



# **M E N U**

**MAY 4TH TO  
JUNE 28TH**

*Julien-Leblanc*

**T R A I T E U R**



# MEAL SALADS

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Minimum of 8 guests - 4 identical selections - Cutlery included

## SÉOUL (VÉGAN) 21\$

- 🍴 SESAME-BREADED BULGOGI TOFU, GOCHUJANG EMULSION AND SESAME OIL
- 🍴 RICE VERMICELLI, CUCUMBER, CARROTS, RED CABBAGE, GREEN ONIONS, CILANTRO, SOY VINAIGRETTE, GOCHUJANG AND SESAME OIL
- 🍴 COCONUT ROCHER

## GRECO 23.50\$

- 🍴 GRILLED SALMON, LEMON ZEST, GREEK YOGURT WITH DILL
- 🍴 ASSORTED GRILLED VEGETABLES
- 🍴 MEDITERRANEAN SALAD: CUCUMBER, OLIVES, CHERRY TOMATOES, FETA
- 🍴 MESCLUN AND BROWN RICE, HONEY AND OREGANO VINAIGRETTE
- 🍴 CHEESECAKE OF THE MOMENT

## TAOUK 23.50\$

- 🍴 GRILLED CHICKEN BREAST WITH ZA'ATAR, LABNEH AND FRESH MINT
- 🍴 TABBOULEH: PARSLEY, MINT, TOMATOES, ONIONS
- 🍴 COUSCOUS AND PICKLED TURNIPS
- 🍴 CANDIED LEMON VINAIGRETTE
- 🍴 PASSION FRUIT PAVLOVA

ADD A BEVERAGE FOR AN ADDITIONAL FEE PAGE 7



# LUNCHBOXES FRIENDLY PRICE PACKAGE

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BOXES AT **14\$** AVAILABLE **ALL THE TIME**  
MINIMUM OF 15 GUESTS – 4 IDENTICAL SELECTIONS – CUTLERY INCLUDED

## VEGAN

- 👉 POPPY SEED SUBMARINE SANDWICH WITH SESAME-CRUSTED BULGOGI TOFU, CRUNCHY MARINATED VEGETABLES, VEGAN AIOLI, CILANTRO
- 👉 COCONUT ROCHER

## CHICKEN

- 👉 ZA'ATAR CHICKEN WRAP, LABNEH, TOMATOES, PICKLED TURNIPS, TABBOULEH-STYLE FRESH HERB SALAD, TAHINI SAUCE
- 👉 COOKIE

ADD A BEVERAGE FOR AN ADDITIONAL FEE

FOR ANY MODIFICATION, A FEE OF 2\$ WILL APPLY PER CHANGE

ALL THESE ITEMS ARE AVAILABLE INDIVIDUALLY À LA CARTE

# LUNCHBOXES

BOXES AT **24\$** AVAILABLE **ALL THE TIME**

Minimum of 8 guests – 4 identical selections – cutlery included

## LE UMAMI (VEGAN)

- ❧ CRUDITÉS BOUQUET, HUMMUS
- ❧ POPPY SEED SUBMARINE SANDWICH WITH SESAME-CRUSTED BULGOGI TOFU, CRUNCHY MARINATED VEGETABLES, VEGAN AIOLI, CILANTRO
- ❧ RICE VERMICELLI, CUCUMBER, CARROTS, RED CABBAGE, GREEN ONIONS, CILANTRO, SOY VINAIGRETTE, GOCHUJANG AND SESAME OIL
- ❧ LEMON, POPPY SEED AND CRANBERRY BLONDIE

## LE LUNCH EXPRESS (CHICKEN)

- ❧ FALAFELS, TAHINI DIP
- ❧ ZAATAR CHICKEN WRAP, LABNEH, TOMATOES, PICKLED TURNIPS, TABBOULEH-STYLE FRESH HERB SALAD, TAHINI SAUCE
- ❧ MEDITERRANEAN SALAD: CUCUMBER, OLIVES, CHERRY TOMATOES, FETA
- ❧ COOKIES

## LE CLASSIQUE (PORK)

- ❧ BRIE CHEESE AND GRAPES
- ❧ BAGUETTE, WHITE HAM, EMMENTAL, PICKLES, TOMATOES, DIJONNAISE, LETTUCE
- ❧ SALAD, CAESAR VINAIGRETTE, CROUTONS AND BACON (ON THE SIDE)
- ❧ ALMOND TARTLET, PEAR POACHED IN RED WINE AND SPICES

