



Culinary Artistry for All Occasions

Catering Package 2009

Chef Michael R. Wilson

Mail: 146 Enfield Crescent
Winnipeg MB R2H 1A9

Telephone: 204.793.5368

Email: bonnecuisine@mts.net

Website: www.bonnecuisinebymichael.ca

For all your corporate, private and in-home food experiences.

Catering Policies

Payment

Upon confirmation of the menu, the clients will be required to pay a deposit of 50% of the estimated costs to reserve the event date. The remaining balance is due on the event date. All food, beverage, rentals, linens, staff and any other charges are subject to all applicable taxes. If your group is tax-exempt, a copy of the tax exempt certificate must be submitted to *Bonne Cuisine by Michael* upon payment of the event deposit. Payment can be made by cash or cheque, made payable to *Bonne Cuisine by Michael*.

Cancellation

In the event of a cancellation, the deposit **will not** be refunded. However, it may be used for a future event, and there is no time restraint as to when it can be used.

Gratuity

Based on the industry standard, a 15% gratuity will be added to all full-service functions.

Attendance

Attendance must be confirmed no less than one week prior to the event date and may be increased up to 24 hours prior to the event date. The charge per person is based on the final confirmation of attending guests.

Equipment Rentals

Any rentals not provided by *Bonne Cuisine by Michael* will be an additional charge. Dishes, cutlery, glassware, serving pieces, linens, table cloths, utensils, bar ware, ice, etc. are available at a per person rental charge. Rates vary depending on style of set-up (i.e. sit-down dinner, buffet dinner or cocktail reception). Rentals that are used at the event are returned to *Bonne Cuisine by Michael* with the staff on event day.

Staff Service

Our professional staff is well groomed and trained to meet your needs. Charges for on-site personnel are as follows: serving staff at \$12 per hour, Service Coordinator at \$15, Junior Chef at \$15 per hour and Executive Chef at \$30 per hour. Minimal charge per staff is 4 hours per function.

Bar Service

Bonne Cuisine by Michael can provide alcoholic beverage service for your event provided arrangements are made for permits, etc., and all other regulations under the M.L.C.C. are followed.

Transportation Fee

A fee may be applicable if the catered function location is beyond the City of Winnipeg's perimeter highways. A charge of \$2.00 per kilometer may be applicable. Please note that staff hours are charged from the time they leave the City limits until they return.

Note: prices listed in this package are subject to change without notice.

Event Styles

Brunch

In the comfort of your home or a site of your choice, enjoy the array of dishes available: roulades, frittatas, French toast, roasted potatoes, sausages, bacon, fresh fruit, specialty cheeses & pâtés, fresh baked breads, pastries, assorted juices, fresh gourmet coffee, etc. All that is required is for you to entertain your guests and enjoy the day; *Bonne Cuisine by Michael* staff will take care of the rest.

Cocktail Reception

Chose from a wide selection of savory and sweet hors d'oeuvres which can be passed or displayed – or a combination of both. The menu is yours to create and can include a carving or flambé station, a decadent dessert table, and gourmet coffee service.

Sit Down Dinner

Dinner menu personally designed for your event, starting with 3-course meal menus which may include hors d'oeuvres, soups, salads, entrees and desserts. Your guests remain seated while *Bonne Cuisine by Michael* staff serve each course.

Buffet Dinner

What a great opportunity to offer a combination of hot and cold items for your guests. Dinner menu personally designed for your event, starting with a basket of fresh baked bread and finishing with a lovely dessert display. Your guests have a great variety of items to indulge in, and *Bonne Cuisine by Michael* staff are there to provide assistance.

Specialty Event

Culinary Artistry for All Occasions designed and created to meet your needs. Whether it's a dinner theater, themed event (e.g. Paris in Spring, Manitoba Surf 'n Turf), Bat Mitzvah, memorial reception, in-home cooking class, wedding or retirement celebration, or a "just because" event, you provide us the event details and *Bonne Cuisine by Michael* will create a menu special for your celebration.

