

# Le2<sup>e</sup>

un concept

## VERTIGO

*Bien manger, bien boire, ensemble*

### THE COLD CANAPÉS

FIXED PRICE FOR 12 PORTIONS  
MINIMUM OF 12 PORTIONS PER ITEM

#### OYSTERS

Served with citrus and herb mignonette sauce

#### THAI BEEF TATAKI

Homemade teriyaki sauce, sesame seeds, green shallots, chili pepper and lemon zest

#### CLASSIC BEEF TARTARE

French shallots, pickles, capers, Dijon mustard, tabasco and olive oil

#### VERTIGO SALMON TARTARE

Miso, green shallots, tempura and cilantro

#### TABBOULEH ✓

Parsley, quinoa, fresh herbs, edamame and poppy seed vinaigrette

#### BEEF TARTARE ✓

Pistachios, fresh herbs and citrus vinaigrette

#### SHRIMP COCKTAIL

Served with homemade cocktail sauce

### CRAVING A LATE-NIGHT SNACK?

FIXED PRICE AT \$54 FOR 12 PORTIONS  
IN MINI FORMAT

#### BEEF BURGERS

#### PORCHETTA SLIDERS

#### CHICKEN & WAFFLES

#### VEGGIE BURGERS ✓

#### SHRIMP ROLLS

#### POUTINE

### THE WARM CANAPÉS

FIXED PRICE FOR 12 PORTIONS  
MINIMUM OF 12 PORTIONS PER ITEM

#### CHEESE POGOS ✓

Served with homemade ketchup

#### CHICKEN DUMPLINGS

Served with spicy mayonnaise

#### PIRI-PIRI SHRIMPS

#### ARANCINI ✓

Fried rice balls stuffed with mozzarella and parmesan, served with homemade tomato and basil sauce

#### CHICKEN TANDOORI SKEWERS

Chicken marinated in Indian spices served with mango chutney

#### FRIED HALLOUMI CHEESE ✓

Served with spicy honey and sesame seeds

#### VEGETABLE SAMOSAS ✓

Served with homemade ketchup

### THE SWEET TREATS

FIXED PRICE FOR 12 PORTIONS  
MINIMUM OF 12 PORTIONS PER ITEM

#### MINI PROFITEROLES

Served with chocolate and hazelnut sauce

#### MINI CANNOLIS

Stuffed with ricotta and mascarpone cheese

#### CAKE POP

Chocolate or maple

#### ASSORTED MACARONS

Chocolate, salted caramel and raspberry  
or  
Maple, pistachios and lemon

#### CHOCOLATE BROWNIES

#### PORTUGUESE TARTS

#### ASSORTMENT OF LITTLE CAKES

### HOW MANY PORTIONS DO YOU NEED?

- For a Happy Hour event, count 6 portions per person.
- For a Happy Hour that extends into the evening, count from 8 to 10 portions per person.
- For a cocktail party, count 8 portions, 1 to 2 stations, and 3 sweet treats per person.

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### OUR STATIONS

#### OYSTER BAR

100 OYSTERS (\$375) 200 OYSTERS (\$700) 300 OYSTERS (\$900)

#### ON ICE \$40

OYSTERS, TARTARE, SALMON SASHIMI, SHRIMP/SCALLOP CEVICHE AND SHRIMP COCKTAIL

#### PASTA BAR \$25

\*INTERACTIVE EXPERIENCE WITH A CHEF\*

YOUR CHOICE OF:

3 TYPES OF PASTA

3 TYPES OF HOMEMADE SAUCES  
AND CHEESES

#### CHARCUTERIE \$22

AND BREADS

#### CHEESES \$24

AND BREADS

#### VEGETABLES \$12

A VARIETY OF SEASONAL VEGETABLES

2 TYPES OF DIP

#### POUTINE \$25

\*INTERACTIVE EXPERIENCE WITH A CHEF\*

HOMEMADE SAUCE AND CHEESE

2 TYPES OF PROTEIN

THE INDICATED PRICES ARE PER PERSON.

A MINIMUM OF 40 GUESTS IS REQUIRED FOR THE STATIONS.

FOR THE INTERACTIVE EXPERIENCES WITH A CHEF, THE DURATION IS

FOR A MAXIMUM OF 2 HOURS.

PLEASE ADVISE US OF ANY FOOD ALLERGIES OR INTOLERANCES.

THE AVAILABILITY OF THE MENU OPTIONS CAN VARY.