

Private Dining  
Le Dîner

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Can Can Brasserie



*Can Can would like to thank you for your interest in hosting your private events and special occasions in our Private Dining Rooms. We invite you to look at our menu offerings, and we are delighted to work with you to create a warm and memorable experience...*

# WINE

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Can Can would like to share with our guests the unique excitement of French classic and regional wines, and their natural companionship with the simple, classic cuisine of France's traditional brasseries.

Along with the insight of our Sommelier, Bob Talcott, we will work with you to explore the pleasures of French wines and make selections that will be well-suited to your individual needs and tastes, as well as provide the perfect accompaniment to your meal...

Champagne      Loire      Alsace      Beaujolais  
Burgundy      Rhône      Bordeaux

## **TIER 1**

RANGE OF WINES BETWEEN \$38 - \$42 PER BOTTLE  
*(AVERAGE \$9.50 - \$10.50 PER GLASS)*

## **TIER 2**

RANGE OF WINES BETWEEN \$43 - \$48 PER BOTTLE  
*(AVERAGE \$10.75 - \$12 PER GLASS)*

## **TIER 3**

WINES UPWARDS OF \$49 PER BOTTLE

# HOSTED BAR

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## HOSTED CLASSIC BAR

Smirnoff Vodka

Beefeater's Gin

Dewar's Scotch

Jim Beam Bourbon

Powers Irish Whiskey

Bacardi Rum

José Cuervo Gold

Imported & Domestic Bottled Beer

(Based On Current Availability)

*\$5.50 Beer*

*\$7.00 Drink*

## HOSTED PREMIUM BAR

Absolut Vodka

Tanqueray Gin

Chivas Regal Scotch

Maker's Mark Bourbon

Canadian Club Whiskey

Captain Morgan's Rum

Sauza Tres

Imported & Domestic Bottled Beer

(Based On Current Availability)

*\$6.50 Beer*

*\$8.00 Drink*

## TOP SHELF HOSTED BAR

Grey Goose Vodka

Bombay Sapphire Gin

Glenlivet 12 yr. Scotch

Knob Creek Bourbon

Crown Royal Canadian Whisky

10 Cane Rum

Herradura Silver

Imported & Domestic Bottled Beer

(Based On Current Availability)

*\$7.50 Beer*

*\$9.00 Drink*

# OYSTER BAR

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## CREVETTES

Shrimp  
Dozen ... \$18.00  
1/2 Dozen ... \$12.00

## PALOURDES

Clams  
Dozen ... \$9.00  
1/2 Dozen ... \$5.00

## MOULES

Mussels  
Dozen ... \$5.00  
1/2 Dozen ... \$3.00

## HUÎTRES

Oysters  
Dozen ... \$20.00  
1/2 Dozen ... \$12.00

## CALMAR

Citrus Marinated Calamari  
2 oz ... \$3.50  
4 oz ... \$6.00

## HOMARD

1/2 or Whole Lobster  
Market Price  
à la carte

## Sauces

Mignonette, Cocktail Sauce, Tarragon Aioli & Lemon Wedges

## Oyster Bar

A selections of Oysters, Shrimp, Clams, Mussels, Lobster and  
Citrus Marinated Calamari, To start off your social event.

We will work with you to customize your spread.

Perfect for an intimate gathering or a larger celebration.

# HORS D'OEUVRES

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## RIVERS

Cured Salmon / \$3  
*atop house-made Brioche*

Smoked Trout Crêpes / \$4

Crispy Frog Legs / \$5

## FROMAGE

Walnuts & Brie / \$3

Goat Cheese Mousse / \$4  
*atop Endive*

## WILD / VOYAGE

Figs / \$3  
*stuffed with Goat Cheese*

Fingerling Potatoes / \$4  
*with Black Truffles*

Wild Mushroom Poppers / \$5

## BOULANGERIE

Tartines / \$3

*White Bean Spread, Roast Tomato & Sherry, and Walnuts & Brie*

Gougères / \$4

*Gruyère Cheese & Soft Spicy Salami*

Duck Pâté / \$5

## FIELD / FARM

Duck Confit / \$3  
*atop Apple Chip*

Pork Rillettes / \$4  
*with Onion Jam*

Escargot / \$5  
*Garlic Parsley Butter*

## CRAVES (fried)

Sweet Potato Fritters / \$3  
*based on seasonal availability*

Mini Crab Cake / \$4

Mushroom Truffle Balls / \$5

## TRADITIONAL

Mini Croque Monsieur / \$3

Mini Quiche / \$4

Savory French Toast / \$5

## GARDEN FRESH

Eggplant Caviar / \$3  
*based on seasonal availability*

Artichoke Mousse / \$4  
*based on seasonal availability*

Crudités / \$5  
*Bagna Cauda*

## OCEANS

Shrimp Cocktail / \$3

Roast Scallop / \$4

Calamari / \$5

## NAKED / RAW

Oysters - current / \$3

Beef Tartare Spoons / \$4  
*Herbed Crostini, Dijon & Shallots*

Tuna Tartare Spoons / \$5

## COUPÉ EN TRENCHES

Smoked Salmon / \$5

Roasted Pork Loin / \$6

Herb Crusted Beef Hanger Loin / \$7

**Priced Per Piece**

# DINNER

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## Three Course Dinner

**\$59**

Soup or Salad

Entrée

Dessert

## Four Course Dinner

**\$69**

Soup or Salad

Appetizer

Entrée

Dessert

## Chef's Table

**\$80**

Amuse

Seasonal Soup

Appetizer

Regional Entrée Selection

Cheese Course

Dessert

*Iced Tea, Coca-Cola, Sprite & Ginger Ale are included with your dinner.  
A Chef's Selected Hors d'Oeuvres Package is available to complement your event.  
Pricing does not include taxes (11%) or gratuity (20%).*