Prepared Meals

Clients have requested we help them out with their weekday dinner dilemmas. *Bonne Cuisine by Michael* offers a variety of meals that are prepared to order in our kitchen and delivered to your freezer (with heating instructions) for those evenings when there is just not enough time to prepare a home-cooked meal. The meals are customized to the client's requirements including dietary needs and portions per sitting. Please refer to page 18 for a sampling of available prepared meals.

Bonne Cuisine by Michael prides itself in designing a unique menu for each catered event. We will be pleased to work with you to fulfill your culinary needs. Please call us at (204) 793-5368 or send us an email at bonnecuisine@mts.net for more details. We look forward to doing business with you!

Savory Hors D'œuvres

*Prices range from \$13.50 to \$34.50 per dozen
OR \$2.25 to \$5.75 per guest for parties larger than 20 guests*

Bruchetti with Roma tomatoes, mushrooms, black olives, Romano cheese and fresh basil

–

Corn Fritters with honey jalapeno & pineapple dip

–

Curried Vegetarian Spring Rolls served with plum sauce

–

Mushu Chicken in a wonton wrapper, hoisin & sesame lime dip

–

Smoked Duck Breast on mini sweet-potato pancakes topped with sour cherries

–

Slow Roasted Pork Tenderloin Canapés with apple cranberry relish

–

Smoked Pork Loin Medallions on crostini with mango chutney

–

Lamb Titaki Skewers with Raita (mint yogourt dip)

–

West Cost Crab Cakes with mango relish, lime & cilantro sauce

–

Smoked Salmon & Caper canapés with lemon dill cream

–

Tequila & Lime Prawns with fresh herbs or Szechwan style

–

Spicy Pan Seared Yellow Fin Tuna with dipping sauce

–

Smoked Salmon on rye crostini topped with a saffron honey dill glaze

–

Maple Glazed Salmon Gravlox with fresh dill served on corn cakes

Assorted Platters

\$3.50 to \$12.50 per guest for parties larger than 20 guests

Fresh Fruit Platter served with a sweet minted crème fraîche

–

Crudities & Creamy Dip

–

Italian Style Antipasto Platter with a variety of smoked meats,
cheeses, roasted peppers, onions and olives

–

Hot Spinach and Artichoke Dip served with home-made breads

–

Layered Cheese Mold with blackberry purée, balsamic roasted vegetables
with fresh basil, served with specialty breads & crackers

–

Baked Brie en Croûte with sweet roasted apples, cinnamon and dried cranberries
served with crostinies and crackers

–

Specialty Cheeses and Pâtés Platter

served with appropriate condiments & home-made breads

–

Cold Poached Seafood Platter with Whole Decorated Salmon,
Baby Shrimp & White Fish Terrines

–

Assorted Sandwich Platter served on specialty and home-made breads
with a variety of innovative classic fixings

–

Create-Your-Own Sandwich Platter

includes a good variety of specialty and home-made breads,
domestic and imported sliced meats and cheeses, appropriate condiment and
fillings such as vine ripe sliced tomatoes, lettuce, onions, sprouts and pickles

–

Assorted Fancy Sandwiches Platter

with a mixture innovative and English-style classic fillings

Soups

\$1.95 to \$2.95 per guest for parties larger than 20 guests

Prices for plated dinner items may vary.

Apricot Lentil

–

Butternut Squash & Apple with crème fraîche and radicchio

–

Consommé with julienne vegetables

–

Roasted Corn Chowder

–

French Onion

–

Curried Parsnip & Coconut

–

Roaster Red Pepper

–

Potato Leek

–

Sweet Potato Peanut

–

Potato & Spinach

–

Cream of Spinach Soup

–

Vegetable Minestrone

–

Wild Rice & Mushroom

–

Beer & Cheddar

–

Beef Barley

–

Lobster Bisque

–

Light Seafood Bisque with shrimp & scallops

Salads

\$1.50 to \$2.00 per guest for parties larger than 20 guests

Prices for plated dinner items may vary.

