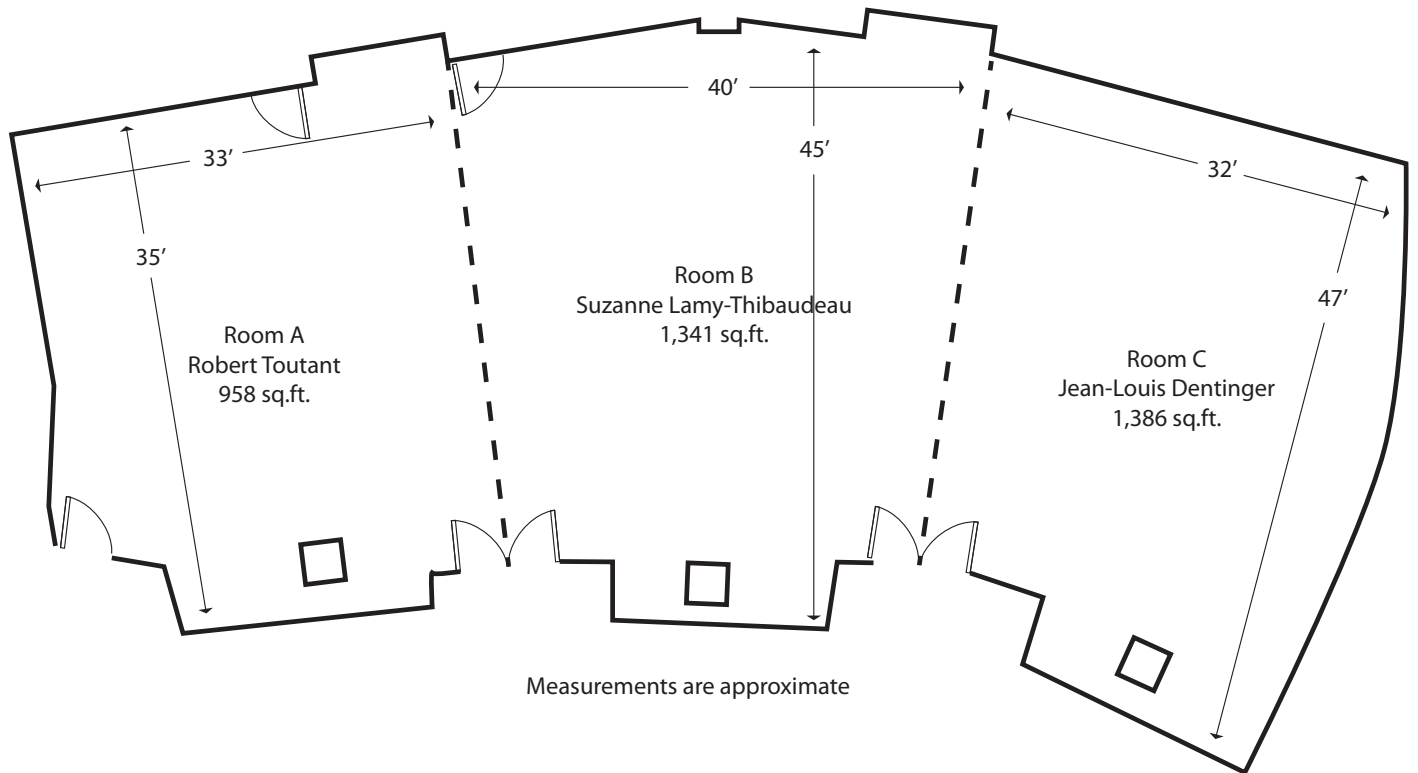




Bistro
LA PERSAUD

BANQUETS



Our banquet facilities accommodate from 50 to 200 people. During your function guests can head outside for a breath of fresh air. Our patio, uniquely nestled within the reflected warmth of the amphitheatre styled building is accessible directly outside our banquet spaces.

Children's menus are available upon request

The prices herein are for La Cite on-site catering space.

Offsite catering is subject to an additional outside catering fee to be determined from event to event.

