

HOLIDAY MENU



Julien-Leblanc

TRAITEUR

Le Réveillon d'Antan

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

CHOICE OF SIDE DISH (VEGETABLES & STARCH (P.4))

DESSERT CHOICES:

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

Festive du temps des Fêtes

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

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3 MINI CHRISTMAS TREATS

HOMEMADE PISTACHIO MACARON

MINI STRAWBERRY CABBAGE

TWO CHOCOLATE TARTLET

SERVICES

STOVE RENTAL: \$30/EACH

SERVICE STAFF (MINIMUM OF 4 HOURS/EMPLOYEE)

HEAD 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)



Julien Leblanc
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