## **SOUPS & SALADS**

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### **Mix of Young Greens**

*Herbs, Shallots & House Vinaigrette*

### **Salad of Beets**

*Mâche, Goat Cheese, Walnuts & Walnut Vinaigrette*

### **Duck Tart Salad**

*Sour Cherries, Pecans, Manchego Cheese, Greens, Sage Vinaigrette & Prosciutto*

### **Blood Orange Salad**

*Blood Oranges, Arugula, Pistachios, Yellow Beets, Quinoa, & Honey Pink Peppercorn Vinaigrette*

### **Onion Soup Gratinée**

### **Soup du Jour**

*Based on Seasonal Selection*

*We invite you to select two options for your guests to choose from at your event.*

## **APPETIZERS**

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### **Moroccan Spiced Roasted Sea Scallops**

*Sweet and Sour Lentils, Citrus Segments, Sesame Purée, & Orange Aioli*

### **Chestnut Pasta Ravioli with Braised Beef**

*Carrots, Celery, Leeks, & Pearl Onions with Apple Beef Jus*

### **Beef Tartar**

*Fried Oysters & Lemon Aioli*

*We invite you to select two appetizers for your guests to choose from at your event.  
Appetizers may be substituted in Course 1 as part of a 3 Course menu for \$5 per guest.*

# TRADITIONAL ENTRÉES

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## Coq au Vin Rouge

*Chicken Marinated in Red Wine, Sweet Potato, Cranberries, Buttered Pecans,  
Baby Carrots, Roasted Fingerling Potato, & Red Wine Chicken Jus*

## Rosemary Basted Rockfish

*Wild Mushrooms, Fennel, Herb Dumplings, Bok Choy, White Asparagus, & Almond Broth*

## Grilled Hanger Steak

*Potatoes Gratinée & Bordelaise Sauce*

## Cheeseburger with Frites

*Roquefort, Gruyere, Cheddar*

## Cassoulet

*Duck Confit, Braised Chicken and Lamb, Sausage, Tomatoes, White Beans, & Sherry Gastrique*

## Sole Meunière

*Sautéed Spinach, Parsley Potatoes, Capers & Lemon Brown Butter Sauce*

## Salmon au Poivre

*Goat Cheese Polenta Purée, Roasted Root Vegetables and Wild Mushrooms, & Spiced Red Port Sauce*

## Butternut Squash Risotto

*Roasted Winter Squash, Fennel, Leeks, Cippolini Onion, & Wild Mushrooms*

*We invite you to select three entrees for your guests to choose from at your event.*

# FROMAGE

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## CHEESE PLATE

*Choice of 3 served with Olives and Fruit Compote*

### GOATS' MILK CHEESE

Montrachet with Herbs

*A white chevre from Burgundy, with a soft, moist and creamy texture and a mildly tangy flavor.*

### COWS' MILK CHEESES

Saint André (soft-ripening rind)

*Crafted in Coutances, in the Normandy region of northwestern France, St. Andre is a pasteurized cow's milk cheese made from a triple cream and covered with a satiny, edible rind. It has a soft buttery texture and tastes like an intense version of brie.*

Saint Nectaire (washed rind)

*A popular, French cheese from the region of Auvergne, Saint Nectaire has a purple-gray rind with an unevenly textured grain. Its inside is elastic and smooth and boasts a mild flavor with an acidic tang and a finish of nuts and spices.*

Chimay "a la Biere" (washed rind)

*Its natural rind is bathed in Chimay Trappist beer so that its incomparable flavour flatters the palate and the nose.*

### BLUE CHEESE

Fourme d'Ambert

*Also a cows' milk cheese with blue veining and a natural, bloomy rind, the Fourme d'Ambert has a creamy and firm pâté. It is one of the mildest of all blue cheeses.*

## **DESSERTS**

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### **Chocolate Caramel Crème Brûlée**

Banana Rum Caramel, Chocolate Peanut Butter Ice Cream & Chocolate Meringue

### **Fleur de Sel Chocolate Cake**

Dark Stout Ice Cream, Chocolate Vanilla Sauce & a Chocolate Chocolate Chip Sablée

### **Funnel Cake**

Caramel Ice Cream, Warm Lemon Sauce & Caramel Popcorn

### **Goat Cheese Crème Caramel**

Raspberry Balsamic Ice Cream, Balsamic Caramel Sauce & Walnut Cake

### **Crispy Apple Pie**

Vanilla Ice Cream, Apple Caramel & Spicy Pecans

*We invite you to select two desserts for your guests to choose from at your event.*

*All of our desserts are house-made by our Pastry Chef, Cornelia Moriconi.*

## **COFFEE & BEVERAGES**

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### Soda & Iced Tea

Coco Cola, Diet Coke, Sprite, Ginger Ale, & Iced Tea  
Included

### Signature Coffee Service

Herbal Tea, Regular or Decaffeinated Coffee  
\$3.50 ea

### Juice & Milk

Orange Juice, Tomato Juice, Cranberry Juice, Lemonade,  
Whole Milk, 2% Milk, Skim Milk or Soy Milk  
\$3.00 ea

### Cappuccino & Espresso

À la Carte  
\$4.50 ea

### Bottled Waters

Perrier & Evian  
\$4.00 per bottle

### Gourmet Coffee Station

Regular & Decaffeinated Coffee & Herbal Teas  
Steamed Milk & Fresh, Vanilla Whipped Cream  
Chocolate Shavings, Cinnamon Sticks & Citrus Zest  
\$6.50 per guest