



CANAPÉS
2025

Julien-Leblanc

TRAITEUR



CANAPÉS

SELECTION A

Minimum of 15 pieces per selected canapé

VEGAN - 3\$

- 👉 ZAATAR FINANCIER, VEGAN RAITA, ROASTED RED PEPPER COMPOTE
- 👉 FRIED PANISSE, TARRAGON MUSHROOM CREAM AND SUN-DRIED TOMATOES
- 👉 BEAN CAKE WITH TAJINE SPICES, ZAALOUK EGGPLANT, CHERRY TOMATOES, CORIANDER
- 👉 ZUCCHINI AND OLIVE FRITTER, VEGAN TZATZIKI

VEGETARIEN - 3\$

- 👉 GOAT CHEESE SURPRISE, BEETROOT, FRESH GRAPES, PISTACHIO
- 👉 SPINACH AND FETA SPRING ROLL, BASIL PESTO EMULSION
- 👉 PACIFIC ROCK CRACKERS, BEET CREAM, DICED PICKLED BEETROOT
- 👉 SUN-DRIED TOMATO, OLIVE AND GREEN PEA ARANCINI

FISH AND SEAFOOD - 3\$

- 👉 SHRIMP CAKE WITH KOREAN PEPPERS, TARTAR SAUCE
- 👉 DILL SALMON CROMESQUIS, TOBIKO, HERB CREAM
- 👉 SQUID CEVICHE, CILANTRO, LIME, FURIKAKE, FRIED BEET RICE CAE

POULTRY - 3\$

- 👉 BULGOGI POULTRY SKEWER, SESAME, YUZU MAYO
- 👉 THAI-STYLE CHICKEN LAAB, FRIED RICE PAPER
- 👉 CHICKEN ACCRA WITH BUTTER, GREEN CURRY CHUTNEY
- 👉 CHICKEN POLPETTE STUFFED WITH BRIE, MARINARA SAUCE, PARMESAN SHAVINGS

MEAT - 3\$

- 👉 BRESAOLA (BEEF), FRESH MOZZARELLA WITH CHIMICHURRI
- 👉 NDUJA TOAST (PORK), GREEN PEA AND CILANTRO MOUSSE
- 👉 CRISPY PORK FLAN BONBON, GLAZED WITH TERIYAKI SAUCE



CANAPÉS

SELECTION B

Minimum of 15 pieces per selected canapé

VEGETARIEN - 3.75\$

- 👉 DAUPHINOIS GRATIN WITH COMTÉ AND THYME, SOUR CREAM WITH ONION
- 👉 BLINIS, SMOKED CARROT, CRÈME FRAÎCHE, DAISY BLOSSOM, DILL
- 👉 TÊTE DE MOINE, BRETON BISCUITS, FIGS

FISH AND SEAFOOD - 3.75\$

- 👉 SQUID INK AND NDUJA (PORK) ARANCINI, TURMERIC MAYO (HOT ONLY)
- 👉 TUNA TATAKI WITH GOCHUJANG, KOREAN-STYLE CUCUMBER
- 👉 TERIYAKI SALMON NIGIRI, GINGER

POULTRY - 3.75\$

- 👉 CHOUQUETTE, MARIVIELLE FOIE GRAS PARFAIT, GADELLE COMPOTE
- 👉 DUCK RILLETES, BUTTER BRIOCHE, DIJONNAISE, IDEAL PICKLE, DILL

MEAT - 3.75\$

- 👉 BEEF TATAKI, PICKLED RED ONIONS, ARUGULA, TRUFFLE MAYO
- 👉 BEEF TARTARE, CHEDDAR SHORTBREAD, THREE-PEPPER EMULSION
- 👉 FRIED GNOCCHI, QUEBEC LAMB, ROSEMARY, BÉARNAISE (HOT ONLY)



CANAPÉS

SELECTION C

Minimum of 15 pieces per selected canapé

VEGETARIEN - 4.75\$

🔥 MINI FALAFEL BURGER, PICKLED TURNIPS, TOMATO, LETTUCE, HARISSA HUMMUS

FISH AND SEAFOOD - 4.75\$

- 🔥 SCALLOP IN PUFFED TAPIOCA CRUST WITH SQUID INK, LIME ZEST
- 🔥 KADAÏF SHRIMP, GREEN CURRY DIP
- 🔥 MINI BLACK BURGER, GRILLED OCTOPUS WITH SMOKED PAPRIKA AND LIME ZEST, CHORIZO YOGURT
- 🔥 TORCHED OYSTER, MISO BUTTER (SERVED HOT ONLY, WITH CHEF ON SITE)
- 🔥 LOBSTER SALAD, FENNEL MAYO, BLACK TOBIKO, BUTTER BRIOCHE

POULTRY - 4.75\$

- 🔥 FOIE GRAS ARANCINI, MOREL CREAM (SERVED HOT ONLY)
- 🔥 MINI BAO BUN, CONFIT DUCK WITH CHINESE FIVE-SPICE AND SHAOXING, KIMCHI, JULIENNE CARROTS, CILANTRO, SPICY MAYO

MEAT - 4.75\$

- 🔥 MINI BURGER, LAMB KEFTA, FETA, PICKLED TURNIP, ZAATAR LABNEH
- 🔥 BEEF FILET WELLINGTON, MUSHROOM DUXELLES, FOIE GRAS, TRUFFLE DIP (SERVED HOT ONLY)

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



WINE LIST

BUBBLES

PROSECCO ZONIN, ITALY – \$29
NICOLAS FEUILLATE, CHAMPAGNE – \$80

WHITE WINE

PAUL MAS – GRENACHE BLANC, FRANCE – \$26
BORSAO – CHARDONNAY-MACABEO, SPAIN – \$26
LAUDUN – BLEND, FRANCE – \$30
CA'BOLANI – PINOT GRIGIO, ITALY – \$30

RED WINE

PAUL MAS – CABERNET SAUVIGNON, FRANCE – \$26
BORSAO – BLEND, SPAIN – \$26
MODELO MASI – MERLOT, ITALY – \$26
ROCCA DI MONTMASSI LE FOCAIE – SANGIOVESE, ITALY – \$28
CHÂTEAU CAROLLE – BLEND, FRANCE – \$32

BEER

LOCAL OR IMPORTED – \$8
CRAFT BEER – \$10

COCKTAIL

HOMEMADE – \$8
READY-TO-DRINK – \$6 (in can)

ALCOHOL FREE

HOMEMADE MOCKTAIL – \$4
BEER – \$6
MICHEL JODOIN APPLE CIDER, QUEBEC – \$12
READY-TO-DRINK – \$6



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