

Brasserie *M* Mémère



OUR STORY

Brasserie Mémère is a classic French brasserie created by Chef Thomas Cizak. His inspiration comes from his warm childhood memories of his mémère, or "granny" in English, who was culinary trained in Germany. Memories of spending time in the garden with his grandmother planted the love for food and inspired Cizak to embark on a culinary career.

Brasserie **M** Mémère

LARGE GROUP MENU

For Parties of 15 - 40 Guests
Three-Course • \$59 per person

Appetizer

choose two

SALADE JARDIN

*mesclun greens, seasonal vegetables,
tarragon vinaigrette*

SALADE POIRE ET FROMAGE

bibb lettuce, pears, walnuts, blue cheese, onions

ESCARGOTS "PERSILLADE"

garlic-herb butter, rustic bread

PÂTÉ CAMPAGNE

*country pâté, cornichons, mustard,
grilled country bread*

Entree

choose two

SAUMON RÔTI

*scottish salmon, beluga lentils, endive, radicchio,
vaudoan, sweet mustard*

SCHNITZEL FORESTIERE

*pork filet, roasted pee wee potatoes,
roasted onion, wild mushroom sauce*

CONFIT DE CANARD

*duck leg, spaghetti squash,
cipollini onion, pomegranate gastrique*

SALADE CHINOISE

*chopped salad, napa cabbage, romaine, oranges,
water chestnuts, cashews, cilantro, mint,
crispy noodles, black sesame dressing,
soy sesame dressing*

VEGAN BOLOGNESE

*rigatoni, tempeh, jackfruit, mushroom, chive,
nutmeg, oregano, san marzano tomato*

Dessert

choose one

- CRÈME BRÛLÉE • VALRHONA CHOCOLAT POT DE CREME
- KOUIGN AMANN

Menu item and prices subject to change

Brasserie **M** Mémère

LARGE GROUP MENU

For Parties of 15 - 40 Guests

Three-Course • \$78 per person

Appetizer

choose two

SALADE JARDIN

*mesclun greens, seasonal vegetables,
tarragon vinaigrette*

SALADE POIRE ET FROMAGE

bibb lettuce, pears, walnuts, blue cheese, onions

ESCARGOTS "PERSILLADE"

garlic-herb butter, rustic bread

WAGYU STEAK TARTARE

traditional condiments, egg, grilled rustic bread

PÂTÉ CAMPAGNE

*country pâté, cornichons, mustard,
grilled country bread*

Entree

choose two

SAUMON RÔTI

*scottish salmon, beluga lentils, endive, radicchio,
vaudoan, sweet mustard*

SCHNITZEL FORESTIERE

*pork filet, roasted pee wee potatoes,
roasted onion, wild mushroom sauce*

CONFIT DE CANARD

*duck leg, spaghetti squash,
cipollini onion, pomegranate gastrique*

STEAK FRITES

*8oz. cedar river hanger steak, pomme frites,
sauce de maison*

SALADE CHINOISE

*chopped salad, napa cabbage, romaine, oranges,
water chestnuts, cashews, cilantro, mint,
crispy noodles, black sesame dressing,
soy sesame dressing*

VEGAN BOLOGNESE

*rigatoni, tempeh, jackfruit, mushroom, chive,
nutmeg, oregano, san marzano tomato*

Dessert

choose two

- CRÈME BRÛLÉE • VALRHONA CHOCOLAT POT DE CREME
- KOUIGN AMANN • BERRY TARTE

Menu item and prices subject to change

Brasserie **M** Mémère

LARGE GROUP MENU

For Parties of 15 - 40 Guests

Four-Course • \$92 per person

First

choose two

SALADE JARDIN
*mesclun greens, seasonal vegetables,
tarragon vinaigrette*

SALADE POIRE ET FROMAGE
bibb lettuce, pears, walnuts, blue cheese, onions

WAGYU STEAK TARTARE
traditional condiments, egg, grilled rustic bread

PÂTÉ CAMPAGNE
*country pâté, cornichons, mustard,
grilled country bread*

Second

choose two

SOUPE DU JOUR
seasonal soup of the day

ESCARGOTS "PERSILLADE"
garlic-herb butter, rustic bread

MOULES À LA PROVENÇALE
P.E.I. mussels, garlic, thyme, basil, tomato concasse

JUMBO LUMP MARYLAND CRAB CAKE (supp \$6)
young greens, mustard crème fraîche

Third

choose three

SAUMON RÔTI
*scottish salmon, beluga lentils, endive, radicchio,
vaudoan, sweet mustard*

