



HOT BUFFET
2025

Julien-Leblanc

TRAITEUR



HOT BUFFET

Minimum of 12 guests – Cutlery included*

NONNA

29\$

- 🍴 CLASSIC CAESAR SALAD
- 🍴 BAGUETTE WITH GARLIC BUTTER
- 🍴 BOLOGNESE LASAGNE (PORK)
OR ZUCCHINI, RICOTTA, SPINACH LASAGNE (GLUTEN-FREE)
- 🍴 TIRAMISU

ATLANTIC

29\$

- 🍴 MESCLUN, CRUNCHY VEGETABLES, FRESH HERBS, RED WINE VINAIGRETTE
- 🍴 SALMON OR CHICKEN BREAST
- 🍴 MUSTARD AND HONEY SAUCE, BEURRE BLANC, DILL AND SPINACH
- 🍴 GABRIELLE POTATOES FROM ÎLE D'ORLÉANS, CARAMELIZED ONIONS
- 🍴 BLUEBERRY TART

FRANCE

29\$

- 🍴 BRUSSELS SPROUTS, RED CURLY LETTUCE, STILTON AND CHIVE DRESSING
- 🍴 CLASSIC POT-AU-FEU: BEEF, LEEKS, CABBAGE, CARROTS, POTATOES, ONIONS
OR CELERIAC STEAK, HERB SAUTÉED MUSHROOMS WITH FORESTIÈRE SAUCE
(VEGAN)
- 🍴 LEMON TART

ADD A DRINK FOR AN ADDITIONAL CHARGE

ALL THESE ITEMS ARE AVAILABLE INDIVIDUALLY A LA CARTE

*CHAFING DISH AND SERVING UTENSIL RENTAL NOT INCLUDED

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LISBON

29\$

- 🍴 MESCLUN, CRUNCHY VEGETABLES, FRESH HERBS, RED WINE VINAIGRETTE
- 🍴 COD FILLET **OR** CHICKEN THIGH
- 🍴 PORTUGUESE SAUCE : CHERRY TOMATOES WITH SMOKED PAPRIKA
- 🍴 VEGETABLE PAELLA : GREEN PEAS, PEPPERS, CARROTS, GREEN BEANS, TOMATOES
- 🍴 BLUEBERRY TART

MUMBAÏ

29\$

- 🍴 MESCLUN, CRUNCHY VEGETABLES, FRESH HERBS, RED WINE VINAIGRETTE
- 🍴 CHICKEN **OR** CHICKPEAS
- 🍴 TIKKA MASALA SAUCE, COCONUT, CAULIFLOWER, GREEN PEAS, FRESH CILANTRO
- 🍴 JASMINE RICE
- 🍴 NAAN BREAD
- 🍴 LEMON TART

BANGKOK

29\$

- 🍴 MESCLUN, CRUNCHY VEGETABLES, FRESH HERBS, RED WINE VINAIGRETTE
- 🍴 CHICKEN THIGH **OR** TOFU
- 🍴 GREEN CURRY-COCONUT SAUCE, LIME KEFIR
- 🍴 STIR-FRIED NOODLES WITH CRUNCHY VEGETABLES
- 🍴 FERRERO CHOCOLATE WITH LEMON AND HAZELNUTS

ADD A DRINK FOR AN ADDITIONAL CHARGE

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K-POP

29\$

- 🍴 MESCLUN, CRUNCHY VEGETABLES, FRESH HERBS, RED WINE VINAIGRETTE
- 🍴 BEEF STIR-FRY OR TOFU
- 🍴 BULGOGI SAUCE, CRUNCHY VEGETABLES, SESAME
- 🍴 STEAMED BUN
- 🍴 KIMCHI
- 🍴 TIRAMISU

ADD A DRINK FOR AN ADDITIONAL CHARGE
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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



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