

MEAL BOWLS 2025



TRAITEUR

SALAD BOWL

Minimum of 8 guests - Cutlery included

LIBANESE

2195\$

- ZUCCHINI AND OLIVE FRITTERS (4 p.p.)
- CHICKPEA TABBOULEH, ARUGULA, PICKLED TURNIPS, BANANA PEPPERS, PARSLEY, LEMON AND TAJINE SPICE DRESSING
- 4 BLONDIE WITH CHOCOLATE CHIPS (VÉGAN ET SANS GLUTEN)

CHIPOTLE

21.95\$

- GRILLED CHIPOTLE SHRIMP (150g)
- MULTICOLORED QUINOA, RED CABBAGE, CORN, TOMATOES, CILANTRO, FRISÉE LETTUCE, SOUR CREAM
- STRAWBERRY-RHUBARB STRUDEL

CAESER

21,95\$

- GRILLED CHICKEN THIGH WITH PEPPER AND LEMON, DILL, CROUTONS
- ROMAINE LETTUCE, PARMESAN, CAPERS, TOMATOES, CAESER DRESSING
- 4 HOMEMADE DOUBLE CHOCOLATE BROWNIE

ADD A DRINK FOR AN ADDITIONAL FEE



SOUP BOWL

Minimum of 8 guests - Cutlery included

ADD SOME BOILING WATER AND YOU'RE READY TO EAT!

PORK RAMEN TONKOTSU

22\$

- FRESH NOODLES
- **9** PORK LOIN
- SOY-MARINATED SOFT-BOILED EGG
- **9** PORK TONKOTSU BORTH
- SHIITAKE MUSHROOMS, CABBAGE, CARROT, CILANTRO, GREEN ONION
- 4 HOMEMADE COOKIES (2 p.p.)

VEGAN PHO

22\$

- RICE VERMICELLI
- **4** TOFU
- VEGETABLE BROTH
- CILANTRO, BASIL, SHIITAKE MUSHRROMS, LIME, CARROT, CABBAGE
- BLONDIE WITH CHOCOLATE CHIPS (VÉGAN ET SANS GLUTEN)

ADD A DRINK FOR AN ADDITIONAL FEE





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 even

EVENT VENUE

CONTACT OUR TEAM TO RECEIVE OUR
SUGGESTIONS

RENTALS

WE HAVE A QUALITY PARTNER FOR ALL
TYPES OF EQUIPMENT RENTAL

