

20



*Julien-Leblanc*  
TRAITEUR

24

25



# Breakfast Plans

— SERVED IN BUFFET OR INDIVIDUAL BOXES —  
— MINIMUM OF 8 GUESTS AND 4 IDENTICAL SELECTION —

## ST MICHEL — \$16.25

Orange juice

**Breakfast bread** (1 choice)

- Banana, coconut milk and chocolate chip bread
- Carrot, pineapple and sultana raisin bread
- Cinnamon, coffee and oat bread
- Zucchini and date bread (vegan and gluten-free)

**Wedge of mild Cheddar served with grapes**

**Fresh cut fruit**

## ROXBORO — \$18.75

Orange juice

**Assortment of mini pastries** (2 p.p.)

**Vanilla yogurt, blueberry compote with maple, homemade granola with white chocolate nibs** (nut-free)

**Fresh fruit salad**

« **VEGANIZE** »  
**THIS PLAN**  
FOR AN EXTRA  
OF \$2 P.P.

- The yogurt is replaced by a coconut chia pudding with chai spices and berries.
- The mini pastries are replaced by homemade energy balls.

## MILE END — \$21.00

Orange juice

**Berries with maple syrup**

**Breakfast bread** (1 choice)

- Banana, coconut milk and chocolate chip bread
- Carrot, pineapple and sultana raisin bread
- Cinnamon, coffee and oat bread
- Zucchini and date bread (vegan and gluten-free)

**Half bagel with cream cheese**

- Gluten-free bagel +\$0.50
- Smoked salmon and accompaniments +\$4.50

**Fruit compote with white chocolate nibs** (nut free)

## GRIFFINTOWN — \$21.00

Orange juice

**Omelette muffin or breakfast sandwich on English muffin** (minimum of 8 per selection)

- Spinach, oregano and fauxmage (dairy-free)
- Bacon, mushrooms, Cheddar and chives
- Smoked salmon, feta and dill (+\$2)

**Breakfast sandwiches on English muffins**

- Egg, spinach, oregano and fauxmage (dairy-free)
- Egg, bacon, mushrooms, Cheddar and chives
- Egg, smoked salmon, feta and dill (+\$2)
- Gluten-free English muffins +\$0.50

## SAINT-SAUVEUR — \$30.00

(HOT MEAL)

- Rental of chafing dishes not included
- Delivery and installation starting at \$40

Orange juice

**Scrambled eggs or stuffed crêpes with choice of toppings** (minimum of 8 per selection)

- Smoked turkey, wilted spinach, leeks and Québécois Emmental
- Asparagus, mushrooms and sharp Cheddar

**Canadian bacon** (2 p.p.)

**Veal chipolata sausage** (1 p.p.)

**Home fries with fresh herbs**

**Fresh cut fruit**

**Butter croissant and assortment of jams**



# Pauses café

## SALTED

**Assorted chips** – \$5.00

**Tortilla chips** (5 p.p.),  
**choice of salsa or guacamole** – \$5.25

**Roasted pita chips** (5 p.p.),  
**labneh with zaatar oil** – \$6.00

**Tomatoes and bocconcini with pesto** (skewer) – \$6.00

**Crunchy spiced chickpeas** – \$6.00

**Farmer's crudités platter,**  
**choice of house dip or hummus** – \$6.25

**Mixed nuts and dried fruit** (50g) – \$6.50

**Assortment of fine cheeses** (30 g)  
**served with grapes and crackers** – \$7.00

**Smoked salmon** (4 p.p.),  
**bagel chips and accompaniments** – \$10.00

**Fine charcuteries** (4 p.p.) and **pickles,**  
**baguette** – \$11.00

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

**Mini quiches** (2 p.p.) – \$7.00

make a choice between :

- Sun-dried tomatoes and feta
- Caramelized onions and aged Cheddar
- Italian sausage, fennel and provolone

## DRINKS

### Fair trade coffee

(in 10-cup thermos)

- Paper cups, cream and milk cups,  
sugar and stirrers included.

### Camelia Sinensis teas and herbal teas

(in 10-cup thermos)

- Paper cups, cream and milk cups,  
sugar and stirrers included.
- available in hot or iced version

### Flavoured water bar \$3.50

- Lemon and raspberry
- Melon and mint
- Cucumber and lime

\*available in individual bottles for an extra of \$1.00 p.p.

