



**Fall & Winter Menu 2025-26**

## OUR PHILOSOPHY

Food is the core of Maison May and sharing a meal with the people you love is one of the most joyful & intimate human experiences.

We design festive & abundant menus that will create deep convivial memories for you & your guests.

No matter if you are planning brunch, lunch, dinner or a cocktail party, Chef Armando & his culinary team cook everything from their hearts & take the utmost pride in the food they put on your plate.



## DAYTIME MENU

Whether you are more of the breakfast person or prefer a heartier lunch menu, our selection makes sure everybody finds the right fit. That's why we let you pick from both menus.

### INCLUDED IN ANY DAYTIME PACKAGE:

- ❖ Any 5 dishes from our Breakfast and Lunch menu

### ADD-ONS:

- ❖ Grazing board, stationary, upon arrival: + \$10 pp
- ❖ Additional brunch or lunch dish/main: + \$12 pp
  - ❖ Additional Salads & Sides: + \$7 pp
  - ❖ Sweet Endings: + \$6 pp

## BREAKFAST

### HOUSEMADE GRANOLA

Crunchy honey sweetened oat granola with nuts & seeds, served with yogurt & fruit on the side

### THICK CUT BACON

Oui, with fat...

### BRIOCHE CUSTARD FRENCH TOAST

thick-sliced brioche dipped in a sweet, cinnamon egg custard, served with seasonal Fruit Coulis (vegetarian)

### ASSORTED FRESH FRUIT

Market fruits served with Greek Yogurt, Honey & Nuts

### SEASONAL MARKET VEGETABLE FRITATTA

Farmers Market eggs with seasonal Vegetables, feta and herbs

### BAKED Mac' & Fromage

Mac and cheese with a bit of “je nai se quoi”

### BAKED OATMEAL

naturally sweetened whole oats with dried fruits and warming spices (vegetarian)

### AVOCADO TOAST

on SheWolf pullman with a sunny side up fried egg & fiery harissa

### BEC SANDWICH + \$2

Bacon, egg & cheeses breakfast Sandwiches with spicy dipping sauce

### HUEVOS ROTOS + \$ 3pp

Hearty fried eggs with potatoes & spicy chorizo, with assorted breads

## LUNCH

### GOLDEN HARVEST BOWL

Hearty kale, marinated chicken, wild rice, whipped goat cheese, crisp apples.

Topped with spicy cashews & golden maple curry

swap chicken for roasted marinated tofu: no extra / swap chicken for shrimp: +3pp

### WILD GRAIN BOWL

Spring mix, zucchini noodles, buckwheat, roasted broccoli, scallions. Topped with pumpkin seeds & smoky chipotle dressing.

### VEGETABLE GALETTE (vegetarian)

hand formed pie with sweet caramelized onions, seasonal vegetables and gooey Gruyère cheese

### HOUSEMADE PESTO ORECHIETTE

with fragrant basil and rich with pumpkin seeds and parmesan cheese pesto

### PASTA A LA NORMA

Rigatoni with stewed eggplants, in aromatic tomato sauce & whipped ricotta

### TURKEY MEATBALLS

With ricotta in housemade tomato sauce

### SWEET & SPICY HARISSA HONEY CHICKEN

Chicken breast tenders marinated in harissa paste served with garlic yogurt +3pp

### SLICED ROASTED HANGER STEAK

with chimichurri +5pp

### PAN SEARED SALMON FILET (Skin on)

Dill-mustard sauce + 5pp

### SLOW BRAISED BEEF SHANK

Fall-off-the-bone red wine & vegetable braised beef shank + \$7pp

## **SALADS & SIDES**

### MARKET GREEN SALAD

Seasonal market greens and shaved vegetables with Maison May house vinaigrette

### MAISON MAY CEASAR SALAD

Hearty kale, sun-dried tomatoes, herbed breadcrumbs. Topped with shaved Parmesan

### TRUFFELED SMASHED POTATOES

with flaky Maldon Salt

### OVEN ROASTED WINTER SQUASH

With Almonds, Parsley and Pomegranate Seeds

### SAUTEED MARKET GREENS

With olive oil and garlic

### OVEN ROASTED BEETS

With aged balsamic glaze, crumbled Feta, Mint

## **SWEET ENDINGS**

### FRUIT GALETTE

seasonal fruit

### FUDGE BROWNIE

with whipped cream

### CARROT CAKE

with cream cheese frosting

### CREME BRULEE

individual serving

## EVENING MENU

Our dinner menu provides you with seasonal, market-driven options that can please any crowd. Served-family style, our vibrant selection brings back memories of homey celebrations - comforting & wholesome.

