



M E N U

2 0 2 6

Julien-Leblanc

T R A I T E U R



HOT BUFFET

Minimum of 12 guests – 12 identical selections – cutlery included
Chafing dishes not included

BUILD YOUR MENU*

30\$

1 SALAD CHOICE

1 PROTEIN

Served with starch and seasonal vegetables

OR 1 PASTA CHOICE

1 DESSERT CHOICE

*MINIMUM 12 IDENTICAL SELECTIONS

SALAD CHOICE

- ✔ MEDITERRANEAN SALAD: CUCUMBER, OLIVES, CHERRY TOMATOES, FETA
- ✔ MESCLUN, CRUNCHY VEGETABLES, MAPLE SYRUP AND MUSTARD VINAIGRETTE
- ✔ RICE VERMICELLI, CUCUMBER, CARROTS, RED CABBAGE, GREEN ONIONS, CILANTRO, SOY VINAIGRETTE, GOCHUJANG AND SESAME OIL
- ✔ SALAD, CAESAR VINAIGRETTE, CROUTONS, BACON (ON THE SIDE)



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PROTEIN CHOICE

- ❖ NIÇOISE RATATOUILLE WITH GRILLED ARTICHOKE (VÉGAN, SANS GLUTEN)
Sun-dried tomato panisse, rice pilaf with herbes de Provence
- ❖ INDIAN-STYLE TOFU LIKE BUTTER CHICKEN (VÉGAN)
Naan bread, snow peas and vegan raïta sauce, basmati rice
- ❖ CELERIAC AND LION'S MANE MUSHROOM PITHIVIERS (VÉGÉTARIEN)
With Migneron de Charlevoix cheese, vegetarian mushroom jus, vegan sweet potato gratin
- ❖ EGGPLANT PARMESAN (VÉGÉTARIEN)
Pomodoro sauce, ricotta with olive oil and black pepper, garlic confit mashed potatoes
- ❖ PAN-SEARED GASPÉSIE REDFISH FILLET
Sunflower seed gremolata, lemon carrot-butter and sage sauce, pommes grelots à la sarladaise
- ❖ BUILD-YOUR-OWN TACOS: ROASTED COD LOIN
Pico de gallo, creamy aji amarillo and lime sauce, corn tortillas, black bean rice
- ❖ SALMON KOULIBIAC (PUFF PASTRY CRUST)
With spinach and wild rice, egg and dill sauce
- ❖ GRILLED SALMON PAVÉ
Curry and coconut milk sauce, naan bread, snow peas and vegan raïta sauce, basmati rice
- ❖ STUFFED CHICKEN BREAST
With asparagus and goat cheese, rich poultry jus, garlic confit mashed potatoes
- ❖ VEAL BLANQUETTE WITH TARRAGON
Mustard and white wine sauce, garlic confit mashed potatoes
- ❖ BRAISED CHICKEN LEG ALLA CACCIATORE
Tomato and mushroom sauce, barley pilaf with herbes de Provence
- ❖ 24-HOUR SOUS VIDE BEEF SHOULDER
Dark beer and salted herbs sauce, mashed potatoes



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PASTA CHOICE

- ☞ CAVATELLI WITH DUCK CONFIT, SHALLOTS, MUSHROOMS, PEAS AND WHITE WINE
- ☞ BOLOGNESE LASAGNA, SPINACH BÉCHAMEL
- ☞ BEEF AND RICOTTA CANNELLONI, GARLIC ROSE SAUCE WITH BASIL AND PARMESAN
- ☞ RICOTTA AND SPINACH CANNELLONI, TOMATO SAUCE WITH GARLIC, BASIL AND PARMESAN (VÉGÉTARIEN)

DESSERT CHOICE

- ☞ COCONUT ROCHER (VEGAN, GLUTEN FREE)
- ☞ ALMOND TARTLET, PEAR POACHED IN RED WINE AND SPICES
- ☞ CHEESECAKE OF THE MOMENT
- ☞ COOKIES
- ☞ DARK CHOCOLATE COVERED FRUITS (VEGAN, GLUTEN FREE)
- ☞ MARSHMALLOW, DARK CHOCOLATE, BUCKWHEAT NOUGATINE
- ☞ LEMON, POPPY SEED AND CRANBERRY BLONDIE (VEGAN, GLUTEN FREE)
- ☞ PASSION FRUIT PAVLOVA (GLUTEN FREE)



WINE MENU

SPARKLING WINES

PROSECCO ZONIN, ITALY - 29\$
NICOLAS FEUILLATE, CHAMPAGNE - 85\$

WHITE WINE

PAUL MAS - GRENACHE BLANC, FRANCE - 27\$
LAUDUN - ASSEMBLAGE, FRANCE - 30\$
CA'BOLANI - PINOT GRIGIO, ITALY - 30\$

RED WINE

PAUL MAS - CABERNET DE CABERNET, FRANCE - 27\$
ROCCA DI MONTMASSI LE FOCAIE - SANGIOVESE, ITALY - 28\$
CHÂTEAU CAROLLE - ASSEMBLAGE, FRANCE - 32\$

BEER

LOCAL OR IMPORTED - 8\$
MICROBRASSERIE - 10\$

COCKTAIL

HOMEMADE- 8\$
CANNED COCKTAIL - 6\$

ALCOHOL FREE

HOMEMADE MOCKTAILS- 4\$
BEER - 6\$
MOÛT DE POMME MICHEL JODOIN, QUÉBEC - 12\$
CANNED MOCKTAIL - 6\$



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.