



DOMAINE DE L'ANGE-GARDIEN

To Greet Your Guests With Style

HORS D'OEUVRES AND PLATTERS

3 hors d'oeuvres per person	\$6.25
4 hors d'oeuvres per person	\$7.25
5 hors d'oeuvres per person	\$8
Hot maple Brie (10-12 pers)	\$38
Hot bacon and cheese dip (10-12 pers)	\$38
Vegetable and dip platter (20-25 pers)	\$40
Fresh fruit platter (20-25 pers)	\$55
Fresh strawberry and fresh cream platter (20-25 pers)	\$55
Chocolate covered strawberry platter (20-25 pers)	\$60
Cheddar cheese and brie platter (20-25 pers)	\$60
Fine cheese platter (20-25 pers)	\$85
Pâtés and terrine platter (20-25 pers)	\$80

COCKTAIL

Non-alcoholic punch	\$3.50
Apple cider	\$6.50
Alcoholic punch	\$5
Sangria	\$6
Sparkling wine	\$7
Open Bar	(Bar tab)
Toonie bar	(Bar tab)



WINE DURING MEAL

Honor toast (1 glass of house wine) (Lab and Arbolencia)	\$6.50
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Our house wines

Lab,Arbolencia	\$23
Vivolo Di Sasso, Lindeman's Bin 65	\$26
Domaine Paul Mas, Barefoot Pinot Grigio	\$30
Mirassou, Fumées Blanches	\$34

** Possibility of SAQ wine selection