### Assorted drinks \$3.00

- Juices, soft drinks, cans of water

## SWEET

### Breakfast breads – \$4.25

- Banana, coconut milk and chocolate chip bread
- Carrot, pineapple and sultana raisin bread
- Cinnamon, coffee and oat bread
- Zucchini and date bread (vegan and gluten-free)

### Freshly baked cookies (2 p.p.) – \$4.25

**Fruit compote with white chocolate nibs**  
(nut-free) – \$4.75

### Pear and caramel strudel – \$4.75

**Turtle-style Rocher** – \$5.50  
(caramel, chocolate and pecan)

### Maple candied nuts – \$6.00

**Homemade granola bar** – \$6.00  
(vegan and gluten-free)

**Homemade energy balls** – \$6.00  
(2 p.p.) (vegan and gluten-free)

**Dark chocolate-covered fruit** – \$6.00  
(2 p.p.) (vegan and gluten-free)

### Fresh cut fruit – \$6.00

**Vanilla yogurt, blueberry compote with maple,**  
**homemade granola with white chocolate nibs**  
(nut-free) – \$6.00

**Mini cinnamon bun** – \$7.00  
(vegan and gluten-free)

**Coconut chia pudding with chai spices**  
**and berries** – \$7.00 (vegan and gluten free)

### Assortment of homemade

**French macarons** (2 p.p.) – \$7.00

**Mini sweets** (2 p.p.) – \$7.50





## MAIN COURSE

# Salads

— INCLUDES A GOURMET DESERT —  
— MINIMUM OF 8 GUESTS ET 4 IDENTICAL SELECTIONS —

### ROMA — \$27.50

White beans, basil pesto, grilled vegetables, tomato, fresh mozzarella pearls, olives, arugula, red wine dressing

### ATHÈNES — \$27.80

Souvlaki-style chicken, brown rice, feta, tomato, cucumber, roasted pepper, Kalamata olives, romaine lettuce, tzatziki-based dressing

### SÉOUL — \$27.80

Korean BBQ-style grilled chicken thigh, rice vermicelli, kimchi, shiitakes, edamame, carrot, cucumber, green onion, sesame and soy sauce dressing

### CHARCUTIÈRE — \$27.80

Croquettes of pork rillettes and apple confit (4 p.p.), green beans, mustard creamer potatoes, celeriac, tarragon, capers, spinach, remoulade dressing

### CHIPOTLE — \$30.50

Chipotle grilled shrimp, tricoloured quinoa, red cabbage, corn, tomato, cilantro, leaf lettuce, sour cream and avocado emulsion

### ZAATAR — \$30.50

Shawarma-seasoned beef, bulgur, tabbouleh, tomato, marinated turnip, mixed greens, pita chips with zaatar, red wine dressing

# cold DISHES

— SERVED IN BUFFET OR INDIVIDUAL BOXES —  
— MINIMUM OF 8 GUESTS AND 4 IDENTICAL SELECTION —  
— COMPLETE COMPOSTABLE CUTLERIES INCLUDED —  
(extra for Chinaware)

## ÉCONOMIQUE — \$24.00

REPLACE YOUR SANDWICH  
FOR A COLD PROTEIN (EXTRA OF \$5)

One starter (see selection p. 6)  
One sandwich (see selection p. 8)  
One salad (see selection p. 9)  
One dessert (see selection p. 6)

## ENTRE-DEUX — \$26.25

REPLACE YOUR SANDWICH  
FOR A COLD PROTEIN (EXTRA OF \$5)

Two starters (see selection p. 6)  
One sandwich (see selection p. 8)  
One salad (see selection p. 9)  
One dessert (see selection p. 6)

## PETITE-BOURGOGNE — \$30.50

REPLACE YOUR SANDWICH  
FOR A COLD PROTEIN (EXTRA OF \$5)

Farmer's crudités platter, choice of house dip or hummus  
Korean BBQ-style grilled chicken thigh, kimchi dip (40 g)  
One sandwich (see selection p. 8)  
One salad (see selection p. 9)  
Two wedges of Oka served with grapes  
One dessert (see selection p. 6)

