



OUR
Banquet
FORMULAS



VENTES@TRAITEURBONAPPETIT.COM
(514) 389-4345





BON APPÉTIT PRESENTATION



Since our founding in 1991, Bon Appétit Traiteur has been recognized for its expertise in Italian cuisine and catering services. Our dedicated team is at the heart of our success. We are committed to delivering exceptional culinary experiences, defined by our excellence and passion for Italian gastronomy.

We can't wait to accompany you... deliciously!

FORMULAS

Essentiel

What's included :

3 canapés

3-course meal :

Choice of soup or salad

Choice of 2 main courses

Choice of dessert

Additional fees :

10% service charge

Rental of crockery, glassware,
tables, chairs, tablecloths and
tablecloth napkins.

Delivery of rental and catering
equipment.

Kitchen and service staff.

Classique

What's included :

5 canapés

4-course meal :

Choice of soup or salad

Choice of pasta

Choice of 2 main courses

Choice of dessert

Additional fees :

10% service charge

Rental of crockery, glassware,
tables, chairs, tablecloths and
tablecloth napkins.

Delivery of rental and catering
equipment.

Kitchen and service staff

Signature

What's included :

6 canapés

5-course meal :

Choice of soup or salad

Choice of Starter

Choice of Pasta

Choice of 2 main courses

Additional fees :

10% service charge

Rental of crockery, glassware,
tables, chairs, tablecloths and
tablecloth napkins.

Delivery of rental and catering
equipment.

Kitchen and service staff.

CHOICE OF SAVOURY CANAPÉS



Included in all packages

Fish and shellfish

Salmon Tartare

Citrus, guacamole, sesame cone



Crispy Shrimp

Coconut and panko, sweet chili sauce

Cocktail Shrimp

Lemon



Octopus Skewer

Chimichurri sauce, smoked paprika

Smoked Salmon

Cream of horseradish and dill



HOT canapés

CHOICE OF SAVOURY CANAPÉS



Included in all packages



Vegetarian and Vegan

 **Truffle Arancini**

Eggplant Maki
Mint, spicy mayonnaise

 **Roasted Cauliflower**
Curry, tahini, almonds, golden raisins

Mushroom Tartlet
Goat cheese, pear poached in red wine

Feta & Watermelon Skewer
Aji verde

Burrata Tartlet
Tomato, pesto, vino cotto

Smoked Beet
Gremolata, ricotta

**Warm Goat Cheese
Tartlet**
Yellow beet, pollen

 **Fried Bocconcini**
Pomodoro sauce, pesto, basilic

 **Crepe**
Smoked potatoes, brie, vino cotto

**Roasted Mushrooms and
Eggplant**
Mint, Unagi sauce

 **Cheese Arancini**
4 cheeses



HOT Canapés

CHOICE OF SAVOURY CANAPÉS



Included in all packages



Meats



Veal Polpette

Mozzarella, tomato sauce, parmesan



Croque-Monsieur

Smoked ham, taleggio cheese



Beef Arrostitini

Salsa verde



Lamb Kebab

Sumac yogurt



Chicken Arrostitini

Lemongrass marinade

Beef Tartare

Puff pastry, mushroom marmalade



Duck Confit Croquette

Ginger and coriander emulsion

Focaccia Mortadelle

Pistachio pesto, spicy honey

Speck & Cantaloup Skewer

Basilic, vino cotto



Pork Arrostitini

Piri Piri sauce

Foie Gras Torchon

Chutney



CHOICE OF SOUP OR SALAD



Included in all packages - 1 choice of soup or salad

Soups

Cream of Wild Mushrooms

Mascarpone

Butternut Squash Soup

Hazelnut butter, green apple

Tomato Soup

Basil oil, parmesan

Roasted Cauliflower and Cheddar Soup

Candied lemon, small flowers

Salads

Bon Appétit Salad

Local greens, ricotta, BBQ pecans, cucumber, tomato confit, radish melon, rose and maple dressing

Grilled Sucrine

Caesar sauce, pangrattato, parmesan, egg yolk

Baby Arugula Salad

Grilled peach, burrata, vino cotto, basil, pine nuts, balsamic dressing

Caprese Salad

Tomatoes, basilic, mozzarella di Bufala, pesto



CHOICE OF ENTRÉE



Included in Signature package only

Entrées

Beet Carpaccio

Goat cheese, gremolata, BBQ nuts

Italian Burrata

Tomato confit, grilled focaccia, olive tapenade and artichokes

Nordic Shrimp Cannelloni

Grapefruit, horseradish, mint, cucumber

Melon & Speck

Ricotta, pesto, vino cotto

Beef Tartare

Puff pastry, mushroom marmalade, egg yolk, gherkins

Grilled Shrimps

Watermelon, feta cheese, mint dressing



CHOICE OF PASTA



Included in Classic & Signature packages only

Pastas

Shrimp Rigatoni

Bisque, basil

Ricotta & Spinach Ravioli

Pomodoro sauce, basil, parmesan

Beet Orzotto

Barley, beet and parmesan risotto

Bolognese Mezaziti

Mozzarella di Bufala, breadcrumbs

Mushroom Ravioli

Parsley, truffle sauce

Fregola Sarda

Roasted peppers, grilled eggplant and zucchini, caponata, tomato confit, pangrattato, parmesan cheese



