



BREAKS
2025

Julien-Leblanc

TRAITEUR



BREAKS

Minimum of 8 guests - cutlery included
Available in buffet or individual box format

ON-THE-GO SNACK

4.75\$

- 🌀 COOKIES (2 p.p.)
- 🌀 WHOLE FRUIT (1 p.p.)

HEALTHY BREAK

9.75\$

- 🌀 ENERGY BALL (2 p.p.)
- 🌀 DARK CHOCOLATE COVERED FRUITS (2 p.p.)
- 🌀 CRUDITÉS WITH DIP (5 p.p.)

VEGAN AND GLUTEN FREE

PERFECT BREAK

6\$

- 🌀 FRESHLY CUT FRUITS
- 🌀 MILD CHEDDAR WEDGES (2 p.p.)
- 🌀 SWEET AND SALTY NUT MIX (50g)

SANS GLUTEN

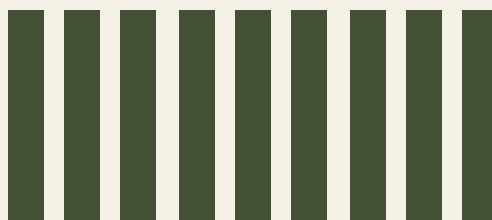
GOURMAND BREAK

8\$

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

ADD A COFFEE OR TEA SERVICE FOR AN ADDITIONAL FEE

ALL THESE ITEMS ARE AVAILABLE INDIVIDUALLY



SHARING PLATTERS

Minimum 10 guests

ANTIPASTI

15\$

- 🍷 FINE COLD CUTS
- 🍷 MARINADES : OLIVES, ARTICHOKEs, EGGPLANT, PICKLES
- 🍷 LOCAL CHEESES
- 🍷 GRAPES AND DELUXE CRACKERS
- 🍷 GRILLED VEGETABLES

THE SEA

28\$

- 🍷 SMOKED SALMON
- 🍷 WHIPPED BOURSIN WITH CHIVES, LEMON, CAPERS, PICKLED RED ONIONS, DILL, AND BLINIS
- 🍷 SQUID CEVICHE WITH CILANTRO AND LIME, FURIKAKE
- 🍷 GIANT SHRIMP WITH COCKTAIL SAUCE
- 🍷 HOMEMADE SALMON RILLETES, DILL AND LEMON ZEST
- 🍷 PITA CRISPS

VEGETARIEN

15\$

- 🍷 PITA CRISPS, LABNEH DIP WITH ZAATAR OIL
- 🍷 CRISPY CHICKPEAS WITH SPICES
- 🍷 RAW VEGETABLES
- 🍷 FALAFELS, TAHINI DIP
- 🍷 MARINADES : TURNIPS, EGGPLANT, OLIVES, ARTICHOKEs

ADD A DRINK FOR AN ADDITIONAL FEE
ALL THESE ITEMS ARE AVAILABLE INDIVIDUALLY
*CUTLERY NOT INCLUDED

BREUVAGES

COFFEE AND TEA

(10 cups thermos)

☛ FAIR TRADE COFFEE - 25\$

Paper cups, milk cartons, sugar and stir sticks are included

☛ «CAMELIA SINENSIS» TEA AND HERBAL TEA- 25\$

Paper cups, milk cartons, sugar and stir sticks are included

SMOOTHIES AND JUICES*

☛ V8 TOMATO JUICE - 3\$

☛ DÔLE FRUIT JUICE 3\$

(in a can)

Orange

Apple

☛ ORANGE JUICE - 9\$

(big bottle)

☛ «POPEYE» SMOOTHIE - 6,50\$

(individual bottle)

spinach, banana, oat milk powder, matcha, flax, stevia

☛ «SUNSHINE» SMOOTHIE - 6,50\$

(individual bottle)

mango, pineapple, passion fruit, oat milk, pea protein, coconut milk, chia, beta-carotene, stevia

WATER AND SOFT DRINKS*

(in a can)

☛ QUEBEC SPRING WATER - 3\$

☛ QUEBEC SPARKLING WATER - 3\$

☛ BUBLY FLAVORED WATER - 3\$

☛ HOMEMADE FLAVORED WATER - 2\$

Raspberry and lemon

Cucumber and lime

☛ SOFT DRINK - 3\$

Coca-Cola, Coca-Cola Zéro

Thé Glacé

Sprite, 7up

Ginger Ale

☛ SAN PELLEGRINO - 4\$

*EXTRA FOR COMPOSTABLE GLASSES OR DISPENSERS



OTHER SERVICES

DELIVERY

FROM MONDAY TO SUNDAY
BETWEEN 7 AM AND 5 PM
(MONTREAL AND MONTREAL AREA)

Additional fees may apply for deliveries
outside of Montreal and/or outside our
regular business hours

ALCOHOL PERMIT

WE HOLD THE REQUIRED ALCOHOL
LICENSE TO PROVIDE BAR SERVICE AT
EVENTS

Please consult your advisor for more details

STAFF

MAÎTRE D'HÔTEL
SERVERS – BARTENDERS
CHEF
COOKS

Minimum of 4 hours per shift
Travel or mileage fees may apply
depending on the location of your event

EVENT VENUE

CONTACT OUR TEAM TO RECEIVE OUR
SUGGESTIONS

RENTALS

WE HAVE A QUALITY PARTNER FOR ALL
TYPES OF EQUIPMENT RENTAL