

HOLIDAY MENU

2026



Julien-Leblanc

TRAITEUR



This year, we are pleased to offer you two festive menus, available from **November 15th to December 24th.**

Designed to celebrate traditions and enhance the flavors of the holiday season, these two options will satisfy all tastes.

Le Menu d'Antan showcases the great classics of Quebec cuisine, in a warm and authentic approach.

Le Festin Signature offers a generous table with contemporary accents, designed for those who wish to experience a gourmet moment in elegance.

Whatever menu you choose, we will be delighted to take part in your celebrations, offering you a gourmet experience worthy of this precious moment.

To start the party off gently, we also offer a selection of our gourmet canapés, ideal for a refined aperitif before the meal.

In addition to our menus, we offer a carefully selected wine list, à la carte products, as well as complementary services: service staff, equipment rental and more, to assist you in organizing your end-of-year receptions.



CANAPÉS

Minimum of 12 guests - Choice of 3 canapés per person

Starting at \$10

VEGETARIAN

MINI RATATOUILLE WITH SAFFRON \$3.50 ROASTED CAULIFLOWER, ROASTED PISTACHIOS

FISH AND SEAFOOD

LOBSTER SALAD WITH FENNEL \$5 MONTREAL PASTIS BISQUE ASPIC

COD CUBE WITH CITRUS ZEST \$3.75 COCONUT MILK WITH LIME, SPICED MANGO BRUNOISE

POULTRY

FOIE GRAS PARFAIT WITH PORT \$3.75 PEAR JELLY WITH CHRISTMAS SPICES, CARAMELIZED ONIONS

MEAT

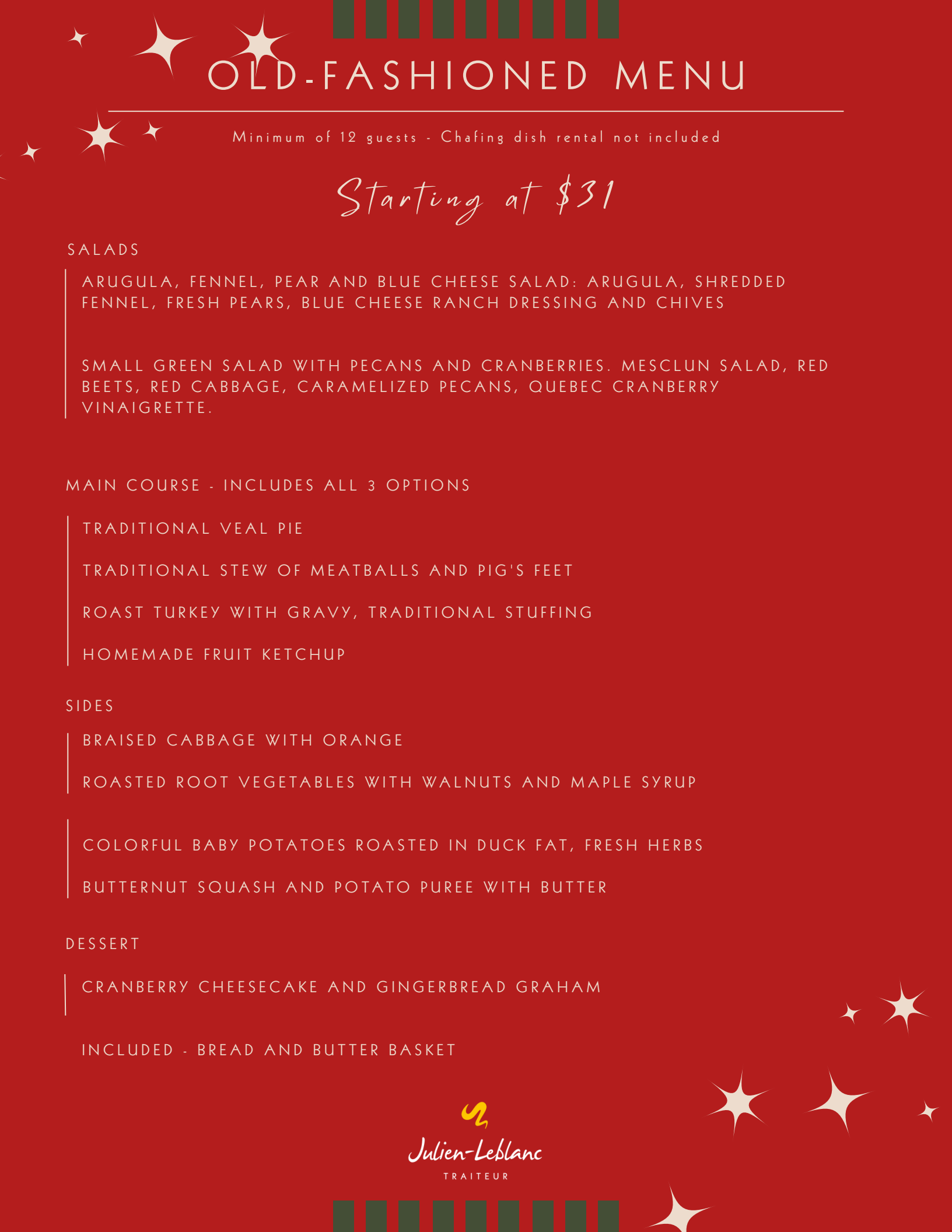
SEARED BEEF TENDERLOIN \$5 BOURSIN CHEESE, MARINATED CHANTERELLES, MUSTARD CAVIAR

For hot canapés, an oven is necessary.
Having a chef on site is highly recommended.



