



M E N U

2 0 2 6

Julien-Leblanc

T R A I T E U R

COLD BREAKFAST

Minimum of 8 guests – 4 identical selections – cutlery included
Available in buffet or individual box format

AJOUTEZ UN SERVICE DE **CAFÉ-THÉ OU JUS D'ORANGE**
POUR UN FRAIS SUPPLÉMENTAIRE DE **2.50\$**

LE LÈVE-TÔT

13\$

- 👉 BREAKFAST BREAD
- 👉 CHEDDAR CHEESE AND GRAPES
- 👉 FRESH CUT FRUIT

LA ROUTINE

14\$

- 👉 CLASSIC MINI VIENNOISERIES
- 👉 VANILLA YOGURT, HOMEMADE FRUIT JAM, HOMEMADE GRANOLA
- 👉 FRESH CUT FRUIT

LA ROUTINE VEGAN

15\$

- 👉 VEGAN BREAKFAST BREAD
- 👉 CHIA PUDDING WITH COCONUT MILK, HOMEMADE FRUIT COMPOTE, COCONUT FLAKES
- 👉 FRESH CUT FRUIT

LE SNOOZE

21\$

- 👉 "RUBY" SMOOTHIE
raspberry; strawberry, blueberry, blackberry, banana, oat milk, citrus fiber, stevia
(individual bottle)
- 👉 ½ CHIA BAR WITH RASPBERRY
(VEGAN, GLUTEN FREE)
- 👉 HALF BAGEL WITH CREAM CHEESE AND SMOKED SALMON, LEMON, CAPERS, PICKLED RED ONIONS, DILL, PINK PEPPER
OR
FULL BAGEL WITH CREAM CHEESE
OR
"MUFFIN" MINI OMELETTES WITH CONFIT TOMATOES, FETA, AND CHIVES



HOT BREAKFAST

Minimum of 12 guests – 12 identical selections – cutlery included
Available in buffet or individual box format

LA GRASSE MATINÉE*

24\$

- ✦ FRESH FRUIT SALAD
- ✦ SCRAMBLED EGGS, CHIVES
- ✦ CANADIAN BACON
- ✦ VEAL CHIPOLATA SAUSAGE
- ✦ BREAKFAST POTATOES WITH FINE HERBS
- ✦ CLASSIC MINI VIENNOISERIES


ADD **COFFEE-TEA** SERVICE AND/OR **ORANGE JUICE** FOR AN ADDITIONAL FEE OF **2.50\$**

ALL THESE ITEMS ARE AVAILABLE INDIVIDUALLY À LA CARTE

*CHAFING DISHES RENTAL NOT INCLUDED



Julien-Leblanc
TRAITEUR



SNACK BREAKS

Minimum of 8 guests - 4 identical selections - Cutlery included
Available in buffet or individual box format

COLLATION ON-THE-GO

5.50\$

- 🌀 BISCUITS
- 🌀 FRUIT

PAUSE SANTÉ

VEGAN, GLUTEN FREE

11\$

- 🌀 CHIA BAR WITH RASPBERRY
- 🌀 FRESH CUT FRUIT
- 🌀 CRUDITÉS, HUMMUS

PAUSE PARFAITE

8.50\$

- 🌀 DARK CHOCOLATE COVERED FRUITS
- 🌀 CHEDDAR WEDGES
- 🌀 BREAKFAST BREAD

VEGAN OPTION AVAILABLE

PAUSE COQUINE

8.50\$

- 🌀 HOMEMADE MACARONS (2 p.p.)
- 🌀 HOMEMADE MINI SWEET TREATS (2 p.p.)

