



M E N U
2 0 2 5

Julien-Leblanc

T R A I T E U R



COLD BUFFET

Minimum of 8 guests – Cutlery included

BUILD YOUR MENU*

22\$

1 STARTER CHOICE 1 SALAD CHOICE
1 SANDWICH CHOICE 1 DESSERT CHOICE

***4 IDENTICAL SELECTIONS**

STARTER CHOICE

- 🍴 RAW VEGETABLES WITH HOUSE DIP (OR HUMMUS)
- 🍴 GRILLED VEGETABLE TIAN
- 🍴 VEGETARIAN PIZZA
- 🍴 FALAFELS, TAHINI DIPS
- 🍴 SHRIMP WITH LEMON-GARLIC BUTTER
- 🍴 ZAATAR FINANCIER, VEGAN RAITA, ROASTED RED PEPPER COMPOTE
- 🍴 FINE COLD CUTS AND MARINADES
- 🍴 COUNTRY PORK TERRINE, DIJONNAISE AND PICKLE

ADD A DRINK FOR AN ADDITIONAL FEE
ALL ITEMS ARE AVAILABLE INDIVIDUALLY



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SANDWICH CHOICE

VEGAN

- ❖ GLUTEN-FREE BURGER WITH ROASTED VEGGIES (EGGPLANT, ZUCCHINI, PEPPERS)
- ❖ GLUTEN-FREE BURGER WITH MARINATED TOFU, BEETS, LETTUCE, BABA GANOUSH, PICKLED TURNIP RELISH, MARINATED EGGPLANT AND RED ONIONS
- ❖ TANDOORI TOFU WRAP, CUCUMBER, LETTUCE, CARROT WITH CARAWAY, CILANTRO, TANDOORI COCONUT AND MINT SAUCE

VEGETARIAN

- ❖ SOY-AND-SESAME GLAZED SEITAN BANH-MI, GINGER MAYO, PICKLED CARROT AND DAIKON KIMCHI, CILANTRO

FISH

- ❖ SMOKED SALMON BAGEL, CREAM CHEESE, CHIVES, DILL AND LEMON ZEST, CUCUMBER, CAPERS, SPINACH
- ❖ MATANE SHRIMP SUB, AVOCADO, LETTUCE, CELERY, CUCUMBER, DILL, LEMON MAYO

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SANDWICH CHOICE

CHICKEN

- ✦ CRISPY CHIPOTLE CHICKEN BURGER, AVOCADO, FRESH CILANTRO, TOMATO, LETTUCE, CUMIN BLACK BEAN SPREAD
- ✦ PIRI PIRI CHICKEN BAGUETTE, AGED CHEDDAR, CARAMELIZED ONIONS, TOMATOES, SMOKED PAPRIKA MAYO
- ✦ CHICKEN WRAP, BACON, ROMAINE LETTUCE, TOMATOES, PARMESAN, CAESAR DRESSING

RED MEAT

- ✦ HAM-AND-BUTTER BAGUETTE, DIJONNAISE, PICKLES, EMMENTAL, LETTUCE
- ✦ PORCHETTA SUB, PROVOLONE, AIOLI, HOMEMADE COLESLAW, BANANA PEPPERS, SPICY EGGPLANT
- ✦ MONTREAL SPICED ROAST BEEF BURGER, PICKLES, AIOLI, CARAMELIZED ONIONS, LETTUCE, TOMATOES
- ✦ LAMB SHAWARMA WRAP, TOMATOES, CARROTS, PICKLED TURNIP, LETTUCE, GARLIC HUMMUS, BANANA PEPPERS, TABBOULEH

REPLACE YOUR SANDWICH WITH A COLD PROTEIN

- ✦ FALAFELS, TAHINI DIP
- ✦ ZUCCHINI AND OLIVE FRITTERS
- ✦ SHRIMP WITH LEMON-GARLIC BUTTER
- ✦ ROASTED SALMON WITH LEMON, BEET GOAT CHEESE
- ✦ GRILLED CHICKEN THIGH WITH PEPPER, LEMON AND DILL
- ✦ BULGOGI BEEF HANGER STEAK, GOCHUJANG EMULSION



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SALAD CHOICE

- ❖ MESCLUN AND CRUNCHY VEGETABLES, FRESH HERBS, RED WINE VINAIGRETTE
- ❖ CLASSIC CAESAR : BACON, CROUTONS, PARMESAN, CAESAR DRESSING
- ❖ MEDITERRANEAN : TOMATOES, CUCUMBER, FETA, RED ONIONS, PEPPERS, AND OLIVES
- ❖ PANZANELLA : CHERRY TOMATOES, ARUGULA, RED ONIONS, CROUTONS, ROASTED GARLIC VINAIGRETTE
- ❖ KALE AND RED CABBAGE SALAD, CRUMBLED FETA, CROUTONS, DILL, DILL AND PICKLE VINAIGRETTE

- ❖ RICE VERMICELLI, SPROUTS, EDAMAME, CUCUMBER, NAPA CABBAGE, THAI BASIL, THAI VINAIGRETTE
- ❖ GABRIELLE POTATOES, BACON, PICKLES, MUSTARD VINAIGRETTE
- ❖ QUINOA WITH GRILLED VEGETABLES, MUFFELET, BALSAMIC AND OREGANO REDUCTION VINAIGRETTE
- ❖ SPANISH RICE : BELL PEPPERS, TOMATOES, GREEN OLIVES, GREEN PEAS, PAELLA-SPICED VINAIGRETTE
- ❖ SHELL PASTA, BASIL PESTO, SPINACH, ZUCCHINI CUBES, CHERRY TOMATOES, MOZZARELLA PEARLS, MARINATED EGGPLANT, RED WINE VINAIGRETTE
- ❖ QUINOA TABBOULEH WITH CHICKPEAS, ARUGULA, PICKLED TURNIPS, BANANA PEPPERS, PARSLEY, LEMON AND TAJINE-SPICED VINAIGRETTE

- ❖ FENNEL WITH ZAATAR, ARUGULA, ZUCCHINI, TOMATOES, FRESH PARSLEY
- ❖ RED BEANS, CHIPOTLE SWEET POTATOES, SPINACH, TOMATOES, AVOCADO EMULSION
- ❖ BRUSSELS SPROUTS, RED CURLY LETTUCE, STILTON AND CHIVE VINAIGRETTE



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DESSERT CHOICE

- ☛ HOMEMADE DOUBLE CHOCOLATE BROWNIE
- ☛ STRAWBERRY-RHUBARB STRUDEL
- ☛ CHOCOLATE CHIP BLONDIE
- ☛ FRUITS WITH DARK CHOCOLATE
- ☛ FRUIT SALAD

REPLACE YOUR DESSERT

4,50\$ EXTRA

- ☛ TIRAMISU
- ☛ LEMON TART
- ☛ BLUEBERRY TART
- ☛ STRAWBERRY MACARON, BOREAL SPICES
- ☛ FERRERO CHOCOLATE WITH LEMON AND HAZELNUTS
- ☛ MINI SWEET TREATS

ADD A DRINK FOR AN ADDITIONAL FEE
ALL ITEMS ARE AVAILABLE INDIVIDUALLY

DRINKS

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