Wild Mixed Greens with a Choice of Dressings

–

Assorted Greens with seasonal berries, sugar glazed almonds & honey lime vinaigrette

–

Boston Salad with oranges, pecans tossed with a red onion & grapefruit vinaigrette

–

Boston Bib & Spinach Salad with mimosa dressing, mandarins, sun dried cranberries & toasted almonds

–

Wild Spring mixed salad garnished with roasted beets served in an orange & vanilla bean vinaigrette

–

Field Greens with marinated calamari, capers, tomato, black olives & peppers
tossed with Italian vinaigrette

–

Warm crusted Brie paired with wild mixed greens finished with raspberry vinaigrette

–

Gourmet Greens tossed with Thai vinaigrette dressing & crispy bean thread noodles

–

Hearts of Roman Caesar Salad with shaved Romano cheese

–

Baby Potato Salad with Dijon & fresh herbs

–

Country Potato Salad

–

Greek-Style Marinated Vegetable Salad

–

Mediterranean Salad with tomatoes, cucumber, feta cheese & olives

–

Roasted Vegetables & Fresh Herbs Pasta Salad finished in a balsamic and orange dressing

–

Roasted Summer Vegetable Salad finished in balsamic & olive oil marinade
topped with fresh basil and toasted pine nuts

–

Wild Mushroom Salad with a hint of cilantro

–

Pad Thai Salad with Tofu, eggs, baby shrimp & scallops

–

Seafood Penne with fresh dill & lime dressing

–

Baby Shrimp & Fresh Dill Pasta Salad in a creamy citrus vinaigrette

–

Rotini & Smoked Salmon Salad in a red onion & fresh dill cream dressing

For all your corporate, private and in-home food experiences.

146 Enfield Crescent, Winnipeg (Manitoba) R2H 1A9 ~ 204.793.5368 ~ bonnecuisine@mts.net

Potatoes, Rice, etc.

\$1.00 to \$2.50 per guest for parties larger than 20 guests

Prices for plated dinner items may vary.

Croquette Potatoes

-

Mini Baked Potatoes served with caramelized onions

-

Yukon Gold and Smoked Yam Mashed Potatoes

-

Porcini and Horseradish Mashed Potatoes

-

Asiago Garlic Mashed Potatoes

-

Parsnip Creamed Potatoes

-

Horseradish & Roasted Garlic Creamed Potatoes

-

Roast Potatoes with Rosemary & Garlic

-

Sundried Tomato & Gorgonzola Potatoes

-

Baby New Potatoes with fresh herbs

-

Chili Cilantro Roast Potatoes

-

Scallop Potatoes

-

Gorgonzola & Chive Scallop Potatoes

-

Stuffed Baked Potato with sour cream & green onions

-

Potato & Leek Torte

-

Yukon Gold Potatoes Layered With Caramelized Onions, Roma Tomatoes and Fresh Basil

-

Wild Rice Pilaf

-

Curry Couscous with Tropical Fruit

-

Coriander Steamed Basmati Rice

-

Wine Infused Jasmine Rice

-

Risotto Milanese

-

Home-made Fresh Sage Stuffing

-

Home-made Stuffing with spiced sausage, dried fruit, pecans and fresh sage

For all your corporate, private and in-home food experiences.

146 Enfield Crescent, Winnipeg (Manitoba) R2H 1A9 ~ 204.793.5368 ~ bonnecuisine@mts.net

Vegetables

\$1.00 to \$1.75 per guest for parties larger than 20 guests

Prices for plated dinner items may vary.

Colorful Array of Seasonal Vegetables

–

Bouquet of Spring Vegetables

–

Steamed Vegetables with fresh herbs

–

Sautéed Buttered Carrots or Honey Glazed

–

Braised Red Cabbage with Apples & Raspberries

–

Assorted Grilled Vegetables

–

Sesame (Oriental) Stir Fry

–

Roasted Root Vegetables

–

Ratatouille

–

Herbed Zucchini & Carrots

Vegetarian Dishes

\$3.00 per guest for parties larger than 20 guests

Prices for plated dinner items may vary.

Bombay Coconut Curried Vegetable Ragout

–

Roasted Vegetable Lazagna

–

Grilled Eggplant & Zucchini with plum tomato & fresh Basil sauce

–

Organic Roasted Vegetables with plum tomatoes & fresh basil wrapped in phyllo pastry

Chicken

\$3.25 to \$4.50 per guest for parties larger than 20 guests

Prices for plated dinner items may vary.