## LE FLASH LUNCH (BEEF)

- ❧ CHEDDAR CHEESE AND GRAPES
- ❧ PAGNOTTA BREAD, MONTREAL-STYLE STEAK SPICE ROAST BEEF, SWISS CHEESE, MUSHROOMS, TRUFFLE MAYO, LETTUCE
- ❧ MESCLUN, CRUNCHY VEGETABLES, OLD-FASHIONED MUSTARD AND MAPLE VINAIGRETTE
- ❧ MARSHMALLOW, DARK CHOCOLATE, BUCKWHEAT NOUGATINE

CHANGE YOUR SANDWICH FOR A COLD PROTEIN **ON PAGE 15**

ADD A BEVERAGE FOR AN ADDITIONAL FEE

FOR ANY MODIFICATION, A FEE OF 2\$ WILL APPLY PER CHANGE

# LUNCHBOXES

BOXES AT **24\$** AVAILABLE FROM **MAY 4TH TO MAY 17TH**  
Minimum of 8 guests – 4 identical selections – cutlery included

## LE VÉGÉTAL (VEGETARIAN)

- ☛ CRUDITÉS BOUQUET, HOMEMADE DIP
- ☛ FOCACCIA, GRILLED VEGETABLES, MUFFULETTA, PESTO MAYO, FRESH MOZZARELLA, ARUGULA
- ☛ MESCLUN, CRUNCHY VEGETABLES, OLD-FASHIONED MUSTARD AND MAPLE SYRUP VINAIGRETTE
- ☛ MARSHMALLOW, DARK CHOCOLATE, BUCKWHEAT NOUGATINE

## LE TOP CHRONO (FISH)

- ☛ ASSORTED GRILLED VEGETABLES
- ☛ POPPY SEED SUBMARINE SANDWICH WITH SMOKED SALMON, LEMON, DILL, CREAM CHEESE, CAPERS, FRESH HERBS, FENNEL, LETTUCE
- ☛ GABRIELLE POTATO SALAD WITH HARD-BOILED EGGS, PICKLES, BACON (ON THE SIDE), MUSTARD VINAIGRETTE
- ☛ COOKIES

## LA PAUSE MIDI (TURKEY)

- ☛ VEGGIE PIZZA
- ☛ PRETZEL, SMOKED TURKEY, CREAMED SPINACH, OLD-FASHIONED MUSTARD
- ☛ CHERRY TOMATO SALAD, MOZZARELLA PEARLS, FRESH BASIL, BALSAMIC VINAIGRETTE
- ☛ ALMOND TARTLET, PEAR POACHED IN RED WINE AND SPICES

## MON P'TIT CANARD (POULTRY)

- ☛ OKA CHEESE AND GRAPES
- ☛ SMALL BAGUETTE, DUCK RILLETTES, CARAMELIZED ONIONS, DIJON MUSTARD, LETTUCE
- ☛ CHERRY TOMATO SALAD, MOZZARELLA PEARLS, FRESH BASIL, BALSAMIC VINAIGRETTE
- ☛ CHEESECAKE OF THE MOMENT

CHANGE YOUR SANDWICH FOR A COLD PROTEIN **ON PAGE 15**

ADD A BEVERAGE FOR AN ADDITIONAL FEE

FOR ANY MODIFICATION, A FEE OF 2\$ WILL APPLY PER CHANGE

# LUNCHBOXES

BOXES AT **24\$** AVAILABLE FROM **MAY 18TH TO MAY 31ST**  
Minimum of 8 guests – 4 identical selections – cutlery included

## LE TULUM (VEGETARIAN)

- 👉 CHEDDAR CHEESE AND GRAPES
- 👉 CHIPOTLE TOFU WRAP, SWEET POTATOES, TOMATOES, RED CABBAGE AND CILANTRO SLAW, CUMIN SOUR CREAM
- 👉 CARROT AND ZUCCHINI RIBBONS, SAVORY BUCKWHEAT GRANOLA, SUNFLOWER AND PUMPKIN SEEDS, HONEY, ORANGE VINAIGRETTE
- 👉 COCONUT ROCHER

## LE MÉDI (FISH)

- 👉 CRUDITÉS BOUQUET, HOMEMADE DIP
- 👉 BAGUETTE, SLOUVAKI-STYLE GRILLED SALMON, OLIVE TAPENADE, ROASTED PEPPERS, FETA CREAM AND OREGANO, LETTUCE
- 👉 ORZO SALAD, PESTO, GRILLED VEGETABLES, TOMATOES
- 👉 PASSION FRUIT PAVLOVA

