

# COLD DISHES

\*SERVED AS A BUFFET OR INDIVIDUAL BOX  
MINIMUM OF 8 GUESTS AND 4 IDENTICAL CHOICES

## ÉCONOMIQUE 24.00\$

Choice of 1 starter

Choice of 1 sandwich

\*REPLACE YOUR SANDWICH  
FOR A COLD PROTEIN - 6\$

Choice of 1 salad

Choice of 1 dessert

## PETITE-BOURGOGNE 30.50\$

Market gardener's crudités, house dip or hummus

Grilled chicken thigh with roasted peppers, bravas dip (50 g)

Gourmet sandwich

\*REPLACE YOUR SANDWICH  
FOR A COLD PROTEIN - 5\$

Salad

Oka (2 wedges), grapes

Gourmet dessert

## PETITE-ITALIE 33.50\$

Vegetarian pizza of the day (2 p.p.)

Marinated artichokes and olives (50 g)

Chicken fritters with lemon and Parmesan, Caesar-style aioli (3 pieces)

Open face toast with fresh mozzarella, pesto, fine charcuteries (prosciutto and salami), arugula

Italian-style fregola salad with grilled vegetables, Parmesan shavings, basil, red wine and tarragon vinaigrette

Fine Québécois cheeses (30 g)

Cannoli with lemony cream

Baguette

## ENTRE-DEUX 26.25\$

Choice of 2 starters

Choice of 1 sandwich

\*REPLACE YOUR SANDWICH  
FOR A COLD PROTEIN - 5\$

Choice of 1 salad

Choice of 1 dessert

## VILLERAY 32.50\$

Assortment of grilled vegetables (5 pieces)

Vegetarian canapé (Chef's Choice)

Choice of one main course:

Grilled chicken thigh with roasted peppers, bravas dip  
or

Salmon fillet crusted in basil, pepper and Parmesan, tomato and tarragon dip

Salad

Fine Québécois cheeses (30 g), grapes

Mini sweets (2 p.p.)

Baguette



# MAKE YOUR CHOICES



## STARTERS

### VEGETARIAN:

- Market gardener's crudités, house dip or hummus
- Selection of grilled vegetables (5 pieces)
- Spinach and lemon falafel, tahini dip (1 p.p.) (vegan)
- Vegetarian pizza of the day (2 p.p.)
- Mild and sharp Cheddar (2 wedges), grapes
- Brie (2 wedges), grapes
- Oka (2 wedges), grapes
- Tandoori tofu kebab, yogurt sauce with mint (1 p.p.)
- Fried chickpea panisse, artichoke purée, bruschetta (vegan)

### FISH AND SEAFOOD:

- Salmon fillet crusted in basil, pepper and Parmesan, tomato and tarragon dip
- Salmon tataki in sesame crust, ginger dip
- Honey-ginger shrimp, Yum Yum sauce
- Smoked salmon slices, blinis, cream cheese

### POULTRY AND RED MEAT:

- Grilled chicken thigh with roasted peppers, bravas dip
- Chicken fritters, Caesar-style aioli
- Chipotle chicken aiguillette with lime zest, fresh tomato and cilantro salsa
- Flank steak with Montréal steak seasoning, demi-glace emulsion with foie gras
- Korean-style marinated flank steak, kimchi emulsion
- Charcuterie, sliced sausage, pickles



## DESSERTS:

- Homemade cookies (2 p.p.)
- Homemade brownie
- Berry strudel
- Blondie with chocolate chips (vegan, gluten-free)
- Praline clusters with almonds
- Gourmet dessert (chef choice)
- Mini sweets (2 p.p.) (chef choice) (supplement of 3\$ per person)

# CALENDAR 2023-2024

## SEPTEMBER

WEEK

- ④ August 28 to September 3
- ⑤ September 4 to 10
- ① September 11 to 17

## OCTOBER

- ② September 18 to 24
- ③ September 25 to October 1
- ④ October 2 to 8

## NOVEMBER

- ⑤ October 9 to 15
- ① October 16 to 22
- ② October 23 to 29
- ③ October 30 to November 5

## DÉCEMBER

- ④ November 6 to 12
- ⑤ November 13 to 19
- ① November 20 to 26
- ② November 27 to December 3

## JANUARY

- ③ December 4 to 10
- ④ December 11 to 17
- ⑤ December 18 to 24

## FEBRUARY

- ① January 8 to 14
- ② January 15 to 21
- ③ January 22 to 28
- ④ January 29 to February 4
- ⑤ February 5 to 11
- ① February 12 to 18
- ② February 19 to 25

## MARCH

WEEK

- ③ February 26 to March 3
- ④ March 4 to 10
- ⑤ March 11 to 17
- ① March 18 to 24
- ② March 25 to 31

## APRIL

NEW MENU COMING :)



# MAKE YOUR CHOICES

## SANDWICH MENU

\*MINIMUM OF 4 IDENTICAL CHOICES

### Available at all times

Mix-pit: assorted mini-pitas (chicken, ham, egg, tuna)

Focaccia with grilled vegetables, goat cheese mousseline, artichoke, pesto, arugula

Quinoa, kidney bean and dill patty on beet burger bun, roasted beet slices, cumin hummus, leaf lettuce (vegan)

Chipotle and honey chicken wrap, tomato, Monterey Jack, sweet potato, lettuce chiffonnade, chimichurri mayo

Smoked beef bagnat, caramelized onions, tomato, Oka, romaine, horseradish mayo

Cooked ham on baguette, Emmental, pickle, tomato, leaf lettuce, butter with Meaux mustard

### Week 1

Tofu banh-mi, marinated carrot and daikon, cucumber, shiitake, veganaise with ginger, cilantro sprig