Lemon Fresh Herb Roasted Chicken

–

Braised Chicken Cordon Blue Style

–

Breast of Chicken finished in a red wine & sour cherry sauce

–

Grilled Chicken finished with a lemon Tarragon sauce

–

Roasted Chicken with saffron and cinnamon

–

Bombay Chicken simmered in green curry & coconut milk
with fresh apple and raisins, garnished with fried bananas

–

Breast of Chicken slow roasted in plum tomatoes & fresh basil

–

Chicken Pieces with wild mushroom brandy sauce

–

Coq-au-vin

(chicken pieces slow braised in a rich red wine & pork rind demi glaze)

–

Fire Roasted Half Chicken with honey & fresh herbs

–

Carved Turkey served with natural gravy and home-made cranberry sauce

Seafood

\$4.50 to \$9.00 per guest for parties larger than 20 guests

Prices for plated dinner items may vary.

Poached Salmon with lemon fresh dill butter sauce

–

BBQ Whole Side of Salmon finished au natural or in a white wine crème sauce

–

Delicately Poached Salmon finished with a champagne & saffron crème sauce

–

Jumbo Prawns Szechwan

(prawns flash-seared with garlic, ginger, leek & sesame oil and glazed with a spicy Szechwan sauce)

–

Red Snapper Medallions in a fresh fruit & ginger and mango salsa

–

Sesame Crusted Yellow Fin Tuna Medallions with a sweet Soya-lime glaze

–

Curried Haddock with pineapple

–

Local Fresh Pickerel served in a red wine and berry sauce

–

Teriyaki Seafood Stir Fry

–

Scallops, Prawns, Salmon & Crab with a velvety seafood or fresh tomato sauce

–

West Coast Seafood Lazagna

Beef, Lamb, Pork

\$4.00 to \$7.95 per guest for parties larger than 20 guests

Prices for plated dinner items may vary.

Grilled Beef Tenderloin Medallions with a blueberry demi glaze

–

Beef Bourguignon (made from a slow reduction of natural beef stock)

–

Beef Stroganoff (Traditional) finished with a rich herb sour cream

–

Thai Style Beef with bite size pieces of Angus beef with garlic, spinach, green chili & fresh vegetables

–

Organic Beef & Lamb Stew braised in a rich lamb stock finished with fresh mint & shallots

–

Herb Crusted Beef Tenderloin finished in a red wine and roasted shallot sauce

–

Roasted Rosemary Lamb au natural

–

Slow Roasted Rack of Lamb finished in a red wine and fig sauce

–

Apricot Brandy Pork Pieces

–

Maple Honey Glaze BBQ Ham Medallions

–

Manitoba Bison Medallions served in a red wine and berry sauce

For all your corporate, private and in-home food experiences.

146 Enfield Crescent, Winnipeg (Manitoba) R2H 1A9 ~ 204.793.5368 ~ bonnecuisine@mts.net

Presentation & Carved Items

\$4.25 to \$8.00 per guest for parties larger than 20 guests

Boneless Whole Roasted Chicken or Turkey
stuffed with wild rice, spinach & roasted peppers with white wine demi glaze

–

Flambé Chicken Tenders in Pernod

–

Certified Angus Baron of Beef

–

Herb Crusted New York Strip Loin

–

New York Strip Loin with a Five Peppercorn Sauce

–

Prime Rib of Beef au Jus

–

Mustard Herb Crusted Strip Loin

–

Slow Roasted Beef Tenderloin (Chateaubriand)

–

Slow Roasted Prime Rib

–

Honey BBQ Pork Loin

–

Stuffed Leg of Lamb marinated in shallots, Dijon & fresh mint

–

Flambé Prawns & Scallops in Apple Brandy

–

Home-made Gravlox or Smoked Salmon

–

Salmon Wellington stuffed with scallop mousse, fresh spinach & shitake mushrooms

Desserts

\$3.95 to \$8.95 per guest for parties larger than 20 guests

Prices for plated dinner items may vary.

