

## HORS D'OEUVRES

Price is per dozen, minimum order of three dozen per selection.

### HOT

#### THREE CHEESE ARRANCINI 18

Risotto balls stuffed with three cheeses and fresh chives, coated with breadcrumbs and baked until crispy and golden.

#### BLUE CHEESE & CARAMELIZED ONION TARTS 18

Ermite blue cheese from Quebec, caramelized onions and fresh thyme combined with a light custard in a crisp mini pastry shell.

#### BRAISED SHORT RIB & SHIITAKE MUSHROOM EMPANADA 22

Savoury braised short ribs with shiitake mushrooms and fresh herbs, encased in a flaky pastry.

#### HOT SMOKED WHITE FISH 22

Local smoked white fish mixed into a hearty mashed potato and crusted with crisp panko breadcrumbs, and topped with a dollop of horseradish cream.

### COLD

#### VEGETABLE SALAD ROLLS 18

Petite bites of fresh noodle and vegetables packed with a flavourful Asian inspired sauce.

#### SPICY CHICKEN SKEWERS 21

Spice marinated, then lightly grilled and brushed with a sticky chili and hoisin sauce.

#### CUMIN GRILLED FLANK STEAK SKEWERS 22

Tender cut flank steak lightly scented with cumin and grilled to medium rare, served with fresh and tangy chimichurri sauce.

#### ASIAN SCENTED SHRIMP 24

Lightly grilled and tossed in our house asian sauce.

## STARTERS, MAINS & SIDES

Price is per serving.

### STARTERS

#### SEASONAL ROASTED SQUASH SOUP 8

Served with a cornmeal and buttermilk dumpling, drizzled with roasted pumpkin seed oil.

#### CREAM OF TOMATO & BASIL SOUP 8

Served with ricotta and spinach gnudi, drizzled with balsamic glaze.

#### SEASONAL GREEN SALAD 8

Tender greens, dried cranberries, toasted sunflower seeds, shredded carrot and crumbled chèvre, lightly tossed with a citrus vinaigrette.

#### CIBOULETTE CAESAR SALAD 8

Fresh greens with roasted squash, shaved cheddar cheese, toasted sunflower seeds, tossed in a creamy garlic dressing.

#### INDIVIDUAL MEDITERRANEAN TASTING PLATE 9

Hummus, tomato eggplant jam, feta tzatziki and olive tapenade, served with CeC focaccia crisps.

#### SMOKED WHITE FISH CAKES 9.50

Served on a bed of seasonal vegetable and apple slaw, with dill and lemon aioli.

#### CIBOULETTE CHARCUTERIE PLATE 13

A selection of local cured meats, house made terrine, cheese, pickled vegetables and grainy mustard.



### GRAINS & STARCHES

- Lentil & Quinoa Herbed Pilaf
- Scallion & Buttermilk Whipped Potatoes
- Potato, Mushroom and Cheese Gratin
- Seasonal Rice Pilaf

Minimum order of 12 per selection.

### MAINS

#### VEGETARIAN

- Baked Pasta with tomato, leeks, fresh basil and bocconcini cheese.
- Moroccan Spiced Ragout of tomato, chickpeas and tofu.
- Strudel of Roasted Vegetables & Chèvre - buttery pastry wrapped around charred fresh vegetables with tart Ontario goat cheese.

#### FISH & SEAFOOD

- Herb Roasted Fillet of Salmon with basil and tomato coulis.
- Gravlax Style Cedar Planked Salmon with sour cream and grainy mustard glaze.
- Lemon Rubbed Local Fresh Water White Fish with salsa verde.
- Asian Spiced Bamboo Skewered Shrimp

#### POULTRY

- Herb Brined Breast of Chicken stuffed with kale, toasted focaccia and feta, served with roast butternut squash cream.
- Roulade of Chicken rubbed with arugula and pumpkin seed pesto, seasonal fruit chutney.
- Roulade of Apple Cider Brined Turkey Breast rubbed with arugula and pumpkin seed pesto, thyme and sage gravy, cranberry chutney.

#### BEEF & PORK

- Filet of Beef, Roast Shiitake & King Oyster Mushrooms with pepper jus.
- Herb & Garlic Slow Roasted Beef with Lake of Bays Ale and caramelized onion jus.
- Herb & Pepper Crusted Fillet of Beef with BBQ jus.
- Pepper & Thyme Crusted Pork Tenderloin with apple and rye whiskey jus.
- Ancho Braised Beef Short Ribs

#### VEGETABLES

- Herb Sautéed Leeks, Carrots & Seasonal Vegetables
- Squash & Roasted Root Vegetable Purée
- Roast Beets & Young Shallots

## SHARING PLATTERS

All platters serve 15 to 20 people unless otherwise indicated.

### CIBOULETTE ET CIE'S SAVOURY DIPS 46

A selection of our house dips, served with freshly made croustade and breads.

### CRUDITÉS & HOUSE DIPS 48

Freshly cut seasonal crudités served with our house curried mayonaise dip and celery dip.

### HOUSE ANTIPASTO 55

Marinated olives, pickled mushrooms, balsamic drizzled asiago cheese and house made ricotta.

### WITH CHARCUTERIE: add 55

Dolce Lucano salami, prosciutto and taralli biscuits.

### MEDITERRANEAN 55

Hummus, tomato eggplant jam and feta tzatziki, served with EVOO focaccia crisps.

### ARTISANAL CHEESE 70

Includes three half-pound wedges of Canadian artisanal cheeses arranged on our wooden platter and accompanied by roasted almonds, house made Italian mustard fruits, seasonal pickles and EVOO focaccia crisps and bread.

### FRENCH CHARCUTERIE 100

Smoked white fish, rillettes, saucisson sec, Ermite bleu cheese (from Quebec), house made grainy mustard and Italian mustard fruits.

### SURF & TURF 120

Thyme and garlic grilled flank steak or hangar steak with garlic and lemon sautéed prawns and house made chimichurri. Serves 12 people.

## ORDERING INFO

### TO PLACE YOUR ORDER:

**CALL:** 705-245-0410

OR

**EMAIL:** catering@cibouletteetcie.ca

We will contact you to confirm your order. 48 hour notice is preferred, but call us if you need something in a pinch and we will see what we can do for you!

Special dietary concerns? Just call us!

### Interested in corporate or personal entertaining?

Our studio can accommodate up to 35 people for cocktails, a moveable feast, or for plated sit-down dinners for your family, friends or staff.

Allow us to plan, prepare and serve your corporate or personal dinner on our premises, so you can spend more time with your guests.

**Please Note:** that we pride ourselves on using the best ingredients and as in season as possible. We reserve the right to substitute any items that we feel do not meet our standards.



**CIBOULETTE ET CIE**  
a food shop

248 King Street, Midland, ON L4R 3M3  
t. 705-245-0410  
www.cibouletteetcie.ca

**CIBOULETTE ET CIE**  
a food shop

## CATERING MENU



SOCIAL

248 King Street, Midland, ON L4R 3M3  
t. 705-245-0410  
www.cibouletteetcie.ca