Amok-style cod on multigrain baguette, tomato, spinach, red curry coconut mayo

Club-style wrap, smoked turkey breast, bacon, Swiss, tomato, lettuce, mayo

Flank steak on poppy seed kaiser, chimichurri, tomato, leaf lettuce, onion yogurt

Italian sausage on milk bread, muffaletta, ricotta with sun-dried tomato, arugula, radicchio

### Week 2

Vegan sausage on baguette, sautéed mushrooms, rapini, harissa and honey spread

Smoked salmon on black burger bun, lemony cream cheese, cucumber, fried capers, watercress

Grilled chicken piri piri on kaiser, manchego, tomato, leaf lettuce, chorizo spread

Shredded beef on ciabatta, celeriac remoulade, tomato, arugula

Pepperoni and ham wrap, sautéed peppers and mushrooms, mozzarella, romaine, pizza sauce-style spread

### Week 3

Homemade végétal on carrot bread, cucumber, radish, tofu spread with chimichurri, baby spinach

Tuna salad with lime on croissant, olives, bruschetta with tarragon, Gouda, arugula

Roasted chicken breast on mini baguette, mushrooms sautéed in white wine, leaf lettuce, blue cheese spread

Thai beef on baguette, sweet peppers, nappa cabbage and carrot salad, cilantro, ginger mayo

Pork loin roasted porchetta-style on pretzel, pancetta chip, provolone, Boston lettuce, pickled eggplant, tomato, lemony mayo

### Week 4

Vegan ricotta with sunflower seeds on perfect panini (diamond-shaped), dill, zucchini ribbons, sun-dried tomato, roasted peppers, arugula

Salmon nuggets with lemongrass on sesame bread, sweet 'n' sour daikon pickle, baby spinach, ponzu mayo

Greek-style grilled chicken on burger bun, feta, tomato, iceberg, olive tapenade, tzatziki-style mayo

Philly Cheesesteak on submarine bread, sautéed onions and peppers, orange Cheddar, mixed greens

Ras el hanout lamb on carrot bread, cucumber, halloumi with honey, hummus, mixed greens

### Week 5

Tandoori chickpea spread on fougasse, cucumber, carrot, lime-marinated onion, cilantro yogurt spread

Shrimp salad on Viennese bread, cucumber, fennel, Boston lettuce, fresh herbs, harissa mayo

Smoked turkey on pretzel, Brie, tomato confit, wilted spinach, whole grain mustard

Bresaola panini, bocconcini, balsamic roasted eggplant, arugula, basil spread

BBQ pulled pork on submarine, red cabbage and green apple salad, sharp Cheddar, lettuce, cider mayo

**Replace your sandwich  
with a portion of cold  
protein**

**5\$ EXTRA. MINIMUM OF 4  
IDENTICAL SELECTIONS**

Tandoori tofu kebab, yogurt sauce  
with mint (3 p.p.)

Fried chickpea panisse, artichoke  
purée, bruschetta (dish) (vegan)

Salmon fillet crusted in basil,  
pepper and Parmesan, tomato and  
tarragon dip

Salmon tataki in sesame crust,  
ginger dip

Honey-ginger shrimp, Yum Yum  
Sauce (5 p.p.)

Smoked salmon slices, blinis, cream  
cheese

Chipotle chicken aiguillette with  
lime zest, fresh tomato and cilantro  
salsa

Grilled chicken thigh with roasted  
peppers, bravas dip

Chicken fritters, Caesar-style aioli  
(5 p.p.)

Flank steak, demi-glace emulsion  
with foie gras

Korean-style marinated flank steak,  
kimchi emulsion

Charcuteries, sliced sausages,  
pickles



# MAKE YOUR CHOICES

## SALAD MENU

\*MINIMUM OF 4 IDENTICAL CHOICES

### Available at all times

Mixed greens, crunchy vegetables, Meaux mustard vinaigrette

Classic Caesar

Mediterranean: sweet pepper, cucumber, tomato, feta, olives, red onion

Mexican-style quinoa: corn, cucumber, tomato, kidney beans, cilantro, avocado-lime emulsion

Asian: rice vermicelli, spinach, sweet pepper, daikon, edamame, nappa cabbage, tangerine-miso-sesame vinaigrette

Italian-style fregola grilled vegetables, Parmesan shavings, basil, red wine and tarragon vinaigrette

### Week 1:

Fennel, radicchio, orange supremes, cilantro, citrus vinaigrette

Remoulade, green apple, tarragon

Roasted cauliflower, sweet peas, cilantro, green onions, coconut curry vinaigrette

### Week 2:

White beans, roasted peppers, tomato confit, green onions, smoked paprika and sour cream emulsion

Arugula, roasted beets, pumpkin seeds, orange emulsion

Quinoa with marinated mushrooms, bacon lardon, sweet peas, green onions, Champagne and shallot confit vinaigrette

### Week 3:

Wild rice, sautéed spinach, red cabbage, sweet potato, pistachios, pomegranate vinaigrette

Green beans, roasted radish, arugula, goat cheese and fines herbes vinaigrette

Mixed greens, caramelized root vegetables, pistachios, maple vinaigrette

### Week 4:

Orecchiette, tomato, bocconcini, basil, balsamic vinaigrette

Israeli couscous, roasted tomato and eggplant, salami, sun-dried tomato vinaigrette

JLT-style potato salad with green onions, bacon, pickle, dill, mustard

### Week 5

Lentils, butternut squash, halloumi, roasted red onion, date and Berber spice vinaigrette

Kale, grilled zucchini, feta, oregano and lemon vinaigrette

JLT-style potato salad with green onions, bacon, pickle, dill, mustard