Île Flottante topped with orange caramel,
served with a variety of French pastries

–

Mixed Fruit Trifle with fresh whipped cream

–

Trio of Gelato with fresh fruit

–

Croquebouches filled with Grand Marnier cream
served with home-made chocolate pieces

–

Exotic Fruit Platter served with a sweet minted crème fraîche

–

Bourbon Pumpkin Cheese Cake served with fresh fruits and cranberry orange sauce

–

Chèvre Cheesecake with praline chocolate & poached mandarins garnished with spun sugar

–

Espresso Crème Brûlée served with fresh fruits

–

Duet of Espresso Crème Brûlée & Lemon Tart
with spun sugar & milk chocolate truffle

–

Mini Apple Cinnamon Tarts garnished with fresh fruit

–

Mini Lemon Tarts topped with caramelized sugar

–

Bitter Chocolate Tart with crème anglaise

–

Chocolate Crème Brûlée with raspberry coulis & crème anglaise

–

Warm Chocolate Fondants with chocolate sauce & cinnamon gelati

–

Chocolate Cigars with armenac ice cream & coffee sauce

–

Warm Chocolate Poppy Seed Torte
with fresh vanilla bean ice cream & seasonal berry garnish

–

Bittersweet Orange Brandy Chocolate Terrine with Chantilly cream

–

Double Chocolate cookies

–

Warm Chocolate Cranberry Pudding
finished in a Winnipeg cream cheese custard

OR finished in a fresh orange and vanilla bean orange caramel sauce

For all your corporate, private and in-home food experiences.

Continental Breakfast Menu

Cost is \$4.50 per guest

Muffins, Scones & Croissant served with butter and preserves
Fresh Fruit Platter served with a sweet minted crème fraîche
Granola & Yogourt

Also Available: Assorted Juices, Milk, Coffee & Tea

Luncheon (cold) Sampler Menu #1

Cost is \$12.00 per guest

Assorted Sandwich Platter **OR** Create-Your-Own Sandwich Platter
Baby Potato Salad with Dijon & fresh herbs
Vegetables & Dip
Relish & Pickles Platter
Fresh Fruit Platter served with a sweet minted crème fraîche
Dainties, Squares and Cookies

Luncheon (hot) Sampler Menu #2

Cost is \$15.00 per guest

Assorted Mixed Greens with choice of dressings
Mediterranean Salad with tomatoes, cucumber, feta cheese & olives
Fresh Bread Display & Butter
Lemon Fresh Herb Roasted Chicken
Wild Rice Pilaf
Colorful Array of Fresh Vegetables
Assorted Desserts & Dainties

Luncheon (hot) Sampler Menu #3

Cost is \$17.00 per guest

Assorted Mixed Greens with choice of dressings
Seafood and Fresh Herb Pasta Salad
Fresh Bread Display & Butter
Beef Bourguignon
Yukon Gold and Smoked Yam Mashed Potatoes
Colorful Array of Fresh Vegetables
Assorted Desserts & Dainties

Also Available: Assorted Juices, Soft Drinks, Bottled Water, Coffee & Tea

Cocktail Reception Sampler Menu #1

Cost is \$8 per guest (based on 20 guests or more)

Specialty Cheeses and Pâtés Platter
Smoked Salmon Canapés with lemon dill cream served on rye
Bruchetti with Roma tomatoes, mushrooms, black olives, Romano cheese and fresh basil
Lamb Titaki Skewers with Raita (mint yogourt dip)

Cocktail Reception Sampler Menu #2

Cost is \$10 per guest (based on 20 guests or more)

Slow Roasted Pork Tenderloin Canapés with apple cranberry relish
Baked Brie en Croûte with sweet roasted apples, cinnamon and dried cranberries
Exotic Fruit Platter served with a sweet minted crème fraîche
Assorted Dainties & Squares

Cocktail Reception Sampler Menu #3

Cost is \$15 per guest (based on 20 guests or more)

Slow Roasted Pork Tenderloin Canapés with apple cranberry relish
Smoked Salmon & Caper Canapés with lemon dill cream
Italian Style Antipasto Platter with a variety of smoked meats, roasted peppers and olives
Specialty Cheeses Platter
Exotic Fruit Platter served with a sweet minted crème fraîche
West Coast Crab Cakes with mango relish, lime & cilantro sauce