## LE PIRI PIRI (CHICKEN)

- 👉 COD CROQUETTES, TARTAR SAUCE
- 👉 PAGNOTTA BREAD, PIRI PIRI CHICKEN, MANCHEGO CHEESE, TOMATOES, ARUGULA, AIOLI
- 👉 CARROT AND ZUCCHINI RIBBONS, SAVORY BUCKWHEAT GRANOLA, SUNFLOWER AND PUMPKIN SEEDS, HONEY, ORANGE VINAIGRETTE
- 👉 COOKIES

## LE MILANO (PORK)

- 👉 VEGGIE PIZZA
- 👉 FOCACCIA, FINE COLD CUTS, FRESH MOZZARELLA, MUFFULETTA, PESTO, ARUGULA
- 👉 ORZO SALAD, PESTO, GRILLED VEGETABLES, TOMATOES
- 👉 MARSHMALLOW, DARK CHOCOLATE, BUCKWHEAT NOUGATINE

CHANGE YOUR SANDWICH FOR A COLD PROTEIN **ON PAGE 15**

ADD A BEVERAGE FOR AN ADDITIONAL FEE

FOR ANY MODIFICATION, A FEE OF 2\$ WILL APPLY PER CHANGE

# LUNCHBOXES

BOXES AT **24\$** AVAILABLE FROM **JUNE 1ST TO JUNE 14TH**  
Minimum of 8 guests – 4 identical selections – cutlery included

## LE MIMOSA (VEGETARIAN)

- 🍴 VEGGIE PIZZA
- 🍴 BAGUETTE, OMELETTE, GOAT CHEESE, CARAMELIZED ONIONS, TRUFFLE MAYO, ARUGULA
- 🍴 KALE AND RED CABBAGE SLAW, PUMPKIN SEEDS, TAHINI VINAIGRETTE
- 🍴 PASSION FRUIT PAVLOVA

## LE FISH N SHIP (FISH)

- 🍴 CHEDDAR CHEESE, GRAPES WRAP,
- 🍴 COD WRAP, TARTAR SAUCE, FENNEL AND PARSLEY SLAW, LETTUCE
- 🍴 SWEET POTATO SALAD, TOMATOES, SPINACH, INNU SPICES
- 🍴 ALMOND TARTLET, PEAR POACHED IN RED WINE AND SPICES

## LE ATHENA (CHICKEN)

- 🍴 ASSORTED GRILLED VEGETABLES
- 🍴 PAGNOTTA BREAD, SLOUVAKI-STYLE CHICKEN, OLIVE TAPENADE, ROASTED PEPPERS, FETA AND OREGANO CREAM, LETTUCE
- 🍴 SWEET POTATO SALAD, TOMATOES, SPINACH, INNU SPICES
- 🍴 LEMON, POPPY SEED AND CRANBERRY BLONDIE

## LE SÉSAME (BEEF)

- 🍴 OKA CHEESE, GRAPES
- 🍴 POPPY SEED SUBMARINE SANDWICH WITH GLAZED BEEF, SESAME, CRUNCHY MARINATED VEGETABLES, AIOLI, CILANTRO
- 🍴 KALE AND RED CABBAGE SLAW, PUMPKIN SEEDS, TAHINI VINAIGRETTE
- 🍴 CHEESECAKE OF THE MOMENT

CHANGE YOUR SANDWICH FOR A COLD PROTEIN **ON PAGE 15**

ADD A BEVERAGE FOR AN ADDITIONAL FEE

FOR ANY MODIFICATION, A FEE OF 2\$ WILL APPLY PER CHANGE

# LUNCHBOXES

BOXES AT **24\$** AVAILABLE FROM **JUNE 15TH TO JUNE 28TH**  
Minimum of 8 guests – 4 identical selections – cutlery included

## LE FALAFOLIE (VEGAN)

- ✔ ASSORTED GRILLED VEGETABLES
- ✔ POPPY SEED SUBMARINE SANDWICH WITH FALAFELS, TOMATOES, PICKLED TURNIPS, TABBOULEH-STYLE FRESH HERB SALAD, VEGAN RAITA, TAHINI SAUCE
- ✔ FENNEL SALAD, ORANGE SUPREMES, CILANTRO, SESAME OIL
- ✔ COCONUT ROCHER