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OLD-FASHIONED MENU

Minimum of 12 guests - Chafing dish rental not included

Starting at \$31

SALADS

ARUGULA, FENNEL, PEAR AND BLUE CHEESE SALAD: ARUGULA, SHREDDED FENNEL, FRESH PEARS, BLUE CHEESE RANCH DRESSING AND CHIVES

SMALL GREEN SALAD WITH PECANS AND CRANBERRIES. MESCLUN SALAD, RED BEETS, RED CABBAGE, CARAMELIZED PECANS, QUEBEC CRANBERRY VINAIGRETTE.

MAIN COURSE - INCLUDES ALL 3 OPTIONS

TRADITIONAL VEAL PIE

TRADITIONAL STEW OF MEATBALLS AND PIG'S FEET

ROAST TURKEY WITH GRAVY, TRADITIONAL STUFFING

HOMEMADE FRUIT KETCHUP

SIDES

BRAISED CABBAGE WITH ORANGE

ROASTED ROOT VEGETABLES WITH WALNUTS AND MAPLE SYRUP

COLORFUL BABY POTATOES ROASTED IN DUCK FAT, FRESH HERBS

BUTTERNUT SQUASH AND POTATO PUREE WITH BUTTER

DESSERT

CRANBERRY CHEESECAKE AND GINGERBREAD GRAHAM

INCLUDED - BREAD AND BUTTER BASKET



SIGNATURE MENU

Minimum of 12 guests - Chafing dish rental not included

Starting at \$38

SALADS

ARUGULA, FENNEL, PEAR AND BLUE CHEESE SALAD, ARUGULA, SHREDDED FENNEL, FRESH PEARS, BLUE CHEESE RANCH DRESSING AND CHIVES

SMALL GREEN SALAD WITH PECANS AND CRANBERRIES, MESCLUN SALAD, RED BEETS, RED CABBAGE, CARAMELIZED PECANS, QUEBEC CRANBERRY VINAIGRETTE.

MAIN COURSE - MAKE 1 CHOICE

LEEK AND ROASTED BRIE PIE - PUFF PASTRY, BRIE CHEESE, BRAISED LEEKS IN WHITE WINE, ROASTED LEEKS *VEGAN OPTION AVAILABLE WITH CASHEW BUTTER

PAN-FRIED COD FILLET, CREAMY FENNEL AND GREEN APPLE SAUCE

ROASTED CHICKEN SUPREME, NANTAIS BUTTER WITH CRANBERRIES AND TARRAGON

BRAISED BEEF RIBEYE STEAK, PORT AND MARJORAM SAUCE

SIDES

BRAISED CABBAGE WITH ORANGE

ROASTED ROOT VEGETABLES WITH WALNUTS AND MAPLE SYRUP

COLORFUL BABY POTATOES ROASTED IN DUCK FAT, FRESH HERBS

BUTTERNUT SQUASH AND POTATO PUREE WITH BUTTER

CHEESES

SELECTION OF FINE LOCAL CHEESES, HAZELNUT PRALINE TUILE, RHUBARB CREAM

DESSERT

PUMPKIN SPICE LATTE DESSERT



A LA CARTE DESSERTS

MINI TREATS (3 pp - \$12.50)

CREAM PUFF WITH PISTACHIOS AND CREAM SUGAR

MINI RED FRUIT CRUMBLE WITH PORT AND CARAMELIZED WALNUTS

AFTER-EIGHT MACARON WITH MINT AND DARK CHOCOLATE

CHRISTMAS LOGS

6 PEOPLE: \$35 // 12 PEOPLE: \$65

CHOCOLATE / RASPBERRY / HASKAP BERRY CHOCOLATE SPONGE CAKE, HASKAP BERRY CREAM, RASPBERRY COMPOTE

OLD-FASHIONED CREAM FUDGE, WHITE CHOCOLATE SHORTBREAD, VANILLA CREAM, CREAM FUDGE, SHORTCAKE

CHEESECAKE

\$5 PER SLICE

CRANBERRIES AND GINGERBREAD GRAHAM



BEVERAGES

BUBBLES

PROSECCO ZONIN, ITALY - \$29 NICOLAS FEUILLETE,
CHAMPAGNE - \$80

WHITE WINE

PAUL MAS - GRENACHE BLANC, FRANCE - \$26
BORSAO - CHARDONNAY-MACABEO, SPAIN - \$26
LAUDUN - ASSEMBLAGE, FRANCE - \$30
CA'BOLANI - PINOT GRIGIO, ITALY - \$30

RED WINE

PAUL MAS - CABERNET DE CABERNET, 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 MICROBREWERY - \$10

COCKTAIL

HOMEMADE - \$8 READY TO DRINK - \$6 (in a can)

ALCOHOL-FREE

HOMEMADE MOCKTAILS - \$4
BEER - \$6
MICHEL JODOIN APPLE MUST, QUEBEC - \$12
READY-TO-DRINK - \$6




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