

Promenade Bistro Christmas Planner 2011

Hot- Hors D'Oeuvres

(Price Per Dozen)

Curried Chicken Wontons

\$20

Vegetarian Spring Rolls

\$18

Coconut Crusted Tiger Prawns with Mandarin Sauce

\$26

Wild Mushroom & Gruyere Tartlets

\$18

Chicken Jambonette with soy honey glaze

\$24

Skewers of chicken satay (peanut sauce)

\$20

Asian Beef skewers

\$20

Parmesan risotto balls with marinara sauce-

\$18

Cold- Hors D'Oeuvres

(Price Per Dozen)

Citrus Ahi Tuna Tartar with sundried tomatoes

\$27

Crepes with smoked salmon and crab

\$20

Mini Crabcakes with Red Pepper Aioli

\$20

House smoked salmon and capers on baked baguette

\$17

Avocado bruschetta

\$16

Promenade Bistro

Lunch Plated Service

*Served with bread, butter, soup du jour, starch (choose one) and vegetables (choose two)
Please choose only one Entrée item for the entire group*

Served until 3p.m.

All Proteins grown in Manitoba

Chicken Breast

Searched air chilled Breast of Chicken sausage and Pork \$23.00

Coq-au Vin

Wine braised local chicken with lardon bacon, mushrooms, pearl onions and wine \$23.50

Fresh Locally Caught Char

Manitoba fresh Arctic Char served with a white fish caviar Beurre Blanc garlic \$23.00

Crown Roast of Pork

Tarragon and Dijon mustard rubbed pork served with tarragon apple sauce 6oz \$17.50

Manitoba Beef Strip loin

Served with Chasseur sauce with Mushrooms, Garlic, Onion and Tomato 6oz \$26.50

Beef Tourtière

Slowly braised bison in a rich sauce baked in a puff pastry pie until golden.

Served with Foie gras Gravy \$21.00

Beef Bourguignon

Searched beef stew with onions, carrots and red wine \$25.00

-Dessert-

\$5.95 per person

Vanilla Crème brûlée

Quebec Maple Syrup Sugar pie

Bourgeois latte-Chocolate mouse with Calvados whipped cream

Maple Pecan Tart

Promenade Bistro

130-C Provencher Blvd | Wpg | MB | R2H 0G3 food@promenadebistro.com 204.233.7030
[360 views](#) | www.promenadebistro.com

Plated Dinners

Promenade offers you the opportunity to put together your very own 3 course meal.

All selections include baked breads and butter

First Course

-Soup-

(Please Select One Option)

Minestrone

Vichyssoise – Cream of Potato and Leek (Served Hot or Cold)

Hominy Corn Chowder

Cream of Carrot, Orange and Dill

Five Roasted Greenland Garden Tomato

Cream of Wild Mushroom with Olive Tapenade

Cream of Roasted Cauliflower

Fort Garry Beer and Bothwell Cheddar Cheese

French Split Pea Soup with Bacon

French Onion Soup with Bothwell Cheese Crouton

-Salad-

(Please Select One for an Additional \$6)

Campfire Caesar

Grilled romaine lettuce hearts with Caesar vinaigrette, fried capers, parmesan cheese, peppered lemon wedge and roasted garlic cloves.

French Niçoise

Baby field greens tossed with dill vinaigrette and tipped with green beans, cherry tomatoes, hard boiled egg and black olives

Dessert

(Please Select One)

Vanilla Crème brûlée

Quebec Maple Syrup Sugar pie

Maple Pecan Tart

Promenade Bistro

Main Course

(Please Select One)

Additional entrée choices can be available with a preorder and a surcharge of \$1.50 per person

Preserved Tomato Stuffed Chicken

Supreme breast of chicken stuffed with basil and air dried tomatoes served with basil garlic cream.

\$30.00

Chasseur Chicken

Pan seared local chicken topped with a Hunters sauce of mushroom, shallots, white wine and herbs

\$31.00

Voyageur Stuffed Chicken

Supreme breast of chicken stuffed with bacon, shallots and Holland Manitoba Oka cheese, served with maple cranberry sauce.

\$32.00

Arctic char

Seared fresh Garson Manitoba arctic char with coconut grapefruit béarnaise sauce.

\$32.00

Fraîche salmon

Seared Wild king salmon topped with lemon crème fraîche and baked to finish.

\$33.00

Vegetable Strudel

Grilled vegetables wrapped in Filo pastry served on wild mushroom risotto

\$31.75 (Vegan Friendly)

-Starch-

(Select one)

Oven roasted potatoes

Yukon gold mashed potatoes

Truffled mashed potatoes

(\$1.00 upcharge items below)

White and Wild Rice with

Mushroom and Onions

Stuffed Potato with Bacon & Cheese

New potato poutine

-Vegetables-

(Select two)

Roasted mixed vegetables

Green bean almandine

Glazed carrots with dill

Grilled asparagus

Spaghetti squash with green

peas

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Served with Foie gras Gravy \$21.00

Beef Bourguignon

Searched beef stew with onions, carrots and red wine \$25.00

-Dessert-

\$5.95 per person

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Bourgeois latte-Chocolate mouse with Calvados whipped cream

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Cream of Roasted Cauliflower

Fort Garry Beer and Bothwell Cheddar Cheese

French Split Pea Soup with Bacon

French Onion Soup with Bothwell Cheese Crouton

-Salad-

(Please Select One for an Additional \$6)

Campfire Caesar

Grilled romaine lettuce hearts with Caesar vinaigrette, fried capers, parmesan cheese, peppered lemon wedge and roasted garlic cloves.

