



Julien-Leblanc

T R A I T E U R

2023-2024

BREAKFAST

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

ST-MICHEL

16.25\$

Orange juice

Breakfast bread (choice of 1)

Lemon poppy seed (vegan, gluten-free)

Raspberry and white chocolate

Apple-cinnamon oatmeal

Banana and dark chocolate

Mild and sharp Cheddar (2 wedges), grapes

Fresh fruit

ROXBORO

"VEGANIZE" THIS PLAN
FOR AN EXTRA 2\$ P.P

18.75\$

Orange juice

Assortment of mini pastries (2 p.p.)

Vanilla yogurt, haskap compote with sweet
clover, homemade granola (nut-free) (in a
verrine)

Fresh fruit salad

MILE-END

21.00\$

Orange juice

Breakfast bread (choice of 1)

Lemon poppy seed (vegan, gluten-free)

Raspberry and white chocolate

Apple-cinnamon oatmeal

Banana and dark chocolate

Half bagel, cream cheese

*Gluten-free bagel: add \$0.50

*Smoked salmon and condiments: add \$3.75

Vanilla yogurt, haskap compote with
sweetclover, homemade granola (nut-free)
(in a verrine)

Berries with maple syrup



PETIT DÉJEUNER

GRIFFINTOWN

21.00\$

Orange juice

Whole grain bread with your choice of spread (minimum 10 portions per selection):

- Sweet pea mousseline, aged Cheddar, prosciutto
- Hollandaise, wilted spinach, smoked salmon (+ 1.50\$)
- Vegan ricotta, roasted zucchini with lemon zest (vegan)

*Gluten-free bread: add 1.00\$

Berries with maple syrup

ST- SAUVEUR

30.00\$

Orange Juice

Scrambled eggs or stuffed crêpes with your choice of filling (minimum 8 servings per selection):

- Ham, asparagus, Cheddar
- Kale, leek, mushrooms, Swiss

Canadian bacon (2 slices)

100% veal chipolata sausage (1 p.p.)

Breakfast potatoes

Butter croissant, assorted jams

Fresh cut fruit

RENTAL OF CHAFING DISHES NOT INCLUDED.
DELIVERY AND INSTALLATION STARTING AT \$40



COFFEE BREAK

BEVERAGES

Café Liégois 28\$
10-cup thermos.

Flavoured water bar 3.50\$
Lemon and strawberry
Watermelon and mint
Cucumber and lime

*AVAILABLE IN A INDIVIDUAL BOTTLE
- \$1.00 SUPPLEMENT

Camellia Sinensis teas HOT OR ICED 28.00\$
and herbal teas (10-cup thermos)

Assorted fruit juices 3.00\$
Assortment of bottled juices, soft drink,
sparkling water, etc...

SWEET

**Mini banana and chocolate
chip waffles** (vegan) 7.00\$

**Chia pudding with coconut milk,
cinnamon, and a maple berry salad** 7.00\$

Breakfast bread 4.25\$
Lemon poppy seed (vegan, gluten-free)
Apple-cinnamon oatmeal
Banana and dark chocolate
Raspberry and white chocolate

Homemade granola bar 6.00\$
(vegan, gluten-free)

Homemade energy balls (2) 6.00\$

Fruit compote, homemade granola 4.75\$

Strudel with seasonal fruit 4.75\$

Fruit dipped in dark chocolate (2) 6.00\$

Fresh cut fruit 6.00\$

Praline clusters with almonds 5.50\$

Homemade cookies (2) 4.25\$

**Assortment of maple-
caramelized nuts** (50g) 6.00\$

Assorted French macarons (2) 7.00\$

Mini sweets (2) 7.50\$

SALTY

Assortment of fine cheeses (30 g) 7.00\$
grapes, crackers

**Market gardener's crudités,
house dip or hummus** 6.25\$

Salsa or guacamole, pita chips 5.25\$

Tomatoes and bocconcini 6.00\$
with pesto

**Assortment of nuts
and dried fruit** (50g) 6.50\$

Crispy chickpeas with spices (50g) 6.00\$

**Smoked salmon, blinis (4),
condiments** 10.00\$

**Fine charcuterie platter (4),
pickles, baguette** 11.00\$

Homemade duck rillettes (100g) 11.00\$
crackers, condiments

Mini quiches (2) (au choix) 7.00\$

Assorted potato chips 5.00\$

MAIN COURSE SALADS

Minimum of 8 guests and 4 identical selections

*Includes a gourmet dessert

TULUM

27.80\$

Chipotle chicken with lime zest, corn, red cabbage, tomato, cucumber, cilantro, spinach, wild rice, sour cream and avocado emulsion

