



**LUNCHBOX
2025**

Julien-Leblanc

TRAITEUR



LUNCH BOX FRIENDLY PACKAGE

Minimum of 15 guests - Cutlery included

CHICKEN

12.95\$

- 👉 CHICKEN WRAP, BACON, ROMAINE LETTUCE, TOMATOES, PARMESAN, CAESAR DRESSING
- 👉 WHOLE FRESH FRUIT
- 👉 SMALL DARK CHOCOLATE

VEGAN

12.95\$

- 👉 TANDOORI TOFU WRAP, CUCUMBER, LETTUCE, CARVI CARROT, CORIANDER, COCONUT-TANDOORI SAUCE, MINT
- 👉 ORGANIC DRIED MANGOS
- 👉 HOMEMADE ENERGY BALL (1 p.p.)

ADD A DRINK FOR AN ADDITIONAL FEE

ALL ITEMS ARE AVAILABLE INDIVIDUALLY

2\$ EXTRA FOR ANY ADJUSTMENT

LUNCHBOX

Minimum of 8 guests - Cutlery included

THE RAPIDO BISTRO (VEGAN AND GLUTEN-FREE)

22\$

- 🍴 FALAFELS, TAHINI DIP
- 🍴 GLUTEN-FREE BURGER, MARINATED TOFU, BEETS, LETTUCE, BABA GANOUSH, TURNIP RELISH, MARINATED EGGPLANT AND RED ONIONS
- 🍴 QUINOA CHICKPEA TABBOULEH, ARUGULA, PICKLED TURNIPS, BANANA PEPPERS, PARSLEY, LEMON, TAJINE SPICE DRESSING
- 🍴 BLONDIE WITH CHOCOLATE CHIPS

THE VEGAN (VÉGAN ET SANS GLUTEN)

22\$

- 🍴 CRUDITÉS AND HOMEMADE HUMMUS
- 🍴 GLUTEN-FREE BURGER, ROASTED VEGGIES (EGGPLANT, ZUCCHINI, RED PEPPERS)
- 🍴 GRILLED VEGGIE AND QUINOA, MUFFELATA, REDUCED BALSAMIC DRESSING AND ORIGAN
- 🍴 FRUITS SALAD

L'UMAMI (VÉGÉTARIEN)

22\$

- 🍴 CHEDDAR CHEESE AND GRAPES
- 🍴 SEITAN BANH-MI WITH SOY AND SESAME GLAZE, GINGER MAYO, PICKLED CARROT AND DAIKON KIMCHI, CILANTRO
- 🍴 RICE VEMICELLI WITH EDAMAME, RED PEPPERS, CUCUMBER, NAPPA CABBAGE, THAI BASILIC, THAI DRESSING
- 🍴 HOMEMADE DOUBLE CHOCOLATE BROWNIE

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LUNCHBOX

Minimum of 8 guests - Cutlery included

THE TOP CHRONO (SALMON)

22\$

- 🍴 CRUDITÉS AND HOMEMADE DIP
- 🍴 SMOKED SALMON AND CREAM CHEESE BAGEL, CHIVES, DILL AND LEMON ZEST, CUCUMBER, CAPERS, SPINACH
- 🍴 MEDITERRANEAN SALAD : CUCUMBER, TOMATOES, PEPPERS, OLIVES
- 🍴 STRAWBERRY-RHUBARD STRUDEL

THE SNACK'N'GO (SHRIMP & PORK)

22\$

- 🍴 COUNTRU PORK TERRINE WITH DIJON SAUCE AND PICKLE
- 🍴 MATANE SHRIMP GUÉDILLE, AVOCADO, LETTUCE, CELERY, CUCUMBER, DILL, LEMON MAYO
- 🍴 MESCLUN LETTUCE, BEETS, RED CABBAGE, CARAMELISED PECAN NUTS, QUÉBEC CRANBERRY DRESSING
- 🍴 BLUEBERRIES TART

THE EXPRESS (CHICKEN)

22\$

- 🍴 VEGGIE PIZZA
- 🍴 WRAP WITH CHICKEN, BACON, ROMAINE LETTUCE, TOMATOES, PARMESAN, CAESER DRESSING
- 🍴 GABRIELLE POTATOES, BACON, PICKLES, MUSTARD DRESSING
- 🍴 HOMEMADE DOUBLE CHOCOLATE BROWNIE

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LUNCHBOX

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MY LIL' CHICKEN

22\$

- 👉 OKA CHEESE AND GRAPES
- 👉 BURGER BREAD, CRISPY CHIPOTLE CHICKEN, AVOCADO, FRESH CILANTRO, TOMATO, LETTUE, BLACK BEANS AND CUMIN SPREAD
- 👉 KIDNEY BEANS, CHIPOTLE-SPICED SWEET POTATOES, SPINACH, TOMATOES, AVOCADO EMULSION
- 👉 STRAWBERRY-RHUBARB STRUDEL

THE PIRI (CHICKEN)

22\$

- 👉 SHRIMP IN LEMON GARLIC BUTTER SAUCE
- 👉 BAGUETTE WITH PIRI PIRI CHICKEN, AGED CHEDDAR, CARAMELIZED ONIONS, TOMATOES, SMOKED PAPRIKA MAYONNAISE
- 👉 SPANISH RICE : CHORIZO, BELL PEPPERS, TOMATOES, GREEN OLIVES, GREEN PEAS, PAELLA-SPICED VINAIGRETTE
- 👉 LEMON TART

THE «JAMBON-BEURRE»

