

HOT BUFFETS

MINIMUM ORDER OF 12 WITH AT LEAST 12 IDENTICAL SELECTIONS

SERVED BUFFET-STYLE OR IN INDIVIDUAL BOXES (+2\$P.P)

ST-LÉONARD

32.00\$

Salad (see selection page 10)

Choice of pasta: *Gluten-free pasta: add \$1 p.p.

Mac and cheese-style orecchiette with squash, sweet peas, sautéed mushrooms, pancetta

Farfalle al ragù: tomato, veal stock, shredded beef, Italian sausage

Thai penne: crunchy vegetables, marinated tofu (vegetarian)

Bolognese lasagna

Vegetarian lasagna

Baker's Delight

ST-HENRI

37.00\$

Salad (see selection page 10)

Choice of main course

Vegan

Sweet potato green curry, cauliflower, chickpeas, sweet peppers, carrots, tomatoes, coconut milk, lemongrass

Fried chickpea panisse, artichoke purée, bruschetta

Vegetarian

Italian vegetable roulade (eggplant and zucchini) stuffed with mozzarella, pesto

Tartlet filled with mushrooms, white bean mousseline, garlic cream, Louis Cyr gratin

Fish:

Grilled salmon alla Norma (eggplant, roasted pepper, and tomato emulsion), capers, oregano

Salmon with Indian spices, curried coconut milk, cilantro

Trout fillet in a crust of shiitake, nori and sesame, miso-maple sauce

Cod steak crusted with an artichoke and potato mousseline, beurre blanc with roasted peppers

Meat:

Chicken involtini with kale, tomato and halloumi, meat glaze with black garlic

Tajine-style braised chicken thigh with lemon confit and olives

Chicken breast with basil and goat cheese, creamy pesto

Vietnamese-style chicken thigh, grilled sesame, green onion, cilantro

Mexican pulled pork with roasted peppers and corn, tortilla with salsa and guacamole

Beef kefta with garlic confit and feta, mint sauce

Veal stew al ragù (sausage, tomato sauce, beef stock), gremolata

Stroganoff-style braised lamb

Baker's Delight



HOT BUFFETS

ST-HENRI

Side vegetables (choose from the following selection)

Caramelized root vegetables with honey and pink pepper

Asparagus with lemon zest

Nantes carrots with fines herbs

Green beans with pesto

Starches

Tagliatelle with fines herbes and lemon zest

Basmati rice with green onions

Gabrielle fingerling potatoes with mustard and Parmesan

Baby potatoes with black garlic

Yukon Gold mash with celeriac



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

DÉCEMBER

- ③ October 30 to November 5
- ④ November 6 to 12
- ⑤ November 13 to 19

JANUARY

- ① November 20 to 26
- ② November 27 to December 3
- ③ December 4 to 10

FEBRUARY

- ④ December 11 to 17
- ⑤ December 18 to 24
- ① January 8 to 14

MARCH

WEEK

- ③ February 26 to March 3
- ④ March 4 to 10
- ⑤ March 11 to 17

APRIL

NEW MENU COMING :)

- 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

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