*All outside catering is subject to a minimum order and 20% surcharge for transportation & offsite fees**

** negotiable - depending on the size of the event and menu selected*

Breakfast Buffets

20 Guest minimum, or add an additional \$5 per person

Traditional Continental

Orange & Apple juices | Seasonal fresh fruit and berries | Yoghurt with our home made heart smart granola | Variety of fresh baked muffins | Breakfast breads | Pastries

Accompanied by sweet butter | fruit preserves & honey

Served with freshly brewed coffee, and a selection of teas

\$11.50 per guest *(vegetarian)*

Bistro Breakfast

Includes all the items in our Traditional Continental Breakfast Buffet plus:
Assorted fresh bagels | Flakey croissants | Selection of whipped cream cheeses | Cold smoked salmon

Served with lemon wedges | capers | Finely sliced red onion

\$13.50 per guest

Corporate Breakfast

Includes all the items in our Traditional Continental Breakfast Buffet plus:
Fresh Alberta pork breakfast sausage | Our finest double smoked bacon
Fingerling potato & sweet onion hash browns | French toast
House-made fruit syrups | Farm fresh scrambled eggs

\$16.50 per guest



Coffee Breaks

Traditional

Includes: Coffee & teas | Selection of fresh baked breakfast breads
Pastries & croissants

Served with sweet butter OR margarine & preserves

\$7.50 per guest (*vegetarian*)

Health & Wellness

Includes: Coffee & teas | Seasonal fruit salad with honey-yoghurt
dressing | House-made granola

\$7.50 per guest (*vegetarian, gluten-free*)

Afternoon Cheese Tray

Includes: Coffee & teas | Selection of cheeses

Served with Crackers | Preserves | Fruit

\$7.50 per guest (*vegetarian*)

Add fruit punch to any break for an added \$2.00 per person

Business Lunches

20 Guest minimum, or add an additional \$5 per person

Power Lunch

Soup, Salad and Sandwich Buffet with Dessert | \$19.50 per guest

Vegetarian and Vegan sandwiches and wraps will be placed on separate plates and clearly identified

Soups | Includes two

One creamy soup and one broth soup from our house specialty list OR ask us for other options. (gluten-free)

Salads | Choose One

Garden Salad

Tomatoes | Cucumbers | Red peppers | Sunflower seeds | Mixed field greens | Served with fresh citrus yogurt dressing *(gluten-free)*

Caesar Salad

Crumbled bacon | Shaved parmesan cheese | Crisp romaine leaves | Toasted croutons | Served with our creamy house-made dressing

Traditional Greek Salad

House-made fresh oregano | Feta & pummeled tomato dressing | Crisp cucumbers | Chopped tomatoes | Kalamata olives | Spanish onions | Sweet peppers *(vegetarian, gluten-free)*

Spice Rubbed Grilled Potato Salad

A southern classic! Spiked with bacon in a Dijon aioli dressing *(gluten-free)*

Sandwiches

Fresh-made Artisan Sandwiches

Served on a selection of bakery fresh breads, croissants, whole grain/
multi grain/sprouted grain breads and wraps.

Choose any four fillings all fillings are gluten free unless indicated by *

Gluten free and vegan breads are available on request.

Roasted Chicken Salad

Turkey Cobb with avocado and tomato chunks (*wrap*)

Roast Chicken with spring greens, sweet onion and tarragon aioli

Lemon Spiked Tuna Salad with scallions (*wrap*)

Smoked Salmon and Avocado with Lemon Caper Aioli

Smoked Salmon and lemon whipped cream cheese with capers
and red onions (*wrap or sandwich*)

Medium-rare Roast Beef with caramelized onion
and horseradish-dijon aioli

Black Forrest Ham, smoked Gouda and garlic pickle
with sweet honey mustard*

Egg Salad & Spring Greens (*vegetarian*)

Antipasti Vegetable with whipped olive & red pepper
cream cheese (*vegetarian*)

Smoked Gouda with Pear Chutney (*vegetarian*)

Alberta Garden with heirloom tomatoes, seedless cucumbers
and sunflower sprouts with white truffle aioli
(*vegan mayonnaise on request*)

Roasted Mediterranean Vegetables with hummus, feta cheese
& spring greens (*vegetarian wrap*)

Rice Paper Wrapped Vegetables with Orange Chili Dipping Sauce
(*vegetarian, gluten-free*)

Decadent Desserts

Desserts include freshly brewed regular or decaffeinated coffee
& a selection of teas

Sweet Selections

Chef's Selection of Pastries and Sweets

Business Lunches

20 Guest minimum, or add an additional \$5 per person

Charcuterie Lunch Boards

Soup and Two Salads and dessert with a selection of:
Sliced meats | Cheeses | Pickles | Tomatoes | Field cucumbers
Fresh artesian greens

Accompanied by: Bakery fresh breads | Loaves | Baguettes

Gluten free and vegan breads are available on request.