22\$

- 👉 BRIE CHEESE AND GRAPES
- 👉 HAM AND BUTTER BAGUETTE, DIJONNAISE, PICKLES, EMMENTAL, LETTUCE
- 👉 BRUSSELS SPROUTS, RED CURLY LETTUCE, STILTON AND CHIVE DRESSING
- 👉 HOMEMADE COOKIES

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LUNCHBOX

Minimum of 8 guests - Cutlery included

THE PERFECT PORCHETTA

22\$

- 👉 FINE COLD CUTS AND MARINADES
- 👉 PORCHETTA SUB, PROVOLONE, AIOLI, HOMEMADE COLESLAW, BANANA PEPPERS, SPICY MARINATED EGGPLANT
- 👉 PANZANELLA WITH CHERRY TOMATOES, ARUGULA, RED ONIONS, CROUTONS, ROASTED GARLIC VINAIGRETTE
- 👉 FERRERO CHOCOLATE, LEMON AND HAZELNUT

THE FLASH LUNCH (BEEF)

22\$

- 👉 FOKA CHEESE AND GRAPES
- 👉 MONTREAL SPICED ROAST BEEF BURGER, PICKLES, AIOLI, CARAMELIZED ONIONS, LETTUCE, TOMATOES
- 👉 CLASSIC CAESAR SALAD : BACON, CROUTONS, PARMESAN, CAESAR DRESSING
- 👉 HOMEMADE COOKIES

THE TAOUK (LAMB)

22\$

- 👉 GRILLED VEGETABLE TIAN
- 👉 LAMB SHAWARMA WRAP, TOMATO, CARROT, CUCUMBER, PICKLED TURNIP, LETTUCE, GARLIC HUMMUS, ONION, BANANA PEPPERS, TABBOULEH FENNEL WITH ZA'ATAR, ARUGULA, ZUCCHINI, TOMATOES, FRESH PARSLEY
- 👉 STRAWBERRY-RHUBARB STRUDEL

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LUNCHBOX MODIFICATIONS

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

REPLACE YOUR DESSERT

4,50\$ EXTRA

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

DELUXE FORMULES

Minimum of 8 guests – 8 identical choices – Cutlery included
Available as Buffet or Individual Box

VENI VIDI VICI

33\$

- 🍴 GRILLED VEGETABLE TIAN
- 🍴 VEGETARIAN PIZZA OF THE MOMENT
- 🍴 ARTICHOKE AND OLIVES
- 🍴 MARINATED MUSHROOM SALAD
- 🍴 PROSCIUTTO AND SALAMI SUB, FRESH MOZZARELLA, ARUGULA, PESTO, TOMATOES, BALSAMIC REDUCTION
- 🍴 SHELL PASTA, BASIL PESTO, SPINACH, ZUCCHINI CUBES, CHERRY TOMATOES, MOZZARELLA PEARLS, MARINATED EGGPLANT, RED WINE VINAIGRETTE
- 🍴 TIRAMISU

«PLUS VERT QUE CHEZ LE VOISIN» (VEGAN)

33\$

- 🍴 ZAATAR FINANCIER, VEGAN RAITA, ROASTED RED PEPPER COMPOTE
- 🍴 BEAN CAKE WITH TAJINE SPICES, ZAALOUK EGGPLANT, CHERRY TOMATOES, CORIANDER
- 🍴 RAW VEGETABLES AND HUMMUS
- 🍴 GRILLED VEGETABLE TIAN
- 🍴 FALAFELS, TAHINI DIP AND MARINATED VEGETABLES (EGGPLANT, OLIVES, ARTICHOKE)
- 🍴 QUINOA TABBOULEH, CHICKPEAS, ARUGULA, PICKLED TURNIPS, BANANA PEPPERS, PARSLEY, LEMON AND TAJINE-SPICED VINAIGRETTE
- 🍴 FRUITS WITH DARK CHOCOLATE

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DELUXE FORMULES

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NORI MISO

33\$

- 🍴 MISO FURIKAKE GLAZED TUNA TATAKI
- 🍴 KOREAN BULGOGI BEEF HANGER STEAK, GOCHUJANG EMULSION
- 🍴 SHRIMP CAKE WITH KOREAN PEPPERS, TARTAR SAUCE
- 🍴 LOCAL FINE CHEESES AND GRAPES
- 🍴 DELUXE CRACKERS
- 🍴 CHINESE FIVE-SPICE CHICKEN BAO BUN WITH SHAOXING, KIMCHI, JULIENNE CARROTS, CILANTRO, SPICY MAYO
- 🍴 RICE VERMICELLI WITH SPROUTS, EDAMAME, RED PEPPERS, CUCUMBERS, NAPA CABBAGE, THAI BASIL, THAI VINAIGRETTE
- 🍴 FERRERO CHOCOLATE WITH LEMON AND HAZELNUTS

MOTHER SEA

33\$

- 🍴 GIANT SHRIMP, COCKTAIL SAUCE
- 🍴 SMOKED SALMON, WHIPPED BOURSIN WITH CHIVES, LEMON, CAPERS, DILL-PICKLED RED ONIONS, BLINIS
- 🍴 LOCAL FINE CHEESES AND GRAPES
- 🍴 DELUXE CRACKERS
- 🍴 COD WITH GREMOLATA
- 🍴 FENNEL WITH ZA'ATAR, ARUGULA, ZUCCHINI, TOMATOES, FRESH PARSLEY
- 🍴 STRAWBERRY MACARON, BOREAL SPICES

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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



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