

Private Dining  
Sunday Brunch

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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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## BRUNCH COCKTAILS

Classic Bellini

\$7.50

Mimosa

\$7.50

Pomegranate Fizz

\$8.50

## BRUNCH REMEDIES

### Can Can's Classic

#### Bloody Mary

House Vodka with Celery & Lemon

#### Coastal Mary

House Vodka with *Clamato* Juice  
and a Poached Shrimp

#### Tropical Mary

Absolut Citron Vodka, Tomato/Fresh Juice  
Blend with a salted rim and fruit garnish

### Breakfast Martini

House Gin, Cointreau with Bonne Maman  
Orange Marmalade, served with a Madeleine

#### Bloody Demon

Absolut Peppar with pickled Green Beans  
and a "Red Hot" Rim

#### Thai Mary Up

House Vodka, Tomato Juice, Worcestershire,  
Lemon and muddled Thai Basil and Cucumber

## PREMIUM HOSTED BAR

Absolut Vodka

Tanqueray Gin

Glenlivet 12 yr. Scotch

Maker's Mark Bourbon

Canadian Club Whiskey

Captain Morgan's Rum

Imported & Domestic Bottled Beer  
(Based On Current Availability)

*\$6.50 Beer \$8.00 Drink*

## TOP SHELF HOSTED BAR

Grey Goose Vodka

Bombay Sapphire Gin

Chivas Regal Scotch

Knob Creek Bourbon

Crown Royal Canadian Whisky

Mount Gay Extra Old Rum

Imported & Domestic Bottled Beer  
(Based On Current Availability)

*\$6.50 Beer \$9.00 Drink*

# FRUIT DE MER

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## **Crevettes**

Shrimp  
Dozen .....\$36.00  
1/2 Dozen .....\$18.00  
Each .....\$3.00

## **Huîtres**

Oysters  
Dozen .....\$36.00  
1/2 Dozen .....\$18.00  
Each .....\$3.00

## **Palourdes**

Clams  
Dozen .....\$12.00  
1/2 Dozen .....\$6.00

## **Coquilles**

Citrus Marinated Bay Scallops  
2 oz .....\$3.50  
4 oz .....\$6.00

## **Moules**

Mussels  
Dozen .....\$12.00  
1/2 Dozen .....\$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, Scallops and Lobster.  
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

\$3

Cured Salmon

atop house-made brioche

\$4

Smoked Trout Crêpes

\$5

Crayfish Salad

## FROMAGE

\$3

Pan Seared Cheese Polenta

\$4

Goat Cheese Mousse

atop Endive

\$5

Savory Crème Brûlée

## WILD / VOYAGE

\$3

Figs

dolloped with Mascarpone

\$4

Fingerling Potatoes

with Black Truffles

\$5

Foie Gras Morrel Poppers

## BOULANGERIE

\$3

Tartines

White Bean Spread or Roast Tomato & Sherry

\$4

Gougères

savory puff pastry filled with Gruyère Cheese

\$5

Foie

pipéd onto house-made Brioche

## FRESH VEGETABLES

\$3

Carrot Salad

\$4

Celery Root Apple Rémoulade

\$5

Crudités

Bagna Cauda

## CRAVES (fried)

\$3

Seafood Croquette

\$4

Mini Crab Cake

\$5

Mushroom Truffle Balls

## TRADITIONAL

\$3

Mini Croque Monsieur

\$4

Mini Quiche

\$5

Savory French Toast

with Fruit Compote

## FIELD / FARM

\$3

Duck Confit

atop Apple Chip

\$4

Pork Rilette

with Onion Jam

\$5

Escargot

Garlic & Parsley Butter

## OCEANS

\$3

Shrimp Cocktail

\$4

Roast Scallop

\$5

Calamari

## NAKED / RAW

\$3

Oysters - current

\$4

Tartar Spoons

\$5

Beef Tartare

Herbed Crostini, Dijon & Shallots

## SWEETS

\$3 - \$5

Fruit, Citrus or Chocolate

**Priced Per Piece**

# BRUNCH

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## Brunch

**\$35**

Includes:

### **CHEF'S SELECTION OF HOMEMADE PASTRIES**

All of our pastries and breads are made, in house, by our Master Baker, Phil Hodal.

Les Croissants

Croissants aux Amandes

Pain au Chocolat

Briôche

Coffee Cake

Scones

Madeleines

Biscotti

Muffins

### **ENTRÉE**

Selections Include...

Quiche

Crêpes

Les Oeufs

Les Salades

Tartines & Sandwiches

Cereales & Fruit

### **DESSERT**

All of our desserts are made, in house, by our pastry chef, Cornelia Moriconi.

*Regular or Decaffeinated Coffee, as well as Steeped & Herbal Teas, are included with your brunch.*

# ENTRÉES

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## QUICHE

### **Quiche Lorraine**

Bacon & Caramelized Onion

### **Quiche du Jour**

## CRÊPES

### **Ham & Gruyère**

### **Nutella Crêpe**

Banana & Hazelnut

## LES OEUFS

### **Eggs Benedict**

Ham & Hollandaise Sauce

### **Pepper Smoked Brisket Hash**

Peas, Carrots, Yukon Gold Potatoes & Haricot Vert

## LES SALADES

### **Mix of Young Greens**

Herbs, Shallots & House Vinaigrette

### **Grilled Chicken Salad**

Arugula, Snap Peas, Fava Beans, Cherry Tomato,  
Bacon, & Red Wine Vinaigrette

### **Salad of Beets**

Mâche, Goat Cheese & Walnut Vinaigrette

## CEREALES & FRUIT

### **French Toast Pavé**

House-Made Brioche

### **Granola**

Fresh Fruit & Yogurt

### **Grapefruit Brûlée**

1/2 Grapefruit with Caramelized Sugar

## TARTINES, SANDWICHES, ETC.

### **Croque Monsieur**

Classic Ham & Cheese topped with Béchamel Sauce

### **Croque Madame**

Croque Monsieur with the addition of a Fried Egg

### **Monté Cristo**

Ham, Turkey, & Gruyère on Brioche French Toast with Butter and Maple Syrup

# DESSERTS

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## **Raspberry Cream Puffs**

Warm Lemon Sauce with Fresh Raspberries

## **Chocolate Chess Tart**

Bavarian Cream, Fudge & Caramel Custard Sauce

## **Chilled Peach Soup**

Blueberry and Almond Ravioli & Fresh Fruit

## **Watermelon Carpaccio**

Blackberry Chiboust & Watermelon-Blackberry Salsa

*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 & Signature Coffee Service**

Coco Cola, Diet Coke, Sprite, Ginger Ale, Iced Tea,  
Herbal Tea, Regular or Decaffeinated Coffee

**Included**

### **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**

**\$6.50 per guest**

#### **Classic Mocha**

Drip Coffee & Hot Chocolate,  
topped with Whipped Cream

#### **Café Français**

Caramel, Vanilla, Espresso & Steamed Milk,  
topped with Whipped Cream & Walnut Brittle

#### **Froid Français**

Iced Espresso, Milk and Caramel Sauce

#### **Iced Hot Chocolate**

our house-made Hot Chocolate served  
over ice with Whipped Cream and  
Dusted with Cocoa Powder

#### **Tortue de Mer**

our house-made Hot Chocolate flavored  
with Salted Caramel & topped with a  
home-made Marshmallow

#### **Chocolate Grand-Mère**

our Hot Chocolate flavored with dark Molasses &  
topped with a brûléed Marshmallow