Soups | Includes two

One creamy soup and one broth soup from our house specialty list OR ask us for other options.

Salads | Choose Two

Garden Salad

Tomatoes | Cucumbers | Red peppers | Sunflower seeds | Mixed field greens | Served with fresh citrus yogurt dressing (*gluten-free*)

Caesar Salad

Crumbled bacon | Shaved parmesan cheese | Crisp romaine leaves
Toasted croutons | Served with our creamy house-made dressing

Traditional Greek Salad

House-made fresh oregano | Feta & pummeled tomato dressing
Crisp cucumbers | Chopped tomatoes | Kalamata olives
Spanish onions | Sweet peppers (*vegetarian, gluten-free*)

Spice Rubbed Grilled Potato Salad

A southern classic! Spiked with bacon in a Dijon aioli dressing
(*gluten-free*)

Boards | Choose One

Charcuterie and Cheese Board | \$19.00 per guest

Includes: Black Forest Ham | Shaved Chicken Breast | Pastrami
Medium-rare Roast Beef*

Served with: House-made Smoked Salmon Creamed Cheese*
Selected Sliced Canadian Cheeses* | Swiss cheese*
Aged Cheddar* | Assorted Pickles* | Pickled Vegetables*

*(gluten-free selections indicated by *)*

Charcuterie and Cheese Board | \$21.00 per guest

Includes: Selection of house-made terrines | Sausages & cured meats*
Selected Sliced European Cheeses* | Provolone* | Gruyere*
Olives* | Italian-style Pickled Vegetables*

*(gluten-free selections indicated by *)*

Decadent Desserts

Desserts include freshly brewed regular or decaffeinated coffee
& a selection of teas

Sweet Selections

Chef's Selection of Pastries and Sweets



Business Lunches

20 Guest minimum, or add an additional \$5 per person

Hot Lunch Buffet

Soup and two salads with your choice of entrees and dessert

Buffet service includes: Freshly baked rolls & butter OR margarine

Chef's choice vegetables | Your choice of accompaniments

Freshly brewed regular & decaffeinated coffee and a selection of teas

One Main \$22.00 | Two Mains \$24.00 | Three Mains \$26.00

Soups | Includes two

One creamy soup and one broth soup from our house specialty list OR ask us for other options.

Salads | Choose Two

Garden Salad

Tomatoes | Cucumbers | Red peppers | Sunflower seeds | Mixed field greens | Served with fresh citrus yogurt dressing (*gluten-free*)

Caesar Salad

Crumbled bacon | Shaved parmesan cheese | Crisp romaine leaves
Toasted croutons | Served with our creamy house-made dressing

Traditional Greek Salad

House-made fresh oregano | Feta & pummeled tomato dressing
Crisp cucumbers | Chopped tomatoes | Kalamata olives
Spanish onions | Sweet peppers (*vegetarian, gluten-free*)

Spice Rubbed Grilled Potato Salad

A southern classic! Spiked with bacon in a Dijon aioli dressing
(*gluten-free*)

Mains | Choose from:
Served with Chef's choice vegetables

Eggplant Parmesan & Zucchini Ratatouille

Cannellini Beans *(vegan, gluten-free)*

Caramelized Onion and Leek Quiche

Aged cheddar | Salsa fresca *(vegetarian)*

Three Cheese Macaroni

Cavatappi pasta | Asiago, parmesan & white cheddar cheese sauce
(vegetarian)

Pan-seared Snapper Putanesca

Olives | Capers | Onions | Savoury tomato sauce *(gluten-free)*

Chicken Coq Au Vin

Traditional French food at its best - pieces of free-range chicken braised
in a vegetable infused red wine sauce