French Niçoise

Baby field greens tossed with dill vinaigrette and tipped with green beans, cherry tomatoes, hard boiled egg and black olives

Dessert

(Please Select One)

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Quebec Maple Syrup Sugar pie

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Fraîche salmon

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\$33.00

Vegetable Strudel

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\$31.75 (Vegan Friendly)

-Starch-

(Select one)

Oven roasted potatoes

Yukon gold mashed potatoes

Truffled mashed potatoes

(\$1.00 upcharge items below)

White and Wild Rice with

Mushroom and Onions

Stuffed Potato with Bacon & Cheese

New potato poutine

-Vegetables-

(Select two)

Roasted mixed vegetables

Green bean almandine

Glazed carrots with dill

Grilled asparagus

Spaghetti squash with green

peas

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Five Roasted Greenland Garden Tomato

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Cream of Roasted Cauliflower

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French Split Pea Soup with Bacon

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-Salad-

(Please Select One for an Additional \$6)

Campfire Caesar

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French Niçoise

Baby field greens tossed with dill vinaigrette and tipped with green beans, cherry tomatoes, hard boiled egg and black olives

Dessert

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\$33.00

Vegetable Strudel

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\$31.75 (Vegan Friendly)

-Starch-

(Select one)

Oven roasted potatoes

Yukon gold mashed potatoes

Truffled mashed potatoes

(\$1.00 upcharge items below)

White and Wild Rice with

Mushroom and Onions

Stuffed Potato with Bacon & Cheese

New potato poutine

-Vegetables-

(Select two)

Roasted mixed vegetables

Green bean almandine

Glazed carrots with dill

Grilled asparagus

Spaghetti squash with green

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(Please Select One Option)

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Hominy Corn Chowder

Cream of Carrot, Orange and Dill

Five Roasted Greenland Garden Tomato

Cream of Wild Mushroom with Olive Tapenade

Cream of Roasted Cauliflower

Fort Garry Beer and Bothwell Cheddar Cheese

French Split Pea Soup with Bacon

French Onion Soup with Bothwell Cheese Crouton

-Salad-

(Please Select One for an Additional \$6)

Campfire Caesar

Grilled romaine lettuce hearts with Caesar vinaigrette, fried capers, parmesan cheese, peppered lemon wedge and roasted garlic cloves.

French Niçoise

Baby field greens tossed with dill vinaigrette and tipped with green beans, cherry tomatoes, hard boiled egg and black olives

Dessert

(Please Select One)

Vanilla Crème brûlée

Quebec Maple Syrup Sugar pie

Maple Pecan Tart

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(Please Select One)

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\$32.00

Fraîche salmon

Seared Wild king salmon topped with lemon crème fraîche and baked to finish.

\$33.00

Vegetable Strudel

Grilled vegetables wrapped in Filo pastry served on wild mushroom risotto

\$31.75 (Vegan Friendly)

-Starch-

(Select one)

Oven roasted potatoes

Yukon gold mashed potatoes

Truffled mashed potatoes

(\$1.00 upcharge items below)

White and Wild Rice with

Mushroom and Onions

Stuffed Potato with Bacon & Cheese

New potato poutine

-Vegetables-

(Select two)

Roasted mixed vegetables

Green bean almandine

Glazed carrots with dill

Grilled asparagus

Spaghetti squash with green

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French Niçoise

Baby field greens tossed with dill vinaigrette and tipped with green beans, cherry tomatoes, hard boiled egg and black olives

Dessert

(Please Select One)

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Preserved Tomato Stuffed Chicken

Supreme breast of chicken stuffed with basil and air dried tomatoes served with basil garlic cream.

\$30.00

Chasseur Chicken

Pan seared local chicken topped with a Hunters sauce of mushroom, shallots, white wine and herbs

\$31.00

Voyageur Stuffed Chicken

Supreme breast of chicken stuffed with bacon, shallots and Holland Manitoba Oka cheese, served with maple cranberry sauce.

\$32.00

Arctic char

Seared fresh Garson Manitoba arctic char with coconut grapefruit béarnaise sauce.

\$32.00

Fraîche salmon

Seared Wild king salmon topped with lemon crème fraîche and baked to finish.

\$33.00

Vegetable Strudel

Grilled vegetables wrapped in Filo pastry served on wild mushroom risotto

\$31.75 (Vegan Friendly)

-Starch-

(Select one)

Oven roasted potatoes

Yukon gold mashed potatoes

Truffled mashed potatoes

(\$1.00 upcharge items below)

White and Wild Rice with

Mushroom and Onions

Stuffed Potato with Bacon & Cheese

New potato poutine

-Vegetables-

(Select two)

Roasted mixed vegetables

Green bean almandine

Glazed carrots with dill

Grilled asparagus

Spaghetti squash with green

peas

Promenade Bistro

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