## LE MER NATURE (FISH)

- ✔ SALMON AND BEETROOT GRAVLAX, CRACKERS
- ✔ PAGNOTTA BREAD, TUNA RILLETES, LEMON ZEST, CHIVES AND DILL, OLIVE TAPENADE, RADISHES, LETTUCE
- ✔ FENNEL SALAD, ORANGE SUPREMES, CILANTRO, SESAME OIL
- ✔ MARSHMALLOW, DARK CHOCOLATE, BUCKWHEAT NOUGATINE

## LE THALI (CHICKEN)

- ✔ CHEDDAR CHEESE, GRAPES
- ✔ PRETZEL, TANDOORI CHICKEN, FRESH HERB SALAD, CUMIN YOGURT
- ✔ BEET SALAD, TARRAGON, GOAT CHEESE
- ✔ COOKIES

## L'ARGENTINA (BEEF)

- ✔ CRUDITÉS BOUQUET, HOMEMADE DIP
- ✔ WRAP, SMOKED PAPRIKA BEEF STRIPS, CHIMICHURRI SAUCE, MANCHEGO, LETTUCE
- ✔ BEET SALAD, TARRAGON, GOAT CHEESE
- ✔ CHEESECAKE OF THE MOMENT

CHANGE YOUR SANDWICH FOR A COLD PROTEIN **ON PAGE 15**

ADD A BEVERAGE FOR AN ADDITIONAL FEE

FOR ANY MODIFICATION, A FEE OF 2\$ WILL APPLY PER CHANGE



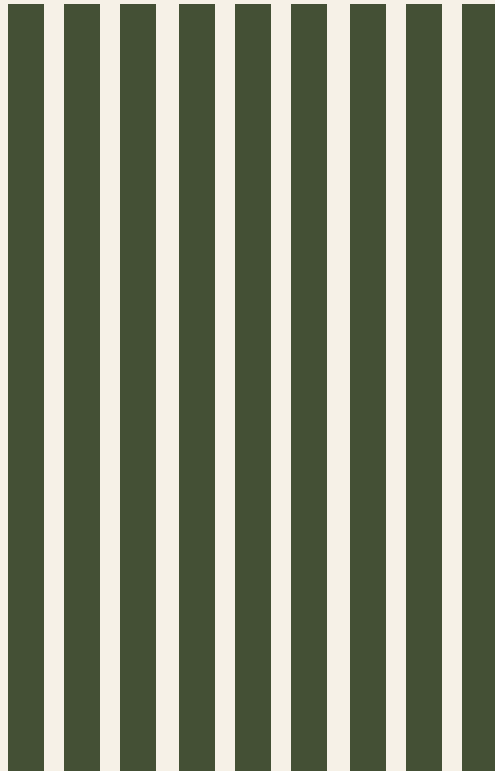
# LUNCHBOXES MODIFICATIONS

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## CHANGE YOUR SANDWICH WITH A COLD PROTEIN

EXTRA 3.50\$

- 👉 SESAME-BREADED BULGOGI TOFU, GOCHUJANG EMULSION AND SESAME OIL
- 👉 FALAFELS, TAHINI DIP
- 👉 GRILLED SALMON, LEMON ZEST, GREEK YOGURT WITH DILL
- 👉 COD CROQUETTES, TARTAR SAUCE
- 👉 GRILLED ZA'ATAR CHICKEN BREAST, LABNEH AND FRESH MINT
- 👉 SMOKED PAPRIKA GRILLED BEEF HANGER STEAK, CHIMICHURRI SAUCE



# DELUXE LUNCHBOXES

BOXES AT **24\$** AVAILABLE **ALL THE TIME**

Minimum of 8 guests – 8 identical selections – cutlery included

## LE LISBONNE - 35\$

- 🍴 COD CROQUETTES, TARTAR SAUCE
- 🍴 ASSORTED FINE COLD CUTS, GRILLED VEGETABLES AND PICKLES
- 🍴 MANCHEGO CHEESE AND GRAPES, DELUXE CRACKERS
- 🍴 SMOKED PAPRIKA GRILLED BEEF HANGER STEAK, CHIMICHURRI SAUCE
- 🍴 MESCLUN, CRUNCHY VEGETABLES, OLD-FASHIONED MUSTARD AND MAPLE SYRUP VINAIGRETTE
- 🍴 ALMOND TARTLET, PEAR POACHED IN RED WINE AND SPICES