SCHNITZEL FORESTIERE
*pork filet, roasted pee wee potatoes,
roasted onion, wild mushroom sauce*

CONFIT DE CANARD
*duck leg, spaghetti squash,
cipollini onion, pomegranate gastrique*

VEGAN BOLOGNESE
*rigatoni, tempeh, jackfruit, mushroom, chive,
nutmeg, oregano, san marzano tomato*

STEAK FRITES
*8oz. cedar river hanger steak,
pomme frites, sauce de maison*

NY STRIP
14oz, sauce de maison, pomme frites

Dessert

choose two

- CRÈME BRÛLÉE • VALRHONA CHOCOLAT POT DE CREME
- KOUIGN AMANN • BERRY TARTE

Menu item and prices subject to change

Brasserie **M** Mémère

ONE-HOUR PASSED HORS D'OEUVRES

15 people minimum • \$26 per person

Cocktail Hour

COLD
choose three

STEAK TARTARE *brioche*

COUNTRY PÂTÉ *rustic bread, cornichon, mustard*

SMOKED SALMON CREPE *dill fromage blanc*

TUNA TARTAR NICOISE *baguette*

TOMATO & MOZZARELLA SKEWERS *olive oil*

CAMEMBERT & APPLE *baguette*

SHRIMP COCKTAIL *cocktail sauce \$3.50pc*

WARM
choose three

SAUSAGE EN CROUTE "*Palmiers*"

PARMESAN TRUFFLE *tarte*

RATATOUILLE *crispy pastry cup*

MINI QUICHE *leeks, truffle, gruyère*

CHICKEN BROCHETTES *dijon-caper sauce*

PRETZEL *garlic and parsley butter*

SKEWERED BRUSSEL SPROUTS *cider vinaigrette*

BAR

OPEN BAR*

Premium Selections

\$26 per person for the first hour

\$16 per person every additional hour

*Excludes shots, cognacs, exclusive bourbons, and single malts

WINE & BEER ONLY

\$16 per person for the first hour

\$10 per person for every additional hour

*house selected wine and beer

PROSECCO TOAST

\$8 per person

CHAMPAGNE TOAST

\$12 per person

Menu item and prices subject to change

Brasserie **M** Mémère

BRUNCH PARTY MENU

10 people minimum • \$48 per person

ForthTable

ASSORTED PASTRIES AND FRUITS

PAIN AU CHOCOLAT • CROISSANTS • PAIN AU RAISIN • CROISSANT AUX AMANDES
• SEASONAL FRUITS AND BERRIES

EMBELLISHED

PATE CAMPAGNE - 7 • SALADE JARDIN - 5 • OYSTERS ON THE HALF SHELL 3PC - 8

Entree

Choose Four

MACARONI GRATIN
gruyere cheese, parisian ham

EGG SCRAMBLE DU JOUR
daily preparation served with herb salad

QUICHE
ham and gruyere served with salade jardin

OEUF EN COCOTTE
*oven baked eggs, gruyere, semi-sec tomato,
bacon, onions, basil, country bread*

CROQUE MONSIEUR
*brioche, ham, gruyere, mustard, mornay sauce,
mesclun greens*

CLASSIC AVOCADO TOAST
*country bread, avocado, cherry tomatoes,
petite salad, olive oil, lemon*

VEGAN BOLOGNESE
*rigatoni, tempeh, jackfruit, mushroom, chive, nutmeg,
oregano, san marzano tomato*

SALADE CHINOISE
*chopped salad, napa cabbage, romaine, water chestnut,
orange, cashew, cilantro, mint, crispy noodles,
black sesame dressing*

