

FUNKY COCKTAIL-APPETIZERS PARTY

\$97.00 from 6-12 guests

\$87.00 from 12 to 16 guests

\$77.00 from 17 guests and up

THE MENU

Mise en bouche /Appetizers

1 kind = 2.5 bites / person

(Please pick 8 kinds according to your linking!)

1. Port duck mousse, raisins soaked in sherry and pistachio praline
2. Brie, kiwi and maple caramelized pecans on walnut oil crouton
3. Snail and leek in creamy garlic sauce
4. Shelley of duck foie gras, quince jelly and pistachio praline
5. Mini Brie (or goat cheese) croustade, drizzle of white truffle oil, honey caramelized onions and roasted pine nuts
6. Smoked salmon on a bagel, crème fraîche citrus and capers, black truffle salt and caviar
7. Tartlet à la Bourguignonne (crispy bacon, mushroom, leek, veal demi-glace)
8. Warm Paillet goat cheese (chèvre chaud), honey and balsamic syrup and nut oil
9. Sautéed shrimp, white wine, parsley and wild garlic, MCHÉF way!
10. Mini skewer of filet mignon with Iranian spices, a little bit of tenderness!
11. Mini skewer of saffron chicken and shallot yogurt sauce
12. Smoked salmon rillettes, MCHÉF way with avocado, fried shallots and mango...Sweet and lovely!
13. Seared moon scallops with citrus butter sauce and fried shallots
14. Fried stuffed lobster ravioli, Ginger Beurre Blanc
15. Fried stuffed ravioli with duck confit, cognac veal demi-glace
16. Tartlet of duck leg confit and cognac veal demi-glace, very trendy in Nice FR
17. Roll of Prosciutto, pear, lemon, arugula, Parmigiano Reggiano and pine nuts
18. Seared duck foie gras, mango carpaccio and salsa verde
20. Mini burger kebab lamb, harissa spread and old cheddar cheese
21. Shrimp salad in a jar, orange, cherry tomato, avocado, mango and sesame emulsion
22. Mini sandwich pressed with shredded duck confit and orange sauce
23. Baguette merguez, harissa spread and onion confit
24. Beet Jar, green apple, goat cheese, maple praline pecan and fresh herbs
25. Seared tofu, raw beet and daikon, dragon sauce

***NEW VEGETARIAN MENU

MOUTH WATERING APPETIZERS, please choose 8 kinds!

(10 choices = 2 bites per person)

1. Moroccan eggplant caviar on crispy pita chips with paprika
2. Goat cheese diamond with glossy honey, crunchy hazelnuts
3. Warm bruschetta with spinach, roasted pine nuts and white cheese
4. Verrine of beet, green apple, praline pecan, mint and coriander
5. Chantilly of avocado and white wine sautéed shrimp with mango carpaccio
6. Moon of seared scallop, citrus butter sauce and fried shallots
7. Smoked Salmon tartar, MCHÉF way, creme fraiche with lemon & capers
8. Parmesan shortbread, rosemary and roasted pine nuts
9. Fried ravioli stuffed with lobster, ginger beurre blanc
10. Grilled tofu cube, sliced daikon, sesame emulsion
11. Jar of orange and fennel salad with pistachio praline



12. Ratatouille bites, creme fraiche with lemon and mint
13. Burger of lentil patty, harissa spread, arugula and confit tomato cherry
14. Skewers of bocconcini pearl, cherry tomato, spicy olive and basil emulsion
15. Jar of the best chickpea salad you ever tasted, Moroccan way

Sweet bites! My grandma's recipes!

(Choose 2 sweet bites please)

1 kind = 2.5 bites / person

1. Mary 's Brownies and sugar cream fudge icing
2. CHOCO BIJOUX of Marie
3. Mini - cakes Ode to Joy (Mocha)
4. Mini - cakes Princess Diana (Vanilla, raspberry and white chocolate icing)
5. Mini - cakes Champs Elysees (Vanilla, whipped cream and wild berries)
6. Fruity, Caramel, Chocolaty Verrine



Gourmet gifts are offered to all guests at the end of the reception!



MCHEF® offers you the following possibilities:

- Fresh quality products at all times
- Culinary preparation at home or business
- Wine & Food pairing suggestion according to your budget
- Basic kitchen cleaning at the end of the reception
- Gourmet Gifts for all guests
- Guaranteed success of your event
- Chef Marie brings her equipment.
- Dishes and Rentals are not provided but we accompany you with the rental list.
- The event is a 5 hour-service.
- \$150.00/hour is charged for each additional hour (no partial hours).
- Waiters, Mixologist or Sommelier are extra costs and are not included in the service. For service below 6 guests, 1 waiter is required. For service between 8 to 12 guests, 2 waiters are required. For a service over 13 guests, it may vary from 3 to 5 waiters depending on the nature of the service and the event.
- All services are payable to MCHÉF LLC. by cash, check, credit card (extra charge of 3%) or by PayPal (3%).
- Travel costs may apply if the location of the service is more than 30 minutes away from zip code 89123.
- Gratuity is at the discretion of the client.

NEW CHEF IN LAS VEGAS

Chef Marie is a French Canadian Chef on a mission since 1996 in making the cooking experience a fun event for the pleasure of taste buds: colors, flavors, sprinkles with an entertaining culinary event at the “**Rendez-Vous**”! Chef Marie has developed a line of organic filler-free allergy-free herbs and spices. Chef Marie is an R&D expert specialized in allergens, a cookbook author, an international show guest, a conference speaker and a recent host of her podcast titled MCHÉF® Burst of Flavors

Here is the description of my enterprise:

MCHEF LLC.
www.mchef.com

Since 1999, Chef Marie-Dominique Rail has been involved in Montreal's French cuisine and restaurants. She also composes music for the piano and offers to play at culinary events and in your home as part of the MCHEF© gastronomical experience. Her culinary style is traditional French cuisine combining Mediterranean and Middle Eastern perfumes. Her cuisine is a burst of flavors! MCHEF© invites you to live a unique gastronomical and musical experience!



Chef Marie-Dominique Rail offers In-home personalized catering services: 5 to 8 Course Signature Gourmet Events, 4 Course Gourmet Buffet, Cocktail Dîatoire and Cooking Demonstrations. Newly introduced is MCHEF mobile, the perfect portable kitchen for the business environment capable of preparing Express 3-5 Course Meals and Cocktail Dîatoire for meetings and corporate events. In addition, gourmet gifts are offered to each of your guests as part of a MCHEF© event. MCHEF© invites you to live a unique gastronomical and musical experience!

CHOCO-BIJOUX are offered to each guest as gourmet gifts just for the souvenir of this special event gathered with your colleagues, your friends!