❖ INCLUDED IN ANY PRIVATE DINNER PACKAGE:

1 app, 2 mains, 2 sides OR 6 passed canapés

❖ INCLUDED IN YOUR WEDDING DINNER PACKAGE:

2 app, 2 mains, 2 sides (partial Brownstone)  
2 passed canapés, 2 app, 2 mains, 2 sides (Full Brownstone)

ADD-ONS:

- ❖ Grazing board, stationary, upon arrival: + \$10 pp
  - ❖ Additional passed canape: + \$6 pp
- ❖ Additional brunch or lunch dish/main: + \$12 pp
  - ❖ Additional Salads & Sides: + \$7 pp
  - ❖ Sweet Endings: + \$6 pp

## PASSED CANAPES

### MINI GRILLED CHEESE

Taleggio, Truffle & Salsa Verde (vegetarian)

### ROASTED VEGGIE SKEWER

Seasonal Slow Roasted Vegetable (vegan, GF)

### CHICKEN SKEWER

Curry Yogurt Sauce (GF)

### SMOKED SALMON CANAPE

Cucumber, Dill, Creme Fraiche (pescetarian)

### SHRIMP SKEWER

Parsley-Garlic Oil (pescetarian, GF)

### CAPRESE SKEWER

Mozarella, Cherry Tomatoes, Basil (vegetarian)

### ENDIVE CUPS

Blue Cheese, Walnut, Honey, Olive Oil, Black Pepper (vegetarian)

### BRUSCHETTE & CROSTINI:

#### WHITE BEAN CROSTINI\*

White Bean dip, Lemon zest, EVO

#### SAUTEED MUSHROOM BRUSCHETTA \*

Mixed mushrooms, Herbs, EVO (vegan)

#### TOMATO BRUSCHETTA\*

Tomatoes, Basil oil, aged Balsamico

#### CROSTINI A LA NORMA\*

Stewed Eggplants, Tomato Sauce

#### BEEF & HORSERADISH CROSTINI

Thinly sliced beef, horseradish creme fraiche

\*vegetarian, vegan & GF upon request

## **APPETIZER**

vegetarian, vegan & GF upon request

### **MARKET GREEN SALAD**

Seasonal Market Greens and shaved Vegetables with Maison May house Vinaigrette

### **KALE CEASAR SALAD**

Hearty kale, Sun-dried Tomatoes, herbed Breadcrumbs, topped with shaved Parmesan

### **QUINOA VEGETABLE SALAD**

Quinoa, Seasonal Vegetables, Herbs, Feta, Roasted Red Pepper Sauce  
(GF, vegetarian, vegan upon request)

### **FRENCH GREEN BEAN SALAD**

Dijon Mustard, Eggs

### **VEGETABLE GALETTE (vegetarian)**

hand formed pie with sweet caramelized onions, seasonal vegetables and gooey  
Gruyère cheese

### **TOMATO CROSTATA**

sweet and savory hand formed pie with Honey Thyme glaze

## MAINS

### VEGETARIAN & VEGAN

#### HOUSEMADE PESTO ORECHIETTE

with fragrant basil and rich with pumpkin seeds and parmesan cheese pesto

#### GOLDEN HARVEST BOWL

Hearty kale, wild rice, whipped goat cheese, crisp apples. Topped with spicy cashews & golden maple curry, marinated chicken or roasted marinated tofu  
swap for shrimp: +2pp

#### WILD GRAIN BOWL

Spring mix, zucchini noodles, buckwheat, roasted broccoli, scallions. Topped with pumpkin seeds & smoky chipotle dressing.

#### STUFFED PEPPERS

Quinoa, Chickpeas, Tomatoes, Oregano, Roasted Red Pepper Sauce, red onions, basil

### MEAT & FISH

#### SWEET & SPICY HARISSA HONEY CHICKEN

Chicken breast marinated in harissa paste and honey, served with garlic yogurt

#### ROASTED CHICKEN THIGHS PROVENCAL Skin-on chicken thighs, herbes de Provence

#### SLICED ROASTED HANGER STEAK with chimichurri

#### OVEN-ROASTED TROUT FILLET Lemon butter sauce

#### PAN SEARED SALMON FILLET + 5pp Dill-mustard sauce

#### SLOW BRAISED BEEF SHANK + \$5pp Fall-off-the-bone red wine & vegetable braised beef shank

#### ROASTED BEEF TENDERLOIN + 10pp With horseradish creme fraiche

## **SIDES**

all vegetarian, vegan upon request

### **CURRIED CAULIFLOWER**

Parsley, Tahini Dressing (vegan, GF)

### **GARLIC FRIED BROCCOLI**

Ginger-Sesame-Miso Dressing, Lime Juice

### **TRUFFELED SMASHED POTATOES**

with flaky Maldon Salt

### **ROASTED WINTER SQUASH**

With Almonds, Parsley and Pomegranate Seeds

### **SAUTEED MARKET GREENS**

With olive oil and garlic

### **OVEN ROASTED BEETS**

With aged balsamic glaze, crumbled feta, Mint

### **MAPLE ROASTED BRUSSEL SPROUTS**

Pecans, cranberries

### **TOMATES FARCIES\* (Stuffed Tomatoes)**

Herbed bread crumbs, garlic, parmesan

\*Fall only

## **SWEET ENDINGS**

### **FRUIT GALETTE**

seasonal fruit

### **FUDGE BROWNIE**

with whipped cream

### **CARROT CAKE**

with cream cheese frosting

### **CREME BRULEE**

individual serving