

# 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 • \$59 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**  
*pork filet, heirloom tomato, cucumber,  
fennel, watermelon, basil*

**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**

*pork filet, heirloom tomato, cucumber,  
fennel, watermelon, basil*

**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**

*pork filet, heirloom tomato, cucumber, fennel, watermelon, basil*

**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 • \$48 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**  
*brioche, 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 • \$50 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*



# Brasserie M Mémère

