and Goat Cheese

Fresh Atlantic Salmon with Sun-dried Tomato and White Wine Sauce

12 oz. New York Striploin topped with Roasted Tomato Brushetta

Dessert

Maison St-Aubin's Freshly Baked Apple Strudel with Cranberries and Crème Anglaise

Royal Street Bread Pudding soaked in Bourbon Whiskey Sauce

Menu Silver (minimum 60 people)

\$60 per person

Appetizers

Large Shrimp Cocktail

Sun-dried Tomato and Pesto Torte with Crostinis

(choice of soup or salad)

Soup

Star of India (chicken, tomato, orzo, apple, currants)

Roasted Vegetable with Smoked Gouda

Salad

Endive, Radicchio and Spinach Leaves with Walnuts served with

Maison St-Aubin's

Lemon, Thyme and Pepper Vinaigrette

Crisp Romaine with Roasted Tomato Brushetta and crumbled Bacon



Entrées

12 oz. Juicy Prime Rib served with Horseradish Cream

Seabass with Fried Fennel and Anchovy Butter

Boneless Braised Beef Short Ribs slowly cooked in Red Wine Sauce

Desserts

Maison St-Aubin's Assorted Medium Cakes (one per table)

Maison St-Aubin's Glazed fresh fruit flans (one per table)

Menu Gold (minimum 60 people)

\$75 per person

Appetizers

Crab Cakes on Greens with Chipotle Sauce

Baked Brie with Apricot Confit and Crostinis

(choice of soup or salad)



Salad

Salad Mix with Orange Quarters and Maison St-Aubin's Orange Balsamic Vinaigrette

Beet, Red Onion, Caper and Mint Salad

Soup

Bouillabaisse with Saffron and Mustard Seed

Chicken and Roasted Mushrooms in Sherry Broth

Entrées

Tournedos Neptune

(Filet Mignon with Crab and Hollandaise Sauce)

Chanteclerc Chicken with Bacon, Juniper Berries topped

with Irish Whiskey Cream Sauce

Fresh Sushimi quality Halibut with a Mild Citrus White Wine Sauce

Les Fromages

A Selection of European Cheeses served with Fresh Fruit and Gourmet Crackers

Desserts

Maison St-Aubin's

Plated Individual Pastry of your choice Decorate with Coulis and Chocolate

Maison St-Aubin's

Mille-Feuilles served with Fresh Fruit

Desserts

Made By Madame St-Aubin

Assorted Medium Cakes (Serves 10 people)

\$39 each



Mocha Cake
Chocolate Cherry Log
Chocolate Pear Cake

Raspberry Frou
Lady Saint-Honoré
Chocolate Banana



Strawberry Cheese Cake
Orange Cheese Cake
Fruit Savarin
Chocolate Chocolate Cake

Individual Pastries

\$8.95 each

Mango Cream
Fruit Tarts

Chocolate Mousse
Cheese Soufflés
Almond Tarts

Chocolate Raspberry Mousse

Assorted Dessert Squares

Date Squares and Brownies

\$75 for 50 pieces



Drinks

Coffee and Tea \$1.50 per Person



Buffet Dinners

(minimum 75 people)

\$39.95 per person

Platters and Salads

Fresh French Baguette Slices with Butter
Garden Salad, Caesar salad and Greek Feta Pasta Salad
Italian Fusili Salad and Caesar Potato Salad
Smoked Salmon Platter with Red Onion, Capers and Lemon
Domestic Cheese Platter with Crackers
Cold Cut Platter with Black Forest Ham, Roasted Turkey Breast
Cajun Chicken, German Salami and Cappelletti
Pickles and Onions
Vegetables and Dip Platter

Entrees

Roast Beef Carving Station
Chicken Breast with White Wine Sauce
Pasta Shells with Homemade Three Meat Sauce
Scalloped Potatoes, Rice Paella with Saffron and Parsley
Seasonal Fresh Vegetables

Desserts

Freshly Baked Apple Strudel with Cranberries
Decadent Belgium Chocolate Mousse Cake
Majestic Fresh Fruit Platter



Reception Items

Platters

(30 Servings per Platter)

Fresh Vegetable and Dip Assortment

Celery, Baby Carrots, Broccoli Florets, Cauliflower, Cherry Tomatoes, English Cucumber, Fresh Radishes (in season) and Green Onion with Maison St-Aubin's Creamy Garlic Dip

\$85 per Platter

Majestic Fresh Fruit Platter

Watermelon Slices, Pineapple, Oranges, Apples, Pears, Grapes, Strawberries and Cherries (in season)

Served with a Raspberry Cream Dip

\$85 per Platter

Domestic Cheese and Crackers

Old Orange Cheddar, Old White Cheddar, Marbled Cheddar and Havarti with Pimento

Accented with Fresh Grapes

\$85 per Platter



Imported Cheese and Gourmet Crackers

Danish Havarti, Deluxe Cheddar, Brie,
Camembert Cheese Oka and Blue Cheese
Accented with Fresh Grapes