Roast Free Range Natural Turkey

Cranberry apple & sage dressing | Accompanied by pan reduction

Slow Roasted Alberta Top Sirloin

Sliced & served with Port wine & horseradish reduction *(gluten-free)*

Accompaniments | Choose One *(vegetarian)*

Roasted Garlic Mashed Potatoes *(gluten-free)*

Herb Roasted Baby Potatoes *(gluten-free)*

Basmati Rice Pilaf *(gluten-free)*

Rigatoni in a Light Tomato Sauce *(gluten-free)*

Decadent Desserts

Desserts include freshly brewed regular or decaffeinated coffee
& a selection of teas

Sweet Selections

Chef's Selection of Pastries and Sweets

Business Lunches

20 Guest minimum, or add an additional \$5 per person

Plated Lunch

Three Course \$21.00 | Four Course \$24.00

Soups

Ask about our house specialty soups

Salads | Choose One

Caesar Salad

Crumbled bacon | Shaved parmesan cheese | Crisp romaine leaves
Toasted croutons | Served with our creamy house-made dressing

Spinach Salad

Fresh organic young spinach | Candied pecans | Strawberries
Sweet julienne peppers
Creamy house made dolce blue cheese dressing *(vegetarian, gluten-free)*

Bundle of Arugula

Candied roasted beets | Goat's cheese | Pumpkin seed | Beet crisps
Topped with aged balsamic & olive oil vinaigrette *(vegan, gluten-free)*

Mains | Choose from:

Served with Chef's choice vegetables

Beef Bourgogne

Slowly cooked beef in red wine sauce. Served with
Carrots | Pearl onions & herbs | Served on egg noodles

House Tourtiere

Spiced pork & beef | Caramelized onions | Parsley | Carrots
Served in a flaky pie shell with rich, brown gravy

Coq au Vin

Slow cooked chicken legs | Rich sauce | Pearl onions & herbs
Served with roasted potatoes

Decadent Desserts | Choose from

Chocolate Truffle Cake

Hazelnut Crust | Raspberry Gastrique | Gold Chocolate Garnish

Vanilla Mascarpone Mille Feuille

Served with Vanilla Coulis

Warm Chocolate Melting Cake

Vanilla Bourbon Ice Cream | Mango Gastrique | Chocolate Tuile

Megeve Mousse

Dark Chocolate Mousse | Coffee-coated Merigue
Topped with Dark Chocolate Velvet

White Chocolate New York Cheesecake

Topped with seasonal berries

Chocolate Cruch Eclair

Crisp

Carrot-Pineapple Cake

with toasted Coconut *(vegan, dairy-free)*



Business Lunch or Dinner

10 Guest minimum, or add an additional \$5 per person

Pizza Buffet

Salad, assorted vegetables, a selection of thin-crust pizzas and dessert
\$16.25 per guest

Garden Salad

Tomatoes | Cucumbers | Red peppers | Sunflower seeds | Mixed field greens | Served with fresh citrus yogurt dressing (*gluten-free*)

Crudite Platter

Assorted crisp, sliced seasonal vegetables | Served with our house-made Roast Onion Dip (*vegetarian, gluten-free*)

Thin Crust Pizzas | 3 Slices per guest

Served with hot pepper flakes & parmesan cheese

Tropical

Pineapple | Glazed pork | Mozzarella | Sweet house barbeque sauce

Cheese & Pepperoni

A true classic

Bocconcini & Prosciutto

with Fresh basil, olive oil garlic drizzle

Three Cheese

Vegetarian

Desserts

Sweet Selections

Chef's Selection of Pastries and Sweets

Receptions

On average 8 pieces per guest

Hot Canapes

Baby Risotto Cakes *(vegetarian, gluten-free)*
with Mushrooms and Parmesan Cheese | \$22.00 / doz

Peppered Beef Striploin
in Mini-Yorkshire Pockets | \$24.00 / doz

Mini Kiftele
with chickpea-tahini dipping sauce | \$22.00 / doz

Grilled Chicken *(gluten-free)*
with Harissa Spice and Cucumber Yogurt | \$19.00 / doz

Crispy Coconut Coated Jumbo Prawns
with mango-mustard dipping sauce | \$23.00 / doz

Mini Salt Cod Brandades
Soft cod and potato filling coated bread crumbs and served with tomato and chorizo sauce | \$28.00 / doz