## D'ICI OU D'AILLEURS - 37\$

- 🍴 MIMOSA EGG
- 🍴 CHICKPEA PANISSE, ARTICHOKE MOUSSELINE, SUN-DRIED TOMATOES, BEET CHIPS
- 🍴 DUCK RILLETTES AND PICKLES
- 🍴 LOCAL FINE CHEESE SELECTION AND GRAPES, DELUXE CRACKERS  
HERB-SEARED TUNA
- 🍴 MEDITERRANEAN SALAD: CUCUMBER, CHERRY TOMATOES, OLIVES, FETA
- 🍴 CHEESECAKE OF THE MOMENT

## LE CARI - 34\$ (VEGAN)

- 🍴 ZUCCHINI BHAJI, CUMIN CHUTNEY
- 🍴 CRUDITÉS BOUQUET AND HUMMUS
- 🍴 CRISPY CURRY CHICKPEAS
- 🍴 TANDOORI TOFU, VEGAN RAITA AND NAAN BREAD
- 🍴 MESCLUN, CRUNCHY VEGETABLES, OLD-FASHIONED MUSTARD AND MAPLE SYRUP VINAIGRETTE
- 🍴 LEMON, POPPY SEED AND CRANBERRY BLONDIE

FOR ANY MODIFICATION, A FEE OF 2\$ WILL APPLY PER CHANGE



# COLD BUFFET

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minimum of 8 guests – 4 identical selections – cutlery included

## BUILD YOUR MENU\*

24\$

1 APPETIZER CHOICE    1 SALAD CHOICE  
1 SANDWICH CHOICE    1 DESSERT CHOICE

\*4 IDENTICAL SELECTIONS

## APPETIZER CHOICE

- ❖ CRUDITÉS AND HOMEMADE DIP (OR HUMMUS)
- ❖ ASSORTED GRILLED VEGETABLES
- ❖ CHEESE AND GRAPES (OKA, BRIE OR CHEDDAR)
- ❖ VEGETARIAN PIZZA
- ❖ FALAFELS, TAHINI DIPS
- ❖ HOMEMADE BEETROOT SALMON GRAVLAX WITH DILL, LEMON AND DELUXE CRACKERS

ADD A BEVERAGE FOR AN ADDITIONAL FEE  
ALL THESE ITEMS ARE AVAILABLE INDIVIDUALLY À LA CARTE



# COLD BUFFET

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Minimum of 8 guests – 4 identical selections – cutlery included

## SANDWICH CHOICE

### AVAILABLE **ALL THE TIME**

- ✦ POPPY SEED SUBMARINE SANDWICH WITH SESAME-CRUSTED BULGOGI TOFU, CRUNCHY MARINATED VEGETABLES, VEGAN AIOLI, CILANTRO
- ✦ ZA'ATAR CHICKEN WRAP, LABNEH, TOMATOES, PICKLED TURNIPS, TABBOULEH-STYLE FRESH HERB SALAD, TAHINI SAUCE
- ✦ PAGNOTTA BREAD, MONTREAL-STYLE STEAK SPICE ROAST BEEF, SWISS CHEESE, MUSHROOMS, TRUFFLE MAYO, LETTUCE
- ✦ BAGUETTE, WHITE HAM, EMMENTAL, PICKLES, TOMATOES, DIJONNAISE, LETTUCE

### AVAILABLE FROM **MAY 4TH TO MAY 17TH**

- ✦ FOCACCIA, GRILLED VEGETABLES, MUFFULETTA, PESTO, FRESH MOZZARELLA, ARUGULA
- ✦ POPPY SEED SUBMARINE SANDWICH WITH SMOKED SALMON, LEMON AND DILL, CREAM CHEESE WITH CAPERS AND FRESH HERBS, FENNEL, LETTUCE
- ✦ PRETZEL, SMOKED TURKEY, CREAMED SPINACH, OLD-FASHIONED MUSTARD
- ✦ BAGUETTE, DUCK RILLETTES, CARAMELIZED ONIONS, DIJON MUSTARD, LETTUCE

### AVAILABLE FROM **MAY 18TH TO MAY 31ST**

- ✦ CHIPOTLE TOFU WRAP, SWEET POTATOES, TOMATOES, RED CABBAGE AND CILANTRO SLAW, CUMIN VEGAN MAYO
- ✦ PAGNOTTA BREAD, PIRI PIRI CHICKEN, MANCHEGO CHEESE, TOMATOES, ARUGULA, AIOLI
- ✦ BAGUETTE, SLOUVAKI-STYLE GRILLED SALMON, OLIVE TAPENADE, ROASTED PEPPERS, FETA AND OREGANO CREAM, LETTUCE
- ✦ FOCACCIA, FINE COLD CUTS, FRESH MOZZARELLA, MUFFULETTA, PESTO, ARUGULA



