



Christmas Brochure

ADD A TASTE OF FRANCE TO YOUR EVENT



2898 BLOOR STREET WEST

Toronto, M8X 1B5

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caferougeonbloor.com

Appetizers



Indulge in Cafe Rouge's exquisite Christmas menu, meticulously crafted with market-fresh ingredients and presented in a diverse array of option, each one a testament to our chefs' passion for culinary excellence.

Appetizers come in 4-6 serving, or in 8-10 serving served on a tray with fresh fruit and arugula

Egg Salmon

\$40/\$56

Vol au vent (Puff pastry) savoury stuffed with egg, smoked salmon, mascarpone and fresh herbs.

Gravlax

\$36/\$50

Savoury éclair, topped with Gravlax, cream cheese, pickle onion and sprouts.

Mushroom delight

\$38/\$53

Tender mushroom filled with a decadent mix of garlic, cherry tomatoes, parley and pesto topped with melted cheddar cheese

Fois Gras

\$42/\$58

Savoury brioche, topped with fois gras, fig and fig preserves .

Fruit Brochette

\$20/\$28

Assorted fresh fruit skewers with:

- Strawberry, cheddar, raisin
- Strawberry, banana, marshmallow
- Raisin, cheddar, raspberry

Mini Quiches Lorraines

\$35/\$55

Bite-sized quiches filled with bacon, onion and Gruyère cheese.

Rosette de Lyon

\$34/\$47

Salami, pickles and Brie cheese on a pain au lait.

Charcuterie

\$55/\$77

Manchego cheese, Brie cheese, Cheddar cheese, Serrano ham, Chorizo sausage, smoked duck, fois gras, Norwegian cinnamon crackers, figs, jam.



Savoury

*Salads and Sandwiches come in 4-6 servings, or 8-10 servings
Salad trays are decorated with fresh fruit and Christmas ornaments*

SALADS

Brussel Sprouts \$42/\$65
Brussel sprouts, roasted chestnuts, onion, pickle and lardon. Served with a lemon poppyseed dressing.

Refresher \$45/\$70
Fresh salad topped with smoked salmon, shrimp, raspberries and cherry tomatoes. Served with lemon dressing.

Smoked Salmon \$45/\$65
Smoked salmon, quinoa, cucumbers, cherry tomatoes, bell pepper and toasted sunflower seeds. Served with lemon juice and olive oil.

Landaise \$50/\$75
Arugula topped with smoked duck, foie gras, roasted potatoes, thyme and cherry tomatoes. Served with apple cider vinegar, dijon mustard, honey and olive oil.

Beet and Pear \$40/\$65
Beetroot, pear, goat cheese and toasted walnuts. Served with balsamic vinaigrette.

SANDWICHES

Parisian \$70/\$110
Smoked ham and Swiss cheese, with dijon mustard, butter and arugula on a sourdough baguette.

Turkey \$70/\$110
Smoked turkey and Swiss cheese, with dijon mustard, butter and arugula on a sourdough baguette.

Chicken \$70/\$110
Chicken salad and Swiss cheese, with dijon mustard, butter and arugula on a sourdough baguette.

Lyonnaise \$70/\$110
Dried saucisson and Brie cheese, with butter and pickles on a sourdough baguette.

Smoked Salmon \$70/\$110
Smoked salmon and cream cheese, with cucumber and arugula on a sourdough baguette.

Tuna \$70/\$110
Tuna salad and arugula on a sourdough baguette.

QUICHE

\$ 27

All quiche are 3-4 servings

Ham and Cheese

Flaky crust and egg based filling. Baked with ham and mozzarella cheese.

Broccoli and Onion

Flaky crust and egg based filling. Baked with broccoli and mozzarella cheese.

Spinach and Mushroom

Flaky crust and egg based filling. Baked with spinach and mushrooms.

Tomato and Artichoke

Flaky crust and egg based filling. Baked with tomatoes and artichoke.

Zucchini and Pepper

Flaky crust and egg based filling. Baked with zucchini and bell pepper.



Desserts & Gifts

*Desserts come in 4, 6 or 8 servings,
Breakfast basket and Gourmet gift basket are decorated with fresh fruit and Christmas ornaments*

CHRISTMAS LOG CAKES

Log cakes 6 servings \$ 60

Black Forest

Dark chocolate mousse on top of 2 layers of flourless chocolate sponge, vanilla cream and cherry jam.

No nuts, flourless

St Honoré

.Decadent white chocolate mousse with a caramel custard center. Finished with mascarpone cream and hazelnut crumble .

Nutcracker

Caramel mousse, mascarpone cream, walnut dacquoise, covered with milk chocolate and nuts,

Mocha

4 servings - \$ 45 / 8 servings - \$ 80

Mocha buttercream with coffee sponge

BREAKFAST BASKET

4-6 servings, or 8-10 servings \$ 60 / \$ 100

A selection of our viennoiserie, brioche, mini quiches Lorraine, and ham & cheese croissants.

GOURMET GIFT BASKET

4-6 servings, or 8-10 servings \$ 170 / \$ 270

Includes : Beet salad, charcuterie board, mini dessert and wine

Wine from either Ontario, France, Portugal or Quebec. Paired with cheese and crackers.

GIFT CARDS

Valued at \$25, \$50 and \$100

**Ordering and payment deadline :
Dec 21, 2024**

Please made your payment by credit card

Thank you and Merry Christmas !



Holiday Hours :

Dec 24 : 7:00am - 4:00pm

Dec 25 : Closed

Dec 26 : 8:00am - 5:00pm

Dec 31 : 7:00am - 4:00pm

Jan 01 : Closed