

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



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

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

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.)