SESAME

30.50\$

Salmon tataki in sesame crust, kale, cucumber, carrot, edamame, green onion, rice, ginger and wasabi vinaigrette

SMOKEY

30.50\$

Slices of smoked duck breast, beets, fennel, radicchio, arugula, green onion, pumpkin seeds, goat cheese and dill vinaigrette

TAOUK

27.50\$

Falafel with spinach and lemon, marinated turnip, romaine, parsley, tomato, quinoa, feta, tahini and roasted garlic vinaigrette

SAR-CÉ

27.50\$

Chicken fritters, romaine, pancetta, Parmesan, croutons, cucumber, tomato, Caesar vinaigrette

NICE

30.50\$

Smoked salmon, green beans, potato, tomato, green onion, mixed greens, olives, honey and whole grain mustard vinaigrette



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

② September 18 to 24

OCTOBER

③ September 25 to October 1

④ October 2 to 8

⑤ October 9 to 15

① October 16 to 22

② October 23 to 29

NOVEMBER

③ October 30 to November 5

④ November 6 to 12

⑤ November 13 to 19

① November 20 to 26

DÉCEMBER

② November 27 to December 3

③ December 4 to 10

④ December 11 to 17

⑤ December 18 to 24

JANUARY

① January 8 to 14

② January 15 to 21

③ January 22 to 28

FEBRUARY

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

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



COCKTAIL

SERVED ON TRAYS OR IN INDIVIDUAL BOXES (4.50\$)

MINIMUM ORDER OF 15 GUESTS

SÉLECTION A

4.00\$ EACH

Vegan

Mediterranean-style multigrain loaf: white bean hummus, sun-dried tomato brunoise, Kalamata olives

Sweet potato rösti with Cajun spices, vegan raïta with cucumber, roasted pepper bruschetta

Butternut squash and sweet pea nem, curry dip

Roulade di melanzane: grilled eggplant, basil, tomato confit, pine nut crumble

Vegetarian

Tartlet filled with basil cream and grilled artichoke, Parmesan gratin

Empanada filled with kidney beans and Monterey Jack, Mexican-style dip

Goat cheese surprise with grape, pistachio, apricot

Fried dumpling with Asian-style broccoli

Curry roasted cauliflower, honey and black sesame halloumi (stick)

Wonton tartlet with dahl mousse, mango chutney, kale chip

Fish and seafood

Toasted Russian bread, salmon gravlax with vodka, lemon and dill aioli

Cajun shrimp toast on puff pastry, avocado mousseline

Salmon satay in a crust of maple-caramelized nuts, dip with Herbes salées from the Lower Saint-Lawrence

Portuguese-style steamed pierogi stuffed with cod, São Jorge cheese, bravas sauce

Carbonara-style Nordic shrimp salad (in tumbler)

Poultry

Moroccan-style chicken skewer, tajine-style dip with lemon confit

Ginger chicken, coconut-litchi dip (stick)

Chicken taco with mole sauce, tomato, corn and cilantro salsa

Chicken fritters with lemon and Parmesan, Caesar-style aioli

Foie gras parfait, kumquat confit, palmier pastry

Meat

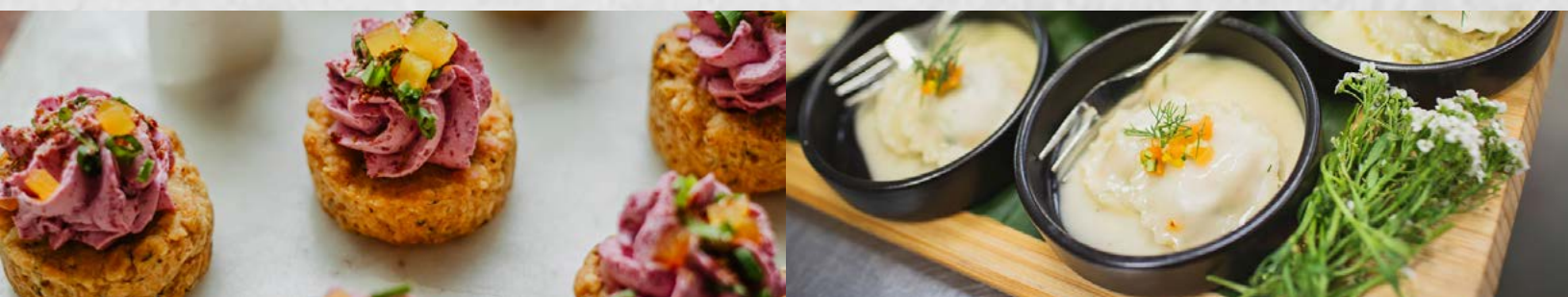
Puff pastry with lamb merguez roasted cumin dip