Cocktail Reception Sampler Menu #4

Cost is \$21 per guest (based on 20 guests or more)

Baked Brie en Croûte with sweet roasted apples, cinnamon and dried cranberries
Hot spinach and artichoke dip served with home made breads
Crudities & Dip
Smoked salmon & caper canapés with lemon dill cream
Lamb Titaki Skewers with Raita (mint yogourt dip)
Bruchetti with Roma tomatoes, mushrooms, black olives, Romano cheese and fresh basil
Tequila & Lime Prawns with fresh herbs or Szechwan style
Curried vegetarian spring rolls served with plum sauce
Corn Fritters with honey jalapeno & pineapple dip
Croquembouche filled with Grand Marnier cream and served with home-made chocolate pieces
Mini lemon tarts topped with caramelized sugar

(Plated, 3-Course) Dinner Sampler Menu #1

Cost is \$18.95 per guest (based on 20 guests or more)

Fresh Made Bread Basket served with butter
Boston Bib & Spinach Salad with mimosa dressing, mandarins, cranberries & toasted almonds

⊙

Lemon Fresh Herb Roasted Chicken
Wild Rice
Roasted Root Vegetables & Honey-Glazed Carrots

⊙

Duet of Mini Lemon Tarts topped with caramelized sugar &
Mini Apple Cinnamon Tarts garnished with fresh fruit

(Buffet) Dinner Sampler Menu #2

Cost is \$25.00 per guest (based on 20 guests or more)

Fresh Made Bread Display & Butter
Greek & Marinated Vegetable Salad
Wild Mixed Greens with a Choice of Dressings
Seafood Penne with Fresh Dill & Lime Dressing
A Unique Inspired Relish Tray
European Cheese with Assorted Crackers
Crudities & Dip
Certified Angus BBQ Baron of Beef (carving station)
Delicately Poached Salmon finished w/a white wine saffron crème sauce
Roast Potatoes with Rosemary & Garlic
Rice Pilaf
Colorful Array of Seasonal Vegetables
Bitter Sweet Chocolate Mousse Tower with Chantilly Crème & Fresh Fruits

(Plated, 3-Course) Dinner Sampler Menu #3

Cost is \$27.00 per guest (based on 20 guests or more)

Fresh Made Bread Basket served with butter
Wild Mixed Greens and Roasted Spring Vegetables served with orange vanilla bean vinaigrette

⊙

Grilled Chicken finished with a lemon Tarragon sauce
Croquette Potatoes
Fresh Seasonal Vegetables

⊙

Espresso Crème Brûlée served with fresh fruits

(Plated, 4-Course) Dinner Sampler Menu #4

Cost is \$40.00 per guest (based on 20 guests or more)

Spicy Pan Seared Yellow Fin Tuna with dipping sauce

⊙

Fresh-Made Bread Basket served with butter

Wild Spring Mixed Salad served with honey-lime vinaigrette & sugar-glazed almonds

⊙

Herb Crusted Beef Tenderloin finished in a red wine and roasted shallot sauce

Yukon Gold and Smoked Yam Mashed Potatoes

Festive Vegetables

⊙

Trio of gelato with fresh fruit

(Plated, 6-Course) Dinner Sampler Menu #5

Cost is \$75.00 per guest (based on 20 guests or more)

Maple Glazed Salmon Gravlox with fresh dill served on corn cakes

Fraser Valley Smoked Duck Breast with a blueberry compote served on a wild rice fritter

⊙

Fresh-Made Bread Basket served with butter

Wild Mixed Greens with Marinated Garden Vegetables finished in wildberry vinaigrette

⊙

East Coast Scallop Timble & Winnipeg Gold Eye on a Vegetable Confit
served with a tarragon & vermouth crème

⊙

Saskatoon Berry Sorbet

⊙

Slow Roasted Local Bison Loin finished in a spiced wine reduction
served with Red Skin Horseradish Creamed Potatoes,
White Truffle Vegetable Ratatouille & In-Season Local Fresh Vegetables

⊙

Warm Chocolate Cranberry Pudding finished in cream cheese custard