

HOLIDAY MENU

2025



Julien-Leblanc

TRAITEUR



This year, we are delighted to offer two festive menus, available from **November 15 to December 24.**

Designed to celebrate traditions and highlight the flavors of the holiday season, both options are sure to satisfy every craving.

The Menu d'Antan honors the great classics of Quebec cuisine, presented in a warm and authentic style.

The Signature Feast offers a generous table with contemporary touches, perfect for those who wish to enjoy a gourmet experience with elegance.

Whichever menu you choose, we will be thrilled to take part in your celebrations, providing a culinary experience worthy of this special moment.

To start the festivities on a delightful note, we also offer **a selection of our gourmet canapés**, ideal for a refined aperitif before the meal.

In addition to our menus, we offer a carefully curated **wine list, à la carte options**, and **complementary services** such as service staff, equipment rental, and more, to assist you in organizing your year-end celebrations.



Julien-Leblanc
TRAITEUR





CANAPÉS.

Minimum of 12 guests – Choice of 3 canapés per person

Starting from \$10

VEGETARIENS

DAUPHINOIS GRATIN WITH COMTÉ AND THYME, SOUR CREAM WITH ONION
(served hot or cold)

TÊTE DE MOINE, BRETON BISCUITS, FIGS

FISH AND SEAFOOD

DILL SALMON CROMESQUIS, TOBIKO, HERB CREAM (served hot or cold)

SQUID INK AND NDUJA (PORK) ARANCINI, TURMERIC MAYO (served hot only)

LOBSTER SALAD, FENNEL MAYO, BLACK TOBIKO, BUTTER BRIOCHE

POULTRY

CHOUQUETTE, MARIEVILLE FOIE GRAS PARFAIT, GADELLE COMPOTE

DUCK RILLETTES, BUTTER BRIOCHE, DIJONNAISE, IDEAL PICKLE, DILL

FOIE GRAS ARANCINI, MOREL CREAM (served hot only)

MEAT

BEEF TARTARE, CHEDDAR SHORTBREAD, THREE-PEPPER EMULSION

BEEF FILET WELLINGTON, MUSHROOM DUXELLES, FOIE GRAS, TRUFFLE DIP (served hot only)

For hot canapés, an oven is required.
An on-site chef is strongly recommended.



MENU D'ANTAN

Minimum of 12 guests – Chafing dish rental not included

30\$

SALAD (one choice)

BRUSSELS SPROUTS, RED CURLY LETTUCE, STILTON VINAIGRETTE, AND CHIVES

MESCLUN, BEETROOT, RED CABBAGE, CARAMELIZED PECANS, QUEBEC CRANBERRY VINAIGRETTE

MAIN COURSE (includes all 4 items)

OLD-FASHIONED VEAL TOURTIÈRE

TRADITIONAL MEATBALL AND PIG'S FEET STEW

ROAST TURKEY, PAN JUICES, TRADITIONAL STUFFING

HOMEMADE FRUIT KETCHUP

SIDES (two choices)

BRAISED AND ROASTED CABBAGE, GARLIC PARSLEY

SQUASH CUBES, ROSEMARY, WALNUTS, MAPLE

ROASTED PEARL ONIONS, DUCK FAT, FRESH HERBS

MASHED POTATOES AND CARROTS

BEAN CASSOULET, SUN-DRIED TOMATOES

DESSERT (included)

CHEESECAKE, QUEBEC STRAWBERRIES, GINGERBREAD GRAHAM CRUST

Basket of bread and butter included



FESTIN SIGNATURE

Minimum of 12 guests – Chafing dish rental not included

SALAD (one choice)

BRUSSELS SPROUTS, RED CURLY LETTUCE, STILTON VINAIGRETTE, AND CHIVES
MESCLUN, BEETROOT, RED CABBAGE, CARAMELIZED PECANS, QUEBEC
CRANBERRY VINAIGRETTE

MAIN COURSE (one choice)

BEET WELLINGTON, LENTILS, SPINACH, FORESTIÈRE SAUCE
PAN-SEARED COD, BUTTERED LEEKS, WHITE WINE MUSSEL EMULSION
QUEBEC POULTRY, NANTAIS BUTTER, CONFIT GARLIC, AND ASPARAGUS
BRAISED BEEF SHORT RIB, THYME AND RED WINE

SIDES (two choices)

BRAISED AND ROASTED CABBAGE, GARLIC PARSLEY
SQUASH CUBES, ROSEMARY, WALNUTS, MAPLE
ROASTED PEARL ONIONS, DUCK FAT, FRESH HERBS
MASHED POTATOES AND CARROTS
BEAN CASSOULET, SUN-DRIED TOMATOES

CHEESE (included)

SELECTION OF FINE LOCAL CHEESES, GRAPES, AND CRACKERS

DESSERT (3 per person included)

MINI TREATS: PISTACHIO CHOU, BLACK FOREST WITH CHERRY, AND
MACARON WITH QUEBEC CRANBERRY



À LA CARTE

MINI TREATS - 9\$

PISTACHIO CHOU
BLACK FOREST WITH CHERRY
MACARON, QUEBEC CRANBERRY

CHRISTMAS LOG

6 PERSONS - \$35 // 12 PERSONS - \$65

YULE LOG WITH BLUEBERRIES AND LABRADOR TEA, BUCKWHEAT CRUNCH

CHOCOLATE-HAZELNUT YULE LOG, MAPLE DIPLOMATE CREAM

CHEESECAKE - 5\$ per slice

QUEBEC STRAWBERRIES, GINGERBREAD GRAHAM CRUST

TOURTIÈRE - 20\$

OLD-FASHIONED VEAL (6 slices)

WINE LIST

BUBBLES

- PROSECCO ZONIN, ITALY – \$29
- NICOLAS FEUILLETE, CHAMPAGNE – \$80

WHITE WINE

- PAUL MAS – GRENACHE BLANC, FRANCE – \$26
- BORSAO – CHARDONNAY-MACABEO, SPAIN – \$26
- LAUDUN – BLEND, FRANCE – \$30
- CA'BOLANI – PINOT GRIGIO, ITALY – \$30

RED WINE

- PAUL MAS – CABERNET SAUVIGNON, FRANCE – \$26
- BORSAO – BLEND, SPAIN – \$26
- MODELO MASI – MERLOT, ITALY – \$26
- ROCCA DI MONTMASSI LE FOCAIE – SANGIOVESE, ITALY – \$28
- CHÂTEAU CAROLLE – BLEND, FRANCE – \$32

BEER

- LOCAL OR IMPORTED – \$8
- MICROBREW – \$10

COCKTAIL

- HOMEMADE – \$8
- READY-TO-DRINK – \$6 (canned)

ALCOHOL-FREE

- HOMEMADE MOCKTAILS – \$4
- BEER – \$6
- MICHEL JODOIN APPLE CIDER, QUEBEC – \$12
- READY-TO-DRINK – \$6