Escargot Stuffed Mushroom Caps
\$19.00 / doz

Digby Scallops *(gluten-free)*
Wrapped in Double Smoked Bacon | Bean & corn ragout | \$25.50 /doz

Mini-Quiche
Smoked Steelhead Trout, Charred Asparagus and Emmentaler Cheese spiked with aromatic white truffle oil | \$23.00 / doz

Dry Garlic Ribs
with a sweet chili dipping sauce | \$13.00 / doz

Pork and Shrimp Spring Rolls
with mango-serrano dipping sauce | \$14.00 / doz

Pan-Asian Vegetarian Spring Roll *(vegetarian)*
with in-house made pomegranate sweet and sour sauce | \$14.00/ doz

Grilled Vegetable Kabobs *(vegan, gluten-free)*
with virgin canola and Alberta mustard drizzle | \$12.00 / doz

Italian Style Corn Fritters *(vegan, gluten-free)*
with spicy tomato drizzle | \$13.00 / doz

Beef Samosas
with honey-serrano dipping sauce | \$16.25 / doz

Vegetable Samosas *(vegan)*
with sweet chili dipping sauce | \$16.25 / doz

Cold Canapes

Wrapped Melon Balls *(gluten-free)*
Prosciutto Ham Wrapped Macerated Melon Balls | \$14.00 / doz

Gazpacho Shooters *(vegan, gluten-free)*
Classic chilled tomato and pepper soup served in individual shot glasses
\$14 / doz

Feta Cheese, Fresh Mint and Watermelon Spikes *(vegan, gluten-free)*
\$14.50 / doz

Spoons of Baby Bocconcini *(vegetarian, gluten-free)*
with Grape Tomato and Vincotto | \$13 / doz

Figs and Prosciutto Ham *(gluten-free)*
with balsamic Drizzle (available October – April) | \$15 / doz

Cucumber Boat *(gluten-free)*
with Baby Gulf Shrimp Salad and tomato-dill aioli | \$16 / doz

Spoon of Cajun Chicken Breast *(gluten-free)*
with jalapeno-apricot jelly | \$14.50 / doz

Savoury Cream Puff *(vegetarian)*
with Mushroom and Olive Tapenade, dipped in port jelly | \$15 / doz

Provençal Marinated Prawns
with capers, herbs, olive oil, preserved lemon and Spanish onion
\$20/doz

LaPersaud Plated Dinner

Includes Bistro bread and butter, coffee & tea

Soups | Choose One

Roasted Corn Chowder

with red pepper gastrique and a chiffanade of chives
(vegetarian and gluten-free; vegan on request)

Cream of Roasted Tomato

with chive crème fraiche and profiterole croutons *(vegetarian)*

Sherry Infused Cream of Wild Mushroom

A classic with slow cooked Alberta mushrooms in a rich cream soup with a hint of sherry *(gluten-free)*

Ask us about other soup options

Salads | Choose One

Caesar Salad

Crumbled bacon | Shaved parmesan cheese | Crisp romaine leaves
Toasted croutons | Served with our creamy house-made dressing

Spinach Salad

Fresh organic young spinach | Candied pecans | Strawberries
Sweet julienne peppers
Creamy house made dolce blue cheese dressing *(vegetarian, gluten-free)*

Bundle of Arugula

Candied roasted beets | Goat's cheese | Pumpkin seed | Beet crisps
Topped with aged balsamic & olive oil vinaigrette *(vegan, gluten-free)*

Appetizers | Perfect additions
Choose one for an additional \$9 per person

Shredded Duck Confit
with Yorkshire pudding, cheese curds and gravy

Salt Cod Brandades
with chorizo sausage, aioli and tomato sauce

Escargot 'Meuniere'
sautéed in garlic with white wine and parsley. Served on brioche.