## VILLERAY — \$32.50

Assortment of grilled vegetables (5 p.p.)  
One vegetarian canapé (chef's choice)  
One main course from the following selection:  
Korean BBQ-style grilled chicken thigh, kimchi dip  
OR  
Grilled salmon fillet with lemon zest,  
honey and pepper, caponata compote  
OR  
Polenta cake, sweet pea mousseline,  
tomato and artichoke salad (vegan and gluten-free)  
One salad (see selection p. 9)  
Fine Québécois cheeses (30 g) served with grapes  
Mini sweets (2 p.p.)  
Baguette and butter

## PETITE ITALIE — \$33.50

Vegetarian pizza of the day (2 p.p.)  
Marinated artichokes and olives  
Veal polpettes della nonna, pecorino petals,  
basil shoots, pesto-based sauce (3 p.p.)  
Melanzane fougasse with balsamic roasted eggplant, zucchini  
ribbons, Parmesan shavings, arugula, basil, tomato emulsion  
Orzo salad with basil pesto, spinach, cubed zucchini, cherry tomatoes,  
pearl bocconcini, red wine and marinated eggplant vinaigrette  
Fine Québécois cheeses (30 g)  
Lemon custard cannoli  
Baguette and butter





# starters

## VEGETARIAN

Farmer's crudités, choice of house dip or hummus

Assortment of grilled vegetables (5 p.p.)

Falafel with kale and zaatar, tahini and garlic confit dip (vegan and gluten-free) (1 p.p.)

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

Cheeses (Cheddar, Oka, Brie) (30 g) served with grapes

Tofu kebab with ras el hanout, lemon confit yogurt sauce (1 p.p.)

Polenta cake, sweet pea mousseline, tomato and artichoke salad (vegan and gluten-free)

## FISH AND SEAFOOD

Miso-glazed salmon in a panko and sesame crust, tamari, ginger and tobiko dip

Grilled salmon fillet with lemon zest, honey and pepper, caponata compote

Chipotle grilled shrimp, lime and cilantro dip (2 p.p.)

Smoked salmon, whipped Boursin with chives and lemon zest, bagel crackers



## MEATS

Korean BBQ-style grilled chicken thigh, kimchi dip

Souvlaki-style grilled chicken aiguillette, feta and olive dip

Croquette of pork rillettes and apple confit, Dijonnaise, pickle (2 p.p.)

Grilled flank steak with smoked paprika, chimichurri emulsion

Shawarma-seasoned flank steak, pomegranate and tahini dip

Fine charcuteries (2 p.p.), sliced sausage (½ p.p.), pickles



# desserts

Freshly baked cookies (2 p.p.)

Homemade double chocolate brownie

Pear and caramel strudel

Turtle-style Rocher (caramel, chocolate and pecan)

Millionaire's shortbread (coffee and chocolate) (vegan and gluten-free)

Gourmet dessert

Mini sweets (2 p.p.) (extra of \$3 p.p.)



# 2024 — 2025 Calendar

## 2024 WEEK

**APRIL** 1 1<sup>st</sup> to April 7  
 2 8 to April 14  
 3 15 to April 21  
 4 22 to April 28

**MAY** 5 April 29 to May 5  
 1 6 to May 12  
 2 13 to May 19  
 3 20 to May 26  
 4 27 to June 2

**JUNE** 5 3 to June 9  
 1 10 to June 16  
 2 17 to June 23  
 3 24 to June 30

**JULY** 4 1<sup>st</sup> to July 7  
 5 8 to July 14  
 1 15 to July 21  
 2 22 to July 28

**AUGUST** 3 July 29 to August 4  
 4 5 to August 11  
 5 12 to August 18  
 1 19 to August 25  
 2 26 to Sept. 1<sup>st</sup>

