

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 10 - 40 Guests
Three-Course • \$62 per person

Appetizer

choose two

SALADE JARDIN

*mesclun greens, seasonal vegetables,
tarragon vinaigrette*

SALADE POIRE ET FROMAGE
*bibb lettuce, pears, walnuts, blue cheese,
pickled onions, champagne vinaigrette*

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, vaudovan, sweet mustard*

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

CONFIT DE CANARD
*duck leg, new potatoes,
lardon, frisee, crumbled egg*

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

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

Dessert

choose two

CRÈME BRÛLÉE • VALRHONA CHOCOLAT POT DE CREME
• KOUIGN AMANN AUX POMMES

Menu item and prices subject to change

Brasserie **M** Mémère

LARGE GROUP MENU

For Parties of 10 - 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, pickled onions,
champagne vinaigrette*

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, vaudovan, sweet mustard*

SCHNITZEL FORESTIERE

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

CONFIT DE CANARD

*duck leg, new potatoes,
lardon, frisee, crumbled egg*

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*

Dessert

choose two

CRÈME BRÛLÉE • VALRHONA CHOCOLAT POT DE CREME

• KOUIGN AMANN AUX POMMES • BERRY TARTE

Menu item and prices subject to change

Brasserie **M** Mémère

LARGE GROUP MENU

For Parties of 10 - 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, pickled onions, champagne vinaigrette

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 CRABCAKE (supp \$6)

young greens, mustard crème fraîche

Third

choose three

SAUMON RÔTI

scottish salmon, beluga lentils, endive, radicchio, vaudovan, sweet mustard

SCHNITZEL FORESTIERE

pork filet, roasted pee wee potatoes, roasted onions, wild mushroom sauce

CONFIT DE CANARD

duck leg, new potatoes, lardon, frisee, crumbled egg

BŒUF BOURGUIGNON

red wine braised short rib, bacon, pearl onions, mushrooms, potatoes

N.Y STRIP

14oz. strip, frizzled onions, chef's butter, sauce de maison,

VEGAN BOLOGNESE

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

Dessert

choose two

CRÈME BRÛLÉE • VALRHONA CHOCOLAT POT DE CREME

• KOUIGN AMANN AUX POMMES • 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"*

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

\$28 per person, for the first hour

\$18 per person, every additional hour

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

WINE & BEER ONLY

House Selections

\$18 per person, for the first hour

\$12 per person, every additional hour

PROSECCO TOAST

\$10 per person

CHAMPAGNE TOAST

\$18 per person

Menu item and prices subject to change

Brasserie **M** Mémère

BRUNCH PARTY MENU

10 people minimum • \$52 per person

For the Table

ASSORTED PASTRIES AND FRUITS

PAIN AU CHOCOLAT • CROISSANTS • KOUIGN AMMAN • CROISSANT AUX AMANDES
ASSORTED JAMS • SEASONAL FRUITS AND BERRIES

EMBELLISHED

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

Entree

Choose Four

MACARONI GRATIN
gruyère cheese, parisian ham

EGG SCRAMBLE
*daily preparation, mesclun greens,
tarragon vinaigrette*

QUICHE DU JOUR
*parisian ham, gruyère, mesclun greens,
tarragon vinaigrette*

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

CROQUE MONSIEUR
*parisian ham, gruyère, mustard,
mornay sauce, mesclun greens*

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

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, san marzano tomato,
mushroom, chive, nutmeg, oregano,*

EMBELLISHED

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

Dessert

Choose Two

TAHITIAN VANILLA CRÈME BRÛLÉE • POT DE CREME • BERRY TART

Menu item and prices subject to change

Brasserie **M** Mémère

BRUNCH BUFFET

50 people minimum • \$54 per person

Salad

choose one

SALADE JARDIN

mesclun greens, seasonal vegetables, tarragon vinaigrette

SALADE POIRE ET FROMAGE

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

Entree

choose two:

SAUMON GRILLÉ

scottish salmon, dill tarragon cream

ESPADON GRILLÉ

swordfish, lemon, butter, herb

BEEF GOULASH

beef, egg noodles, tomato, onion, carrot, paprika

RIGATONI

san marzano tomato, basil, parmesan

CASHEW SESAME CHICKEN SALAD

chicken breast, napa cabbage, cashews, edamame, water chestnuts, cilantro, black sesame soy dressing

CHICKEN SCHNITZEL

breast, panko crusted, lemon-caper butter

BŒUF BOURGUIGNON (supp \$12)

red wine braised short rib, bacon, onions

RIGATONI BOLOGNESE (supp \$6)

beef, pork, veal, san marzano tomato, parmesan

choose one starch:

POMMES FRITES

belgian bintje potatoes

POMMES PURÉE

mashed yukon potatoes, garlic, butter

HERB-ROASTED POTATOES

yukon potatoes, olive oil, garlic, herbs

POMMES GRATIN (supp \$2)

gruyère, butter

choose one vegetable:

CHOUX BE BRUXELLES

fried brussels sprouts, cider vinaigrette

LENTILLES BÉLUGA

beluga lentils, celery, carrots, onions, butter

HARICOTS VERTS

green beans, sliced almonds, butter

VEGETABLE MEDLEY

seasonal vegetables

Dessert

KOUIGN AMANN

*warm toasted butter pastry,
vanilla ice cream*

Brasserie **M** Mémère

OFF-SITE CATERING

SALAD/PASTA TRAYS

Small 8-10 guests / Large 16-20 guests

SALADE JARDIN \$40 / \$75

mesclun greens, seasonal vegetables, tarragon vinaigrette

SALADE POIRE ET FROMAGE \$60 / \$110

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

SALADE CHINOISE \$60 / \$110

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

FRUIT PLATTER \$50 / \$90

seasonal sliced fruit

Sandwiches & Wraps

CHEVRE ET POIVRON

goat cheese, roasted red peppers, arugula, baguette

JAMBON ET FROMAGE

parisian ham, camembert, arugula, baguette

PAN BAGNAT

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

SALADE CHINOISE WRAP

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

CHICKEN PEAR WRAP

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

SMOKED SALMON WRAP

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

10 assorted \$110 (choose up to two)

20 assorted \$200 (choose up to four)

ASSORTED PASTRY PLATTER \$50

20 pastries

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

MACARON ASSORTIS \$36

12 assorted

chocolate, vanilla, pistachio, lemon, strawberry, coffee

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