\$110 per Platter



Large Shrimp Cocktail Platter

140 Fresh Large Sized Shrimp
Served with Cocktail Sauce
Accented with Fresh Lemon

\$185 per Platter

Smoked Salmon Platter

Salmon slices with Red Onion, Capers
and Rye Bread Squares

\$160 per Platter

Assorted Sandwich Platter

Ham and Cheese, Egg Salad, Chicken Salad on
Whole Wheat, Sour Dough, White or Multi Grain Buns

\$160 per Platter

Assorted Pate Platter

Assorted Pates Served with Deluxe Crackers and Breads

\$85 per Platter



Assorted Wraps Platter

Mandarin Chicken, Pastrami and Swiss
Vegetables and Cream Cheese

\$190 per Platter

Assorted Cold Cuts Platter

Cold Cut Platter with Black Forest Ham, Roasted Turkey Breast,
Cajun Chicken, German Salami and Cappicole. Served with Bread, Buns
and Assorted Condiments

\$160 per Platter

Prosciutto and Cantaloupe Platter

Cantaloupe Wrapped with Prosciutto, German Salami,
Olives and Brine and Marinated Vegetables.

\$160 per Platter

Mini Club Sandwich Platter

2 Inch Square Sandwiches on Maison St-Aubin's Foccacia with
Chicken Breast, Lettuce, Tomato,
Bacon and Mayonnaise

\$145 per Platter

Roasted Samosas Platter

100 Pieces of Roasted Vegetable Samosas
Served with a Dipping Sauce.

\$ 105 per Platter

Hors-d'oeuvres



Bacon Wrapped Scallops
\$21.95 Dz

Bacon Wrapped Chicken
\$21.95 Dz

Vegetable Samosas with Dipping Sauce
\$14.50 Dz



Mini Crab Cakes with Chipotle Sauce
\$21.05 Dz

Breaded Butterfly Shrimp
\$16.50 Dz

Prime Rib Sliders with Tomato and
Cheese
\$38.50 Dz



Marinated Salads

\$3 per person



Greek Feta Pasta
Vegetable Fusilli
Caesar Potato
Broccoli and Cherry Tomato
Beets and Barley
Chinese Noodle

Hors-d'oeuvres and Canapés

Canapés

\$21.95 A Dozen

A Taste
OF
Paris

Smoked Salmon with Sour Cream and Dill Sauce
on Toasted Multigrain Bread

Moroccan Chicken Marinated in Garlic, Lemon and Cumin

Grilled Tomato Bruschetta on Crustinis

Assorted Mini Quiches (Ham and Cheese, Cheese and Spinach)

Curried Tuna and Egg Puffs

Deviled Eggs with Truffle

Anchovy and Cream Cheese Canapés

Blue Cheese with Walnut on Toasted Whole Wheat Base

Asparagus and Cream Cheese Canapés

Daytime Business Meetings

Breakfast

Continental buffet includes fruit juices, a selection of freshly baked goods such as: muffins, Danishes, croissants, fresh fruit, cheese and crackers. Water pitchers are placed on each table with coffee and tea stations.

\$8.95 per person

Food will remain available until 11AM.

Lunch

Lunch includes fresh French baguette slices, marinated salad, coffee and tea.

Entrées

Soup, marinated salad, sandwiches and or wraps

\$14.95 per person

Vegetarian Crepe gratinee

Crepe filled with feta cheese and spinach, smothered in white sauce with sautéed peppers, mushrooms, marinara sauce and cheese

\$14.95 per person

Chicken Caesar with garlic bread

\$14.95 per person

Meat and vegetable lasagna with garlic bread

\$16.95 per person

Coq-au-vin
Coq-au-vin on bed of rice paella with vegetable
\$16.95 per person

Chicken and pasta combination
\$16.95 per person

Boeuf bourguignon with potatoes or rice and vegetable
\$18.95

Chicken Parmigiane with roasted potatoes and vegetable
\$18.95

Desserts

Small desert
\$3.75 per person

Soft drinks with lunch \$1.50 per person

Afternoon break

Coffee, tea, bottled water and pop
\$1.50 per person

Linen charges

Longs \$5 each
Rounds \$3.50 each

Wake services

Typical items ordered:

Fresh vegetable and dip assortments

Majestic fresh fruits platters

Domestic cheese and crackers platters

Smoked salmon platters

Assorted sandwich platters

Assorted wraps platters

Mini club sandwiches platters

Assorted cold cut platters

Prosciutto and cantaloupe platters

Marinated salads

Assorted mini quiches

Grilled tomato brushetta on crostinis

Chocolate Sheet cake

Strawberry sheet cake

Assorted dessert squares

Coffee and tea

Prices can range between \$16 to \$22 a person
plus taxes and gratuities.