**SEPTEMBER** 3 2 to September 8  
 4 9 to September 15  
 5 16 to September 22  
 1 23 to September 29

## WEEK

**OCTOBER** 2 Sept. 30 to Oct. 6  
 3 7 to October 13  
 4 14 to October 20  
 5 21 to October 27  
 1 28 to November 3

**NOVEMBER** 2 4 to November 10  
 3 11 to November 17  
 4 18 to November 24  
 5 25 to December 1<sup>st</sup>

**DECEMBER** 1 2 to December 8  
 2 9 to December 15  
 3 16 to December 24

## 2025 WEEK

**JANUARY** 4 6 to January 12  
 5 13 to January 19  
 1 20 to January 26  
 2 27 to February 2

**FEBRUARY** 3 3 to February 9  
 4 10 to February 16  
 5 17 to February 23  
 1 24 to March 2

**MARCH** 2 3 to March 9  
 3 10 to March 16  
 4 17 to March 23  
 5 24 to March 30

**APRIL** 1 March 31 to April 6  
 2 7 to April 13  
 3 14 to April 20  
 4 21 to April 27  
 5 28 to May 4



# sandwiches

## AVAILABLE AT ALL TIMES

**Mix-pit:** Assorted miniature pitas  
(chicken, ham, egg, tuna)

**Beetroot burger bun, falafel with kale, parsley pesto, pickled turnips, tomato, lettuce, hummus with confit garlic**

**Fougasse melanzane with balsamic-roasted eggplant, Parmesan shavings, zucchini ribbons, arugula, basil, tomato emulsion**

**Bagel, smoked salmon, Boursin with chives, dill and lemon zest, cucumber, capers, spinach**

**Wrap with souvlaki grilled chicken, feta, tomato, romaine, tzatziki-style sour cream**

**Pumpernickel kaiser roll, Montreal steak spice roast beef, Québécois Emmental, caramelized onions, lettuce, horseradish Dijonnaise**

### WEEK 1

**Naan with tandoori-style tofu, cucumber, caraway-seasoned carrots, cilantro, coconut milk and curry emulsion (vegan)**

**Salmon BLT panini with Cajun roasted salmon fillet, bacon, tomato, iceberg, avocado emulsion**

**Milk roll, soy and sesame-glazed grilled chicken thigh, kimchi, pickled carrot and daikon, cilantro, garlic and ginger mayo**

**Raisin burger bun, pork roast, julienned apple, Cheddar, lettuce, curry mayo**

**Pretzel bread, Montreal-style smoked meat, pickle, Swiss, lettuce, yellow mustard**

### WEEK 2

**Fine herb focaccia, white bean spread, ricotta with tarragon, white wine sautéed mushrooms, provolone, wilted spinach with shallots**

**Pumpernickel club, carbonara-style cold water shrimp salad with Parmesan, bacon, tomato, iceberg**

**Sesame kaiser roll, shredded chicken breast salad with fresh herbs and lemony mayo, coleslaw, BBQ sauce mayo**

**Olive ciabatta, fine Italian charcuteries (bresola, prosciutto, salami), artichoke spread, fresh mozzarella, arugula, pesto**

**Caramelized onion burger bun, smoked paprika roast beef, marinated roasted pepper, manchego, mixed greens, chimichurri mayo**

### WEEK 3

**Panini Benedict with green onion and fresh herb frittata, goat cheese, baby spinach, hollandaise spread**

**Viennese burger bun, roasted salmon with lemon zest, fennel remoulade, artichokes, provolone, mixed greens**

**Quesadilla with Tex-Mex chicken strips, sautéed peppers and onions, salsa, melted Monterey Jack, cilantro**

**Croque-monsieur on a croissant with white rosemary ham, Oka, tomato, mixed greens, béchamel with hint of nutmeg**

**Wrap, shawarma-seasoned lamb, tomato, cilantro, halloumi, lettuce, tahini and confit garlic sauce**

### WEEK 4

**Multigrain baguette, homemade vegepâté, grilled zucchini ribbons, arugula, sun-dried tomato veganaise**

**Pumpernickel kaiser roll, salmon rillettes with dill, fennel salad, mixed greens, gribiche spread**

**Pretzel bread, chicken schnitzel, red cabbage coleslaw, iceberg, tandoori mayo**

**Viennese burger bun, Texan-style pulled pork, pickle, provolone, lettuce, corn and tomato salsa**

**Thai submarine with green curry and coconut-marinated beef strips, carrot, cucumber, lettuce, confit garlic mayo**

### WEEK 5

**Wrap with chipotle-roasted sweet potatoes, red cabbage, tomato, mini corn cobs, cilantro, lettuce chiffonnade, cumin black bean spread (vegan)**