EMBELLISHED

SMOKED SALMON AVOCADO TOAST - 5 • TUNA NICOISE SALAD - 7
STEAK FRITES - 9 • SALMON ROTI - 9

Dessert

Choose Two

TAHITIAN VANILLA CRÈME BRÛLÉE • VALRHONA CHOCOLAT POT DE CREME • GALETTE

Menu item and prices subject to change

Brasserie **M** Mémère
BUFFET PACKAGE

50 people minimum • \$50 per person

choose one:

SALADE JARDIN

*mesclun greens, seasonal vegetables,
tarragon vinaigrette*

SALADE POIRE ET FROMAGE

bibb lettuce, pears, walnuts, blue cheese, onions, champagne vinaigrette

SALADE CHINOISE (supp 5)

*chopped salad, napa cabbage, red cabbage, oranges, water chestnuts, cashews, edamame,
cilantro, mint, crispy wonton, black sesame dressing, soy sesame dressing*

choose two:

RIGATONI A LA VODKA

vodka, tomato, cream

PENNE PASTA

basil pesto, olive oil

SAUMON GRILLÉ

scottish salmon, dill taragon cream

ESPADON GRILLÉ

grilled swordfish, lemon, butter, herb

PEANUT SESAME CHICKEN

peanuts, scallions, cilantro, black sesame dressing

CHICKEN SCHNITZEL

breast, panko bread crumbs, lemon caper butter

BOEUF BOURGUIGNON (supp 12)

red wine braised short rib, bacon, onions

RIGATONI BOLOGNESE (supp 6)

beef, pork, veal, san marzano tomato, pamesan

choose one starch:

POMME FRITES

belgian bintje potatoes

HERB ROASTED POTATOES

yukon potatoes, olive oil, garlic, herbs

POMMES DAUPHINE

choux pastry mashed potatoes

POMMES PUREE

mashed yukon potatoes, garlic, butter

choose one vegetable:

VEGETABLE MEDLEY

seasonal vegetables

CHOUX DE BRUXELLES

fried brussels sprouts, cider vinaigrette

LENTILLES BÉLUGA

beluga lentils, celery, carrots, onions, butter

HARICOTS VERTS

green beans, sliced almonds, butter

DESSERT SERVED BUFFET STYLE

KOUIGN AMAAN

warm toasted butter pastry served with vanilla ice cream

Brasserie **M** Mémère
OFF-SITE CATERING

SALAD TRAYS:

small feeds 8-10 guests / large feeds 16-20

FRUIT SALAD \$50 / \$90

seasonal sliced fruit

SALADE JARDIN \$40 / \$75

mesclun greens, seasonal vegetables, tarragon vinaigrette

SALADE TOMATE ET FROMAGE \$60 / \$110

arugula, tomato, mozzarella, basil, balsamic vinaigrette

FUSILLI PASTA SALAD \$60 / \$110

tomato, olives, cucumber, artichokes, olive oil, basil, parmesan

SALADE CHINOISE \$60 / \$110

chopped salad, napa cabbage, red cabbage, oranges, water chestnuts, cashews, edamame, cilantro, mint, crispy wonton, black sesame dressing, soy sesame dressing

add to your salad:

Grilled Chicken \$60 / \$120

Grilled Salmon \$80 / \$160

SANDWICHES & WRAPS

SALADE CHINOISE WRAP

grilled chicken, cabbage, water chestnuts, cashews, edamame, cilantro, mint, oranges, crispy wonton, black sesame dressing, soy sesame dressing, flour tortilla

CHICKEN PEAR WRAP

grilled chicken, roquefort blue cheese, butter lettuce, pears, walnuts, flour tortilla

PAN BAGNAT

olive oil poached tuna, nicoise olives, eggs, tomato, pickled onions, ciabatta

CHEVRE ET POIVRON

goat cheese, roasted red peppers, arugula, baguette

JAMBON ET FROMAGE

ham, camembert, arugula, baguette

SMOKED SALMON WRAP

smoked salmon, avocado, fromage blanc, capers, dill, mesclun greens

10 Assorted \$110 (choose up to 2)

20 Assorted \$200 (choose up to 4)

ASSORTED PASTRY PLATTER \$50
20 pastries

butter croissant, croissant aux amandes, pain au chocolat, pain au raisin

MACARON ASSORTIS \$36
12 assorted macarons

chocolate, vanilla, pistachio, lemon, strawberry, coffee