CHOICE OF MEAL



Included in all packages - Choice of 2 proteins + 1 vegetable + 1 starch



Protein

Grilled Salmon

White wine sauce with ginger

Grilled Chicken Breast

Lemon, rosemary, herb jus

Piglet Porchetta

Herb jus, salsa verde

Smoked Potato Wellington

Vino cotto

Braised Beef

Red wine jus

Herb-Crusted Cod

Panko, bisque

Braised Beef Wellington

Pancake, mushroom marmalade, red wine jus

Braised Lamb Shank

Lamb jus



CHOICE OF MEAL



Included in all packages - Choice of 2 proteins + 1 vegetable + 1 starch

Vegetables

Sautéed Green Beans

Almonds

Grilled Broccolini

Grilled Seasonal Vegetables

Caponata

Roasted eggplant, zucchini, bell pepper, tomato, onion, garlic, basil

Starches

Basmati Rice

Lemon and herbs

Mashed Potatoes with Herbs

Roasted Potatoes

Herbs and garlic

Gratin Dauphinois



CHOICE OF DESSERT



Included in all packages - Choice of 1 dessert

Chocolate and Coffee Cream Puff

Pears with spices

Lemon-Poppy-Raspberry Entremets

Crumble and fresh raspberries

Exotic Rum Baba

Mascarpone whipped cream



CULINARY STATIONS



Sushi Station

Maki and Nigiri as inspired by our chef

Garnishes

Soya, pickled ginger, wasabi, spicy mayonnaise

Tartare station

Prepared to-the-minute with fresh, refined ingredients, choice of 2 tartars

Beef Tartare

Classic topping, croutons, egg yolk, fresh herbs

Salmon Tartare

Lemon, coriander, sriracha, tostada

Tuna Tartare

Avocado, sesame seeds, lime, green onions

Poutine station

Classic Poutine

Brown sauce, French fries, cheese in grain

Seafood Station

A premium seafood bar with a selection of fresh, top-of-the-range products

Fresh Oyster

Mignonette classic, fresh lemon

Shrimp Cocktail

Poached shrimp, homemade cocktail sauce

Tuna Tataki

Nordic Shrimp Salad

Lemon mayonnaise with fresh herbs

Crab Claw

Salmon Crudo

Ginger dressing

Smoked Meat Station

Montreal Smoked Meat

Rye bread, baseball mustard, pickle

Raw Vegetable Station

Seasonal vegetables, ranch dip and beet hummus

Antipasto Station

Imported Italian cured meats and cheeses

Olives, marinated vegetables, grissini and focaccia



CULINARY STATIONS



Slider Station

Choice of 2 gourmet mini sliders

Classic Grilled Beef Burger

Yellow cheese, lettuce, tomato, red onion, pickles, homemade sauce

Crispy Fried Chicken

Creamy cabbage salad

Braised Beef

Brioche bread, hoisin sauce, red cabbage salad

Breaded Tofu

Red cabbage and ginger salad, coriander, spicy mayonnaise

Oyster Station (market price)

Hot sauce, lime, lemon, cocktail sauce, ice



Tacos Station

Choice of 2

Braised Beef

Marinated red onion, fresh cheese, coriander

Grilled Chicken

Chicken Piri Piri, lime, coleslaw, coriander

Crispy Tofu with Lemongrass

Red cabbage and ginger salad with crispy shallots

Garnishes

Tortilla, guacamole, salsa, pico de gallo, sour cream, grated cheese

Meat Station

Sliced meat platter to order.

Porchetta

Herb jus, green salsa

Braised Beef Wellington

Pancakes, mushroom marmalade, red wine beef jus

Roast Beef

Herb jus

Grilled Beef Flank Steak

Chimichurri Sauce



BAR OPTIONS



Open bar
ALL YOU CAN DRINK

- 2 HOURS
- 3 HOURS
- 4 HOURS
- 5 HOURS

PRICE PER PERSON

Bar formula
COUPONS

PRICE / COUPON

MINIMUM 2 COUPONS
PER PERSON

Speed rail, wine and beer
GIN, WHITE RHUM, VODKA, WHISKEY

JUICES

- ORANGE
- CRANBERRