

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 1st 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 1st 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. 1st

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 1st

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