

canapés

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

SELECTION
\$3.50 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,
lemon and mint yogurt dip

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

Flaky Palmier, spinach, prosciutto
and Gruyère



SELECTION
\$3.95 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
\$4.50 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
\$5.50 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 even, we will be happy to send you our suggestions

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