**Viennese baguette, fish and chips-style breaded fish, celery remoulade, arugula, tartar sauce**

**Fougasse, roasted chicken thigh with romesco sauce, muffuletta, manchego, arugula**

**Ciabatta, smoked turkey, Brie, creamed spinach, confit tomatoes, whole grain mustard**

**Carrot panini, ras el hanout beef kefta, roasted red pepper, baby spinach, yogurt sauce with feta and mint**

Replace  
YOUR SANDWICH  
FOR A COLD PROTEIN



- EXTRA OF \$5.00
- MINIMUM OF 4 IDENTICAL SELECTIONS

**Tofu kebab with ras el hanout, lemon confit yogurt sauce (3 p.p.)**

**Polenta cake, sweet pea mousseline, tomato and artichoke salad (vegan and gluten-free)**

**Miso-glazed salmon in a panko and sesame crust, tamari, ginger and tobiko dip**

**Grilled salmon fillet with lemon zest, honey and pepper, caponata compote**

**Chipotle grilled shrimp, lime and cilantro dip (5 p.p.)**

**Smoked salmon, whipped Boursin with chives and lemon zest, bagel crackers**

**Korean BBQ-style grilled chicken thigh, kimchi dip**

**Souvlaki-style grilled chicken aiguillette, feta and olive dip**

**Croquette of pork rillettes and apple confit, Dijonnaise, pickle (5 p.p.)**

**Grilled flank steak with smoked paprika, chimichurri emulsion**

**Shawarma-seasoned flank steak, pomegranate and tahini dip**

**Fine charcuteries, sliced sausage, pickles**



# salads



## AVAILABLE AT ALL TIMES

Classic Caesar salad

Mediterranean salad

Mixed greens with crisp vegetables,  
maple and Dijon vinaigrette

Orzo salad with basil pesto, spinach,  
cubed zucchini, cherry tomatoes, pearl  
boccconcini, red wine and marinated  
eggplant vinaigrette

Tonkinese rice vermicelli salad  
with bean sprouts, edamame, cucumber,  
nappa cabbage, Thai basil, pho-inspired  
vinaigrette

Quinoa salad with grilled vegetables,  
balsamic reduction and oregano vinaigrette

### WEEK 1

Corn salad with Cajun-seasoned potatoes,  
cherry tomatoes, baby spinach, green  
onions, sour cream vinaigrette with cilantro

Chopped Brussels sprouts with radicchio,  
green apple, caramelized pecans, honey  
and Stilton vinaigrette

Leche de tigre celery remoulade  
(coconut milk, lime, cilantro, green onions)

### WEEK 2

White bean salad, ratatouille, Kalamata  
olives, fresh basil, Parmesan shavings

Two beet salad, arugula, goat cheese  
emulsion with dill

Royal-style couscous salad with caramelized  
root vegetables, sultan raisins, honey  
and lemon confit vinaigrette

### WEEK 3

Quinoa salad with white wine sautéed  
mushrooms, sweet peas, green onions, salted  
herbs from the Lower Saint-Lawrence, creamy  
porcini vinaigrette

Red cabbage coleslaw with carrots, cilantro,  
pumpkin seeds, lime and cumin vinaigrette

Fennel salad with zaatar, arugula, tomato,  
fresh parsley, orange dressing

### WEEK 4

Spinach salad with chipotle-seasoned  
sweet potatoes, tomato, kidney beans,  
avocado emulsion

Kale salad with chickpeas, cucumber,  
yogurt and tahini Caesar-style vinaigrette

Brown and wild rice salad with shiitakes,  
roasted broccoli, black garlic vinaigrette

### WEEK 5

Watermelon salad with baby spinach,  
mint, feta, lime juice and olive oil

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

Barley salad with cubed squash, c  
aramelized onion petals, date and Berber  
spice vinaigrette



# hot DISHES

— SERVED IN BUFFET STYLE —  
— MINIMUM OF 12 GUESTS AND OF 12 IDENTICAL SELECTIONS —  
*Rental fees for chaffing dishes and serving utensils not included*

## ST-LÉONARD – \$32.00

– Gluten free pasta – extra of \$1 p.p

**One salad** (see selection on p. 9)

**One pasta dish from the following selection:**

- Rigatoni with rapini and salsiccia, caponata-style sauce, pecorino
- Gemelli with strips of grilled white chicken, forestière sauce with sage, Parmesan
- Asian sauté with noodles, tofu, crispy vegetables, sesame, cilantro
- Lasagna Bolognese
- Vegetarian lasagna with spinach, mushrooms and rosée sauce

**Gourmet desert**

## SAINT-HENRI – \$37.00

**One salad** (see selection on p. 9)

**One main course** (see selection below)

**One side vegetable** (see selection below)

**One starch** (see selection below)

**Gourmet desert**

### SELECTION OF MAIN COURSES

#### VEGAN

Yellow curry with tofu, butternut squash, onion, sweet peas, coconut milk, cilantro