# COLD BUFFET

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Minimum of 8 guests – 4 identical selections – cutlery included

## SANDWICH CHOICE

### AVAILABLE FROM **JUNE 1ST TO JUNE 14TH**

- ❖ BAGUETTE, OMELETTE, GOAT CHEESE, CARAMELIZED ONIONS, TRUFFLE MAYO, ARUGULA, TOMATOES
- ❖ WRAP, BREADED COD, TARTAR SAUCE, FENNEL AND PARSLEY SLAW, LETTUCE
- ❖ PAGNOTTA BREAD, SLOUVAKI-STYLE CHICKEN, OLIVE TAPENADE, ROASTED PEPPERS, FETA AND OREGANO CREAM, LETTUCE
- ❖ POPPY SEED SUBMARINE SANDWICH WITH GLAZED BEEF AND SESAME, CRUNCHY MARINATED VEGETABLES

### AVAILABLE FROM **JUNE 15TH TO JUNE 28TH**

- ❖ POPPY SEED SUBMARINE SANDWICH WITH FALAFELS, TOMATOES, PICKLED TURNIPS, TABBOULEH-STYLE FRESH HERB SALAD, VEGAN RAITA AND TAHINI SAUCE
- ❖ PAGNOTTA BREAD, TUNA RILLETES WITH LEMON ZEST, CHIVES AND DILL, OLIVE TAPENADE, RADISHES, LETTUCE
- ❖ PRETZEL, TANDOORI CHICKEN, FRESH HERB SALAD, CUMIN VEGAN MAYO
- ❖ WRAP, SMOKED PAPRIKA BEEF STRIPS, CHIMICHURRI SAUCE, MANCHEGO CHEESE, LETTUCE

## REPLACE YOUR SANDWICH WITH A COLD PROTEIN

3.50\$ EXTRA FEE

- ❖ SESAME-BREADED BULGOGI TOFU, GOCHUJANG EMULSION AND SESAME OIL
- ❖ FALAFELS, TAHINI DIP
- ❖ GRILLED SALMON, LEMON ZEST, GREEK YOGURT WITH DILL
- ❖ COD CROQUETTES, TARTAR SAUCE
- ❖ GRILLED ZA'ATAR CHICKEN BREAST, LABNEH AND FRESH MINT
- ❖ SMOKED PAPRIKA GRILLED BEEF HANGER STEAK, CHIMICHURRI SAUCE



# COLD BUFFET

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Minimum of 8 guests – 4 identical selections – cutlery included

## SALAD CHOICE

### AVAILABLE **ALL THE TIME**

- ✦ MEDITERRANEAN SALAD: CUCUMBER, CHERRY TOMATOES, OLIVES, 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)

### AVAILABLE FROM **MAY 4TH TO MAY 17TH**

- ✦ GABRIELLE POTATO SALAD WITH HARD-BOILED EGGS, PICKLES, BACON (ON THE SIDE), DILL VINAIGRETTE
- ✦ CHERRY TOMATO SALAD, MOZZARELLA PEARLS, FRESH BASIL, BALSAMIC VINAIGRETTE

### AVAILABLE FROM **MAY 18TH TO MAY 31ST**

- ✦ ORZO, PESTO, GRILLED VEGETABLES, TOMATOES
- ✦ CARROT AND ZUCCHINI RIBBONS, SAVORY BUCKWHEAT GRANOLA, SUNFLOWER AND PUMPKIN SEEDS, HONEY, ORANGE VINAIGRETTE

### AVAILABLE FROM **JUNE 1ST TO JUNE 14TH**

- ✦ SWEET POTATO SALAD, TOMATOES, SPINACH, INNU SPICES
- ✦ KALE AND RED CABBAGE SLAW, PUMPKIN SEEDS, TAHINI VINAIGRETTE

### AVAILABLE FROM **15TH JUNE TO JUNE 28TH**

- ✦ FENNEL SALAD, ORANGE SUPREMES, CILANTRO, SESAME OIL
- ✦ BEET SALAD, TARRAGON, GOAT CHEESE



# COLD BUFFET

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Minimum of 8 guests – 4 identical selections – cutlery included

## 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)

ADD A BEVERAGE FOR AN ADDITIONAL FEE  
ALL THESE ITEMS ARE AVAILABLE INDIVIDUALLY À LA CARTE



# WINE MENU

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## 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

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## 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.