Flank steak satay with green curry, coconut-cashew dip

Cube of pork tenderloin with honey and roasted sesame glaze, carrot dip

Flank steak in a pepper crust, confit onion emulsion (stick)

Roulade of asparagus, pecorino and prosciutto, arugula chimichurri



SÉLECTION B

4.50\$ EACH

Vegan

Spinach and shiitake nigiri, yuzu emulsion
 Rosemary fougasse, vegan ricotta, figs in red wine
 Caramelized Brussels sprout, fauxmage cream
 Crispy Spanish-style tofu cube, piri piri tomato compote

Vegetarian

Parmesan taco, fine ratatouille, fresh basil
 Broccoli bomb with Cheddar, spicy charred tomato dip
 Beet origami, Stilton mousseline, baby shoots
 Zucchini and rosemary financier, goat cheese and roasted pepper mousse
 Ceviche-style watermelon marinated in lime zest, feta disk, mint

Fish and seafood

Cube of trout in a Parmesan and sun-dried tomato crust, fennel confit dip
 Crispy polenta, crab salad, pickled radish
 Roasted scallop disc marinated in XO sauce, papaya chutney
 New England-style pollock cake, green apple remoulade
 Salmon tartare with ponzu, cucumber and black sesame brunoise (in verrine)

Poultry

Chicken schnitzel, marinated crunchy cabbage, curry emulsion
 Tikka chicken kebab, sweet pea dip
 Teriyaki grilled chicken thigh yakitori
 Chicken and foie gras nem, sea buckthorn dip
 Croustis of duck rillettes, dijonnaise with pickles

Meat

Pulled pork croquette with BBQ sauce, marinated red cabbage salad
 Beef tenderloin tataki, sautéed mushrooms with ponzu, miso emulsion
 Bresaola roulade, goat cheese with pine nuts, grilled zucchini, baby shoots
 Cube of beef tenderloin, fondant potato, foie gras emulsion
 Mini lamb kibbeh, spinach and lemon labneh



SÉLECTION C

5.00\$ EACH

Vegan

Slider with curried potato, fauxmage, cilantro pesto, tomato, carrot bread

Vegetarian

Rosemary focaccia, wild mushroom salad, truffle aioli, Hercules de Charlevoix shavings

Fish and seafood

Scallop ceviche with coconut milk and green curry, baby cilantro shoots

Mini black burger with smoked trout, marinated cucumber, arugula, cream cheese with dill

Tuna tartare with chipotle, avocado mousse, fried rice cake

Octopus grilled with Kalamata tapenade, spicy charred tomato dip

Mini guédille with shrimp, fennel, fresh herbs mayo, tobiko

Poultry

Cabbage stuffed with Grenobloise chicken salad

Surf-'n'-turf spring roll (shrimp and chicken), daikon, cucumber, honey-lime spinach, sriracha

Slider with shredded duck confit, aged Cheddar, pear remoulade

Mini grilled cheese with chicken schnitzel, chorizo, tomato, Manchego

Mini rösti with tarragon, smoked duck breast, sour cream with pepper, watercress sprig

Meat

Cromesquis tartiflette (bacon, potato, raclette cheese), fresh cream and chive dip

Veal tataki in a crust of dune pepper, cipollini petals braised in white wine and garlic cream

Slider with beef marinated in red wine, wild mushrooms, arugula, pecorino

Slider with veal, kimchi, sesame and green onion mayo, black sesame bread

Beef fillet tournedos, Fourme d'Ambert cheese, Cognac dip



COCKTAIL

SÉLECTION D

6.00\$ EACH

Vegetarian:

Burrata, multi-coloured tomatoes, basil (in verrine)

Seafood

Oyster with butter and sage, provolone gratin

Meat

Rabbit loin casserole, Brussels sprouts sautéed with smoked pork slab

Ravioli stuffed with rosemary beef short rib, glace de viande, gremolata

Lamb chop in a black garlic and rosemary crust