Polenta cake, sweet pea mousseline, tomato and artichoke salad (vegan and gluten-free)

#### VEGETARIAN

Oblong falafel with kale, yogurt sauce with mint

Chili-stuffed sweet potato with vegan sausage, kidney beans and corn (served with guacamole and salsa)

#### MEAT

Chicken involtini with rapini, confit tomatoes and Parmesan, creamy mustard sauce

Mild tikka masala chicken thighs

Smoked paprika chicken, piri-piri style sauce with chorizo

Grilled chicken breast, piccata sauce

Korean-style pork polpettes, soy and sesame glaze, cilantro (6 p.p.)

Asian beef strips with snap peas and red peppers

Ossobucco-style braised veal with gremolata (+\$2)

Tajine-style braised lamb cubes with squash, carrots and zucchini (+\$2)

#### FISH

Salmon with Cajun spices and lime zest

Salmon in a crust of maple candied nuts, hollandaise sauce with tarragon

Zaatar trout, creamy tahini and spinach sauce\* (+\$2)

Amok-style Thai cod\* (+\$2)

#### SELECTION OF SIDE VEGETABLES

Mixed grilled vegetables with pesto

Green beans with lemon-infused oil

Carrots with tarragon butter

Roasted cauliflower with green onions

#### SELECTION OF STARCHES

Sweet potato sticks with roasted onion petals

Basmati and wild rice duo with salted herbs from the Lower Saint-Lawrence

Smashed and roasted creamer potatoes with thyme and fleur de sel

Pappardelles with garlic confit oil and fresh herbs

Carrot and Yukon Gold mousseline





# canapés

— MINIMUM OF 15 UNITS PER SELECTED BITES —  
— POSSIBILITY OF DISCOUNT FOR GROUP OF 50 GUESTS AND MORE —

SELECTION  
\$4.00 EA.

# A



## VEGAN

Spanakopita (spinach, potatoes, lemon zest),  
vegan raita with oregano

Sweet pea kibbé with zaatar and fresh mint,  
vegan yogurt with tahini

Black bean cake with chipotle, avocado  
mousse, cherry tomato, cilantro

Chickpea panisse, artichoke mousseline,  
bruschetta

## VEGETARIAN

Goat cheese surprise with grape,  
pistachios, dried cranberries

Caponata and mozzarella nem,  
pesto emulsion

Steamed dumpling filled with turmeric  
squash and ricotta, chive dip

Quinoa cake with wild mushrooms, butternut  
mousseline with sage, fried sage leaf

Tarte Tatin with caramelized onions  
and honey-thyme figs, crème fraîche

Asian-style cauliflower bomb  
with hoisin sauce

## FISH AND SEAFOOD

Rösti (potato pancakes) with dill, whipped  
labneh with lemon zest and chives, smoked  
salmon, fried capers

Roasted salmon with dune pepper,  
beurre blanc dip (stick)

Shrimp cake with Cajun spices, aioli

Shrimp in a wonton tartelette, leche  
de tigre emulsion, cilantro shoots

Salmon crudo with yuzu, nori and melon  
radish pickle

## POULTRY

Red curry chicken, kefir lime emulsion (stick)

Chicken shish taouk in a pita taco, julienned  
pickled turnip, hummus, parsley pesto

Foie gras-stuffed chouquette,  
haskap compote

Piri-piri chicken fritter, bravas sauce

Black sesame seed-crust chicken,  
sambal oelek and ginger mayo (skewer)

## MEATS

Pho roll with Chinese five spice roast beef,  
daikon, carrot, Thai basil, soy sauce mayo

Beef with smoked paprika,  
chimichurri emulsion

Beef and feta kefta in a crust of pine nuts

Cube of pork fillet in a gingerbread crust,  
foie gras emulsion

Flaky Palmier, spinach, prosciutto  
and Gruyère





**SELECTION**  
\$4.50 EA.

**B**

**VEGAN**

- Carrot cake with cumin, smashed white beans, carrot brunoise, maple candied nuts
- Nigiri of edamame mousseline with galangal, tamari and mirin-glazed shiitake
- Tajine-seasoned tofu, lemon confit dip (skewer)
- Indian-style zucchini and chickpea bomb, raisin chutney with saffron