House-smoked Steelhead Trout
with potato blini, remoulade, pickled onions and fresh arugula



Mains | Choose One

Served with Chef's choice vegetables

Forrest Mushroom Risotto

with spinach and parmesan (*gluten-free*)

Three Course \$19.00 | Four Course \$22.50

Ricotta & Butternut Squash Cannelloni

with sage infused Alfredo sauce and Parsley coulis (*vegetarian*)

Three Course \$24.00 | Four Course \$27.50

Alberta Free-Range Chicken Cordon Bleu

House-made, panko breaded, stuffed chicken breast with gruyere, pancetta and sun-dried tomato topped with a light mushroom-wine sauce and served with oven roasted fingerling potatoes

Three Course \$33.00 | Four Course \$36.50

Arugula and Walnut Stuffed Pork Loin Chop

with white wine jus with corn polenta

Three Course \$29.00 | Four Course \$32.50

Alberta AAA Beef Short Rib

Braised in red wine and served with sweet pea mash and confit tomatoes.

Three Course \$28.00 | Four Course \$30.50

Alberta AAA Beef Striploin

With shallot and red wine reduction and warm potato salad (*gluten-free*)

Three Course \$32.00 | Four Course \$35.50

Alberta AAA Prime Rib of Beef

With Yorkshire pudding and natural pan jus, accompanied by roasted garlic mashed potatoes and fresh grated horseradish

Three Course \$38.00 | Four Course \$41.50

Desserts | Choose from

Chocolate Truffle Cake

Hazelnut Crust | Raspberry Gastrique | Gold Chocolate Garnish

Vanilla Mascarpone Mille Feuille

Served with Vanilla Coulis

Warm Chocolate Melting Cake

Vanilla Bourbon Ice Cream | Mango Gastrique | Chocolate Tuile

Megeve Mousse

Dark Chocolate Mousse | Coffee-coated Merigue
Topped with Dark Chocolate Velvet

White Chocolate New York Cheesecake

Topped with seasonal berries

Chocolate Cruch Eclair

Crisp

Carrot-Pineapple Cake

with toasted Coconut *(vegan, dairy-free)*

Ask us about custom cakes, éclairs and dessert designs to suit your event.

French Quarter Buffet

60 guest minimum, or add an additional \$8 per guest

Buffet service includes freshly baked rolls and butter OR margarine, Chef's choice vegetables, your choice of accompaniments, freshly brewed regular and decaffeinated coffee and a selection of teas

One Main \$22.00 | Two Mains \$24.00 | Three Mains \$26.00

Salads | Includes:

Caesar Salad

Crumbled bacon | Shaved parmesan cheese | Crisp romaine leaves
Toasted croutons | Served with our creamy house-made dressing

Traditional Greek Salad

House-made fresh oregano | Feta & pummeled tomato dressing
Crisp cucumbers | Chopped tomatoes | Kalamata olives
Spanish onions | Sweet peppers *(vegetarian, gluten-free)*

Savoury Enhancement Platters | A little variety

Crudité Platter

assorted crisp, sliced seasonal vegetables served with our house-made creamy curry dip OR house-made roast onion dip *(vegetarian; gluten-free)*

Canadian Cheese Platter

a selection of our favorite Canadian cheeses, served with crackers, assorted pickled vegetables and olives

(vegetarian)

Mains | Your Options

Eggplant Parmesan

with zucchini ratatouille and Cannellini Beans *(vegan, gluten-free)*

Baked Three Cheese Tortellini

with your choice of a house-made mushroom Alfredo Sauce OR Rose Sauce with julienned grilled Italian vegetables *(vegetarian)*

Pan-seared Whitefish Putanesca

with olives, capers and onions in a savoury tomato sauce *(gluten-free)*

Chicken Coq au Vin

Traditional French food at its best; pieces of free-range chicken braised in a vegetable infused red wine sauce

Sturgeon Valley Pork Loin Medallions

with mushroom ragout and red-wine demi glaze *(gluten-free)*

Braised Alberta Short Ribs

Sliced and served with port wine and horseradish reduction *(gluten-free, carving station)*

Accompaniments | Choose Two *(vegetarian)*

Roasted Garlic Mashed Potatoes *(gluten-free)*

Herb Roasted Baby Potatoes *(gluten-free)*

Basmati Rice Pilaf *(gluten-free)*

Penne Pasta with Cracked Pepper Cream or Light Tomato Sauce

Chefs Choice of Seasonal Vegetable Medley

Decadent Bistro Dessert Buffet | Perfect Finish

Chef's Selection of Pastries, Sweets, Cheesecakes and more

Buffet Carving Stations

60 guest minimum

Your guests will enjoy watching as our chefs expertly carve and serve some of the most succulent meats we have to offer

