

Private Dining  
Le Déjeuner

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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**

# LUNCH

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## **Three Course Lunch**

**\$30**

Seasonal Soup or Mix of Young Greens

Entrée

Dessert

## **Chef's Table Lunch**

**\$45**

Amuse

Seasonal Soup or Mix of Young Greens

Plats de la Semaine

Dessert

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

# ENTRÉES

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## Entrée Salades & Tartines

### Grilled Chicken Salad

*Granny Smith Apples, Honey Parsnips, Glazed Walnuts, Arugula, & Spiced Honey Vinaigrette*

### Grilled Salmon Salad

*Pecorino, Baby Romaine, Brioche Crouton, & Caesar Style Vinaigrette*

### Roast Chicken Salad

*Spiced Butter Pecans, Poached Cranberries, Spiced Citrus Vinaigrette, & Sage Aioli*

### Quiche de la Semaine

*Mix of Young Greens*

*We invite you to select three entrées from among our crêpe, salad, sandwich and tartine selections*

# ENTRÉES

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## **Sandwiches, Crêpes, etc.**

### **Croque Monsieur**

*Classic Ham & Cheese served with a Béchamel Sauce*

### **Croque Madame**

*Croque Monsieur with the addition of a Fried Egg*

### **Shrimp Roll**

*House Bacon, Bibb Lettuce, Tomato, Rémoûlade, & Crispy Onion Strings*

### **Cheeseburger with Frites**

*Roquefort, Gruyère, or Cheddar*

### **Winter Squash Crêpe**

*Butternut, Acorn and Spaghetti Squash with Red Pepper Chutney & Sweet Potato Peanut Purée*

### **Chicken Crêpe**

*Roasted Mushrooms, Cauliflower, Leek with Mushroom & Sherry Purée*

### **Braised Lamb Crêpe**

*Artichoke, Fennel, Bok Choy, Chickpea Crêpe & Shiitake Vinaigrette*

*We invite you to select three entrées from among our crêpe, salad, sandwich and tartine selections*

# DESSERTS

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## **Chocolate Raspberry Tart**

Raspberry Chip & Raspberry Coulis

## **Pecan Crêpes**

Banana Filling, Caramel Sauce & Candied Pecans

## **Profiteroles**

Chocolate Chambord Sauce & Blackberries

## **Chocolate Panna Cotta**

Beet Chips, Chocolate Orange Anglaise & Crispy Orange Slice

*We invite you to select 2 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, Grape Fruit, 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**