

MAISON SELBY

Catering Package





Enchanté!

Ever dream of hosting your next celebration at a bustling French bistro in Burgundy or treating guests to an elegant coursed affair in Paris? Maison Selby makes your event *rêves* a reality with our modern interpretation of timeless French cuisine. Celebrating traditional European techniques, our playful yet polished persona shines through each and every thoughtfully prepared plate. Highlighting fresh, local ingredients with precision and refinement, our chefs work to craft the perfect bistro-inspired menu for any occasion, while our talented service team takes care of the warm hospitality for which Oliver & Bonacini is renowned.

Enjoy delicately plated canapés, savour rich and flavourful entrées or indulge in one of our irresistible sweet treats as you admire the crisp linens, towering candlesticks and exceptional ambiance. And would it even be France without *le vin*? From celebratory bubbly to impeccably paired wines, our event specialists and beverage team work in lockstep to ensure no glass goes empty. With our new catering operation, every detail is considered. We can't wait to explore the endless possibilities Maison Selby has in store for your next celebration and look forward to thrilling your guests at any venue you please. À bientôt!

Sustainability Commitment

As one of Canada's leading hospitality organizations, we understand that the choices we make every day have an impact, not only on our guests, but on the farmers who produce our food and the land and waters where our food is grown. Our goal is to take the lead on developing and implementing sustainable policies that make a positive social and environmental impact, promoting a culture of sustainability in our kitchens, event venues and offices.



Canapés

Vegetarian

Minted Pea Gougère lemon ricotta, basil, chilies	4
French Onion Pissaladière Gruyère, puff pastry	4
Leek & Gruyère Quiche	4
Ratatouille & Chèvre Tartlet olive oil, fine herbs	4.5
Eggplant Caviar cumin buckwheat lavash	4.5

Seafood

East Coast Oysters pineapple mignonette	4.5
Smoked Trout & Cucumber crème fraîche, fennel pollen	4.5
Moules Frites white wine emulsion, crispy fingerlings	4.5
Smoked Salmon Crêpe chive crème fraîche	5
Tuna Tartare new potato, tapenade	5

Meat

Pork Belly & Savoury Cruller maple Dijon glaze	4.5
Chicken Liver Parfait toasted brioche, cornichon	4.5
Beef Tartare & Gaufrette paprika mayonnaise, egg yolk	5
French Onion Brisket Slider Dijonnaise, Gruyère	5
Lamb Kofta tomato, cinnamon, lemon	5



Dinner

Starters

Truffle Mushroom Soup porcini crème	15
Caesar Salad Romaine, croutons, Niçoise olives, chopped egg	15
Escarole Salad walnuts, pickled onion, Dijon mustard dressing	16
Salade de Fines Herbes Champagne vinaigrette, butter lettuce, brioche	16
Prosciutto & Marinated Melon whipped ricotta, crostini, marinated tomato, olive oil, vincotto	19
Duck Liver Parfait marmalade, baguettes	19

Mains

Roasted Courgette spiced quinoa, basil, lentils du Puy	32
Baked Dorade Provençale ratatouille, tapenade, sauce vierge	36
Trout Meunière haricots verts, pommes écrasées, beurre noisette	37
Coq au Vin pearl onions, lardons, mushrooms, pomme purée	38
Bœuf Bourguignon braised short rib, pomme purée, crispy onions	44
Steak 'Frites' garlic-rubbed strip loin, haricots verts, crispy fingerlings, red wine jus	48

Desserts

Lemon Tart meringue, raspberries	14
Whipped Brûlée sponge toffee, fresh berries	14
Milk Chocolate Hazelnut Pavé chocolate Génoise, hazelnut buttercream, passion fruit	15
Dark Chocolate Marquise torched meringue, seasonal fruit compote, brown butter crumb	15



Stations

Poached Trout haricots, toasted almonds, fine greens	17
Parisian Gnocchi ratatouille, Gruyère, olive oil	18
Steak Tartare Dijon, capers, baguette crisps	18
Tuna Niçoise haricots, fingerling potato, quail egg, black olive	18
Bœuf Bourguignon pomme purée, crispy onions	21



Wine List

Sparkling

Montelliana Prosecco, Veneto, IT	60
Cave Spring 'O&B Sparkle & Buzz', Niagara, ON	69

White

2019 Castorani 'Volparo Bianco' Trebbiano, Abruzzo, IT	50
2017 Cave Spring 'O&B White', Niagara, ON	52
2017 Jean-Luc Colombo 'Les Abeilles' Blanc, Côtes du Rhône, FR	70
2017 Mauperthuis 'Saint-Bris' Sauvignon Blanc, Burgundy, FR	88
2018 Batard Langelier 'Polaris' Muscadet Sèvre & Maine, Loire Valley, FR	80
2016 Domaine Muré Pinot Gris, Alsace, FR	100
2017 Olivier Leflaive 'Les Sétilles' Bourgogne Chardonnay, Burgundy, FR	120

Red

2017 Castorani 'Volparo Rosso' Montepulciano, Abruzzo, IT	50
2017 Cave Spring 'O&B Red', Niagara, ON	52
2020 Luigi Bosca 'La Linda' Malbec, Mendoza, AR	60
2019 Parducci Cabernet Sauvignon, Mendocino County, CA	70
2019 Clos del Rey 'Le Sabina' Côtes du Roussillon Villages, Languedoc-Roussillon, FR	100
2016 Charles Joguet 'Silènes' Chinon, Loire Valley, FR	105
2018 Pearce Predhomme Pinot Noir, Willamette Valley, OR	110



Cocktails

Selby Sangria	16
Dillon's Selby pineapple honey gin, Angostura bitters, white wine, pineapple, honey, lemon, orange	
À Bientôt	16
Dillon's Selby berry bliss liqueur, Angostura bitters, Peychaud's bitters, vermouth blanc, amontillado, Dillon's Selby strawberry rhubarb vodka	
Bon Voyage	18
framboise, Aperol, vermouth orange, lemon, Angostura bitters, Dillon's Selby gin	
The Paper Plane	18
Bulleit bourbon, Aperol, Amaro Nonino, citrus	
The French 75	17
Tanqueray No. Ten gin, lemon, sparkling wine	
The Sidecar	17
Torres 10 Year Old brandy, triple sec, lemon juice	
Spirit Free	
Lemon Ginger	8
ginger beer, maple lemonade	
Seedlip Citrus	12
cranberry, lemon	