Roast Apple and Sage Stuffed Pork Loin

with caramelized onion and white wine jus

\$7.75 per guest

Roast Alberta Baron of Prime Beef

with red wine and forest mushroom reduction (*gluten-free*)

\$5.75 per guest

Turkey Roulade

roasted with sage, served with pan-gravy

\$6.50 per guest

Alberta Prime Beef Striploin

Rubbed with Mustard and Herbs served with horseradish jus (*gluten-free*)

\$8.75 per guest

Savoury Enhancement Platters

Upgrade your event by selecting one of more of our savoury enhancement platters to compliment your occasion. Enhancement platters may be served at any time during your function.

Cold Smoked Wild Salmon Platter

ribbons of cold smoked salmon, a selection of whipped cream cheeses and bakery fresh breads served with lemon wedges, capers, and finely sliced red onion *(serves approximately 30 people)*

\$65.00 per Platter

Grilled Vegetable Platter

sweet grilled peppers, eggplant, cauliflower, artichokes, and onions, accompanied by lemon whipped ricotta, olive tapenade and bakery fresh breads *(vegetarian, serves approximately 30 people)*

\$55.00 per Platter

Assorted Cheese Platter

A selection of our favorite Canadian cheeses, served with crackers, assorted pickled vegetables and olives *(serves approximately 30 people)*

\$75.00 per Platter

Crudité Platter

Assorted crisp, sliced seasonal vegetables served with our house-made Creamy Curry Dip OR house-made Roast Onion Dip *(vegetarian, gluten-free, serves approximately 30 people)*

\$50.00 per Platter

Dip Bowls

Upgrade your event by selecting one of more of our Dip Bowls to compliment your occasion. Dip Bowls may be served at any time during your function.

Turkish Spinach & Yoghurt (Caçik) Dip Platter

a mixture of green vegetables, fresh herbs and yogurt with a hint of garlic served with spiced pita chips

(vegetarian, serves approximately 30 people)

\$60.50 per Bowl

Chips and Salsa

corn tortilla chips with our house-made salsa fresca

(vegan, serves approximately 30 people)

\$45.00 per Bowl

Roasted Garlic Hummus

Spiced pita chips with house-made hummus

(vegan, serves approximately 30 people)

\$68.00 per Bowl

Heirloom Tomato Bruschetta

house-made with fresh balsamic and parmesan toasted croutons

(vegetarian, serves approximately 30 people)

\$45.00 per Bowl

Sweet Enhancement Platters

Elevate your event by selecting one or more of our sweet enhancement platters to compliment your occasion. Enhancement platters may be served at any time during your function.

Parisienne Macaron Platter

Chef's choice of three of the following flavours with strawberry-mint and chocolate dipping sauces: *(vegetarian; contains tree nuts)*

Madagascar Chocolate | Violet-Lavender | Strawberry

Cherry | Pistachio | Coffee & Chicory | Toasted Coconut

\$25 per dozen

Bruleed Dessert Spoons

Custard mousse topped with sliced gooseberries or other seasonal fruit, hit with a light glaze of sugar which is Bruleed to a crisp finish
(vegetarian; gluten-free)

\$25.50 per dozen

Platter of Chef's Assorted Desserts

Sweet petit fours, squares, tarts and mini-cheese cakes *(vegetarian)*

\$25 per dozen

Around the World Petit Fours

includes a selection of petits four sec (miniature biscuits, macarons, and puff pastries) and petits fours glacés (tiny iced cakes, éclairs and tartlets)
(vegetarian)

\$32.25 per dozen (vegetarian)

Chocolate Dipped Strawberries

Fresh strawberries dipped in our finest dark chocolate *(vegan, gluten-free)*

\$24 per dozen

Red Velvet Cupcakes

moist red velvet cupcakes are the ultimate classic dessert. With cream cheese icing *(vegetarian)*

\$24 per dozen

Tailored Menu Services

Allow our team of culinary professionals to design a menu to fit your budget and needs. We are experienced with all types of world cuisine and would be happy to prepare something unique or unusual.

Just ask Chef Emmanuel David, Chef Andrew Hess and myself Keith Persaud. We are here to make your event a memorable one.

Thank you for thinking of La Persaud.

Bistro
LA PERSAUD