

PAIN au LAIT



ASCARHG.COM

PAIN AU LAIT MENU @ \$25 per person

MINIMUM OF 12 PEOPLE

SALADS – SELECT 2

GRILLED ROMAINE

Lemon, caper and anchovy dressing/pecorino romano/ crispy shallots

BABY SPINACH SALAD

Beet vinaigrette/dried cranberries/ricotta salata/ mini focaccia croutons

RED CABBAGE SLAW

Granny smith apple/cider vinaigrette/parsley/ sunflower seeds (GF)

FARRO SALAD

Rosemary/charred cauliflower/champagne vinaigrette (VG)

QUINOA TABULE

Cherry tomatoes/pickled turnip/pickled cucumber/mint/ parsley/tahini dressing/crispy chickpeas (VG/GF)

THE DESSERT – CHOOSE 1

LEMON MASCARPONE CREAM PARFAIT

With Galliano macerated berries (GF)

CHOCOLATE HAZELNUT TRIFLE

Hazelnut Bavarian cream + gianduja crunch

DULCE DE LECHE BANANA BUDINO

With Cocoa crumb

TIRAMISU PARFAIT

LEMON POSSET

Almond praline + berries

COCONUT LIME AND STRAWBERRY PARFAIT (VG, GF)

PAIN AU LAIT SANDWICHES x 2.5 per person

Order guidelines – 12 – 25 select 3 sandwiches, 26 – 50 select 4 sandwiches, 51 + select 5 sandwiches

PULLED PORK

Spice rubbed & slow roasted/bbq sauce/crispy shallots

CHICKEN SALAD

Chopped chicken/dried cranberries/granny smith apple/chopped red onion/lemon/Greek yogurt/mayo

EGG SALAD

Egg/mayo/celery leaf/minced shallot/ green onion/Dijon

AVOCADO + WHITE BEAN

White bean mash/scallion/avocado puree/ marinated zucchini/arugula (VG)

MINI LOBSTER ROLL

Shredded lettuce/remoulade dressing + supp. \$4 per person

SHRIMP SALAD

Green goddess dressing, radish, pea shoots + supp. \$4 per person

SHAVED ROAST BEEF

Arugula/horseradish mayo

Legend – VG = vegan, GF = gluten free





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