ADD **COFFEE-TEA** SERVICE AND/OR **ORANGE JUICE** FOR AN ADDITIONAL FEE OF **2.50\$**

ALL THESE ITEMS ARE AVAILABLE INDIVIDUALLY À LA CARTE



BREAKFAST AND SNACKS À LA CARTE

Minimum of 8 guests -
4 identical COLD selections / 12 identical HOT selections

- ❖ FRESH FRUIT SALAD – 5.50\$
- ❖ FRESH CUT FRUIT – 5.50\$ (5 pcs pp)
- ❖ CLASSIC MINI VIENNOISERIES – 4.25\$ (2 pp)
- ❖ BREAKFAST BREAD OF THE MOMENT – 4.25\$
- ❖ VEGAN AND GLUTEN-FREE BREAKFAST BREAD – 4.25\$
- ❖ VANILLA YOGURT, HOMEMADE FRUIT JAM, HOMEMADE GRANOLA – 5.25\$
- ❖ CHIA PUDDING WITH COCONUT MILK, HOMEMADE FRUIT COMPOTE, COCONUT FLAKES – 6.35\$
- ❖ CHEDDAR OR BRIE WEDGES – 5.50\$
- ❖ HALF BAGEL WITH CREAM CHEESE AND SMOKED SALMON, LEMON, CAPERS, PICKLED RED ONIONS, DILL, PINK PEPPER – 10.50\$
- ❖ FULL BAGEL WITH CREAM CHEESE – 5.25\$
- ❖ FULL GLUTEN-FREE BAGEL WITH VEGAN RICOTTA – 5.85\$
- ❖ “MUFFIN” MINI OMELETTE WITH CONFIT TOMATOES, FETA, AND CHIVES (hot) – 5.25\$ (2 pp)
- ❖ CHIA BAR WITH RASPBERRY – 5.25\$
- ❖ HOMEMADE GRANOLA BAR WITH DARK CHOCOLATE AND SEA SALT – 5.25\$
- ❖ HOMEMADE MACARON – 4.20\$ (1 pp)
- ❖ HOMEMADE MINI SWEET TREATS – 8.40\$ (2 pp)
- ❖ CRUDITÉS AND HOMEMADE DIP – 5.50\$ (5 pcs pp)
- ❖ SCRAMBLED EGGS, CHIVES (hot) – 10.50\$
- ❖ CANADIAN BACON (hot) – 2.75\$
- ❖ VEAL CHIPOLATA SAUSAGE (hot) – 3.75\$
- ❖ BREAKFAST POTATOES WITH FINE HERBS (hot) – 3.75\$



BEVERAGES

COFFEES AND TEAS

(in 10-cup thermos)

☛ FAIR-TRADE COFFEE – 25\$

Paper cups, milk cartons, sugar and stir sticks included

☛ "CAMELLIA SINENSIS" TEAS AND HERBAL TEAS – 25\$

Paper cups, milk cartons, sugar and stir sticks included

JUICIES AND SMOOTHIES*

☛ V8 VEGETABLE JUICE – 3\$

☛ DOLE FRUIT JUICE – 3\$

(in can)

Orange

Apple

☛ ORANGE JUICE – 9\$

(in 960 ml large bottle)

☛ «RUBIS» SMOOTHIE - 6,50\$

(individual bottle)

raspberry, strawberry, blueberry, blackberry,
banana, oat milk, citrus fiber, stevia

WATERS AND SOFT DRINKS*

(in can)

☛ QUEBEC STILL WATER – 3\$

☛ QUEBEC SPARKLING WATER – 3\$

☛ BUBLY FLAVORED WATER – 3\$

☛ HOMEMADE FLAVORED WATER – 2\$

Lemon and Cranberry

Cucumber and Lime

Orange and Cinnamon

☛ SOFT DRINKS – 3\$

Coke, Diet Coke, Pepsi

Iced Tea

Sprite, 7up, 7up Diète

Ginger Ale

☛ SAN PELLEGRINO - 4\$

*COMPOSTABLE CUPS AND DISPENSERS NOT INCLUDED



OTHER SERVICES

DELIVERY

MONDAY TO SUNDAY
BETWEEN 7 AM AND 5 PM
(MONTRÉAL and GREATER MONTREAL)

Additional fees may apply for deliveries
outside Montréal and/or outside our
regular hours.

ALCOHOL PERMIT

WE HOLD THE REQUIRED LIQUOR
LICENSE TO PROVIDE BAR SERVICE
FOR EVENTS.

Please contact your advisor for more
details.

STAFF

HEAD WAITER
SERVERS – BARTENDER
CHEF
COOKS

Minimum 4-hour shift per work period.
Travel or mileage fees may apply
depending on your event location.

VENUES

Contact our team to receive our
suggestions.

RENTALS

We can provide all necessary equipment
and decorations for your event.