# HOLIDAY MENU

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TRAITEUR

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#### HOT BUFFET \$38.00 PER PERSON (MINIMUM OF 12 GUESTS)

## CHOICE OF SALAD

- SHELL SALAD, ARUGULA, CARROTS, PEPPER ROSE, HONEY AND RASPBERRY VINAIGRETTE OR
- MESCLUN SALAD, RADICCHIO, MARINATED BEETS, PUMPKIN SEEDS AND CREAMY DILL VINAIGRETTE
- OLD FASHIONED VEAL TOURTIÈRE, HOMEMADE KETCHUP (À LA CARTE: 24\$)

 TRADITIONAL RAGOÛT WITH PORK AND MEATBALLS

• ROASTED TURKEY, MEAT GLAZE AND TRADITIONNAL STUFFING

#### <u>CHOICE OF SIDE DISH</u> (VEGETABLES & STARCH (P.4)

## DESSERT CHOICES:

 RASPBERRY CHRISTMAS LOG, WHITE CHOCOLATE GANACHE
OR
PEAR AND DARK CHOCOLATE TATIN

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#### HOT BUFFET \$39.00 PER PERSON (MINIMUM OF 12 GUESTS)

# CHOICE OF SALAD:

- SHELL SALAD, ARUGULA, CARROTS, PEPPER ROSE, HONEY AND RASPBERRY VINAIGRETTE OR
- MESCLUN SALAD, RADICCHIO, MARINATED BEETS, PUMPKIN SEEDS AND CREAMY DILL VINAIGRETTE

#### CHOICE OF DISH (MINIMUM 10 PER SELECTION)

#### • SALMON WITH HERBS FROM THE LOWER RIVER, LOBSTER BISQUE AND DILL

- POULTRY GRATINATED WITH 1608, CREAMY MUSTARD AND ASPARAGUS SAUCE
- CLASSIC ROASTED PORCHETTA WITH HERBS AND ITS COOKING JUICES
- ROSSINI-STYLE BEEF TOP RIB, FOIE GRAS SAUCE, TRUFFLES AND MUSHROOMS (+\$4)

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• CONFIT DUCK LEGS, STAR ANISE GLAZE, GREMOLATA (+\$4)



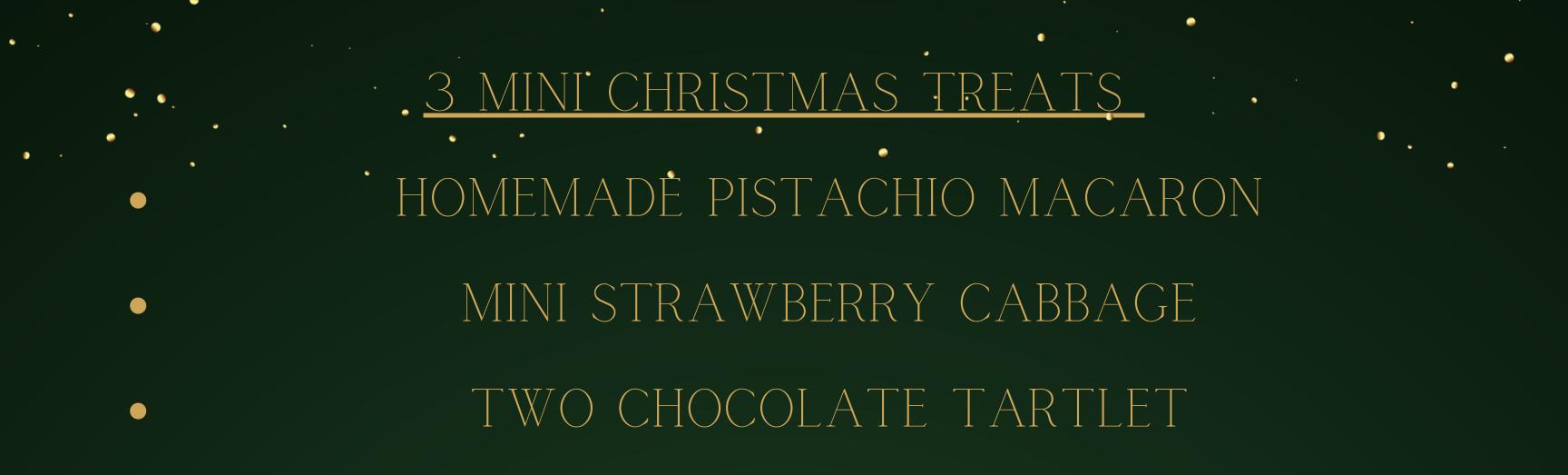
 WELLINGTON OF BEETS, LENTILS, AND MUSHROOMS, FOREST SAUCE (VEGAN) OR
PROVENCAL TARTLET, TOMATO SAUCE AND CRUMBLED FETA

# <u>1 CHOICE OF SIDE VEGETABLE</u>

- MASH-UP OF GRILLED VEGETABLES WITH PESTO
- GREEN BEANS WITH LEMON OIL
- CARROTS WITH BUTTER AND TARRAGON
- ROASTED CAULIFLOWER WITH GREEN ONIONS

## <u>1 CHOICE OF ACCOMPANYING STARCH:</u>

- SWEET POTATO STICKS AND ROASTED ONION PETALS
- DUO OF BASMATI AND WILD RICE WITH SALTED HERBS FROM BAS-DU-FLEUVE
- ROASTED CRUSHED BABY POTATOES WITH THYME AND FLEUR DE SEL
- PAPPARDELLE WITH CANDIED GARLIC OIL AND FRESH HERBS
  - CARROT AND YUKON GOLD MUSLIN
    - (CONTINUED ON NEXT PAGE) ·



# SERVICES

STOVE RENTAL: \$30/EACH 

• SERVICE STAFF (MINIMUM OF 4 HOURS/EMPLOYEE)

WAITER: \$46/HOUR SERVER: \$38/HOUR CHEF: \$46/HOUR COOK: \$38/HOUR

#### • FULL BAR SERVICE (MEETING PERMIT HOLDER, ASK ONE OF OUR ADVISORS FOR MORE INFORMATION)

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