**VEGETARIAN**

- Parmesan shortbread, cheese spread, fine ratatouille, gremolata
- Yellow beet origami, goat cheese with dill
- Sun-dried tomato financier, feta spread, cucumber salsa
- Garam masala-roasted squash, grilled halloumi with honey and sesame glaze, kale chip
- Vietnamese crêpe taco with green onions, pickled daikon, carrot and enoki, cilantro, kimchi emulsion

**FISH AND SEAFOOD**

- Trout tartare with Innu spice mix, slice of honey-glazed salsify, marinated daisy buds
- Tempura shrimp, chorizo emulsion
- Sesame seed lace cracker with yuzu, tobiko and lime crab salad
- Cromesquis of salmon rilletes with dill, sea buckthorn gastrique
- Seared scallop, creamed corn, crispy bacon crumble (spoon)

**POULTRY**

- Yogurt-marinated chicken kebab with ras el hanout, lamb merguez dip (skewer)
- Cornflake-crusted chicken popcorn, honey and sambal oelek sauce
- Fried dumpling filled with vol-au-vent-style chicken
- Parsnip rösti, duck breast smoked in-house, green onion sour cream
- Potato taco with pulled duck confit, julienned leek in a vinaigrette, béarnaise

**MEATS**

- Veal polpette della nonna, pecorino petals, basil shoots, marinara dip
- Sliced beef tataki, blue, oyster mushrooms in white wine
- Classic beef tartare, crispy polenta, three pepper emulsion
- Veal involtini with asparagus and raclette, caramelized onion dip
- Parmesan taco, arugula, calabrese spread
- Brussels sprouts and roasted bacon tournedos, ranch sauce



**SELECTION**  
**\$5.00** EA.

**C**

**VEGAN**

Grilled vegetable slider, pesto, vegan ricotta, basil bun

Parsnip mousseline, wild mushroom salad, rosemary fougasse

**VEGETARIAN**

Sweet pea panna cotta with mint, goat cheese mousse with honey, pistachio dust (verrine)

Duchess potato croquette with truffle and pecorino, asparagus gastrique

Olive shortbread, fresh mozzarella chantilly, caponata, balsamic pearls, basil shoots

**FISH AND SEAFOOD**

Spicy salmon tartare, fried rice cake, wakame salad

Tuna tataki in a crust of camelina, Korean-style cucumber ribbon

Shrimp wrapped in kataifi, green curry dip

Grilled octopus with smoked paprika and lime zest, chorizo dip (skewer)

Mini-black burger with smoked salmon, marinated cucumber, arugula, fine herb Boursin

**POULTRY**

Arancini with morels, foie gras cream sauce

Mini-bao bun, braised chicken with Chinese five-spice and Shaoxing, kimchi, julienned carrot, cilantro, spicy mayo

Fried chicken slider, coleslaw, curry mayo

**MEATS**

Cabbage roll with veal, tomato and olive espuma

Steamed dumpling with pulled rosemary-CHUCK short rib, glace de viande with black garlic

Slider with Mexican-style pulled pork, tomato, guacamole, Monterey Jack

Wellington beef fillet, king oyster mushroom, foie gras, truffle dip

**SELECTION**  
**\$6.00** EA.

**D**

Homemade gingerbread macaron, foie gras parfait

Lamb chop in a crust of pistachios, demi-glace dip

Heirloom tomato tarte Tatin, burrata, basil shoots

Poached oyster, prosciutto, tomato jelly with sherry





## OTHER SERVICES

### DELIVERY

We offer a delivery service in Montreal and in metropolitan area : offered Monday to Sunday, from 7h to 17h00.

- *Outside Montreal - ON REQUEST ONLY*
- *Additional charges apply to deliveries made outside of our regular hours*
- *Prices may vary*

### LIQUOR LICENSE

We hold a liquor license required to provide bar service at events. Please, ask our advisors for more details.



### STAFF RESERVATION

Head waiter, waiter, bartender, chef and cook

- *Minimum of 4 hours per shift*
- *Travel or mileage fees may apply depending on the location of your event.*

### RECEPTION VENUE

If you are looking for a reception venue for your event, we will be happy to send you our suggestions

Find out about our reception venue (up to 300 people) located in downtown Montreal





*Julien-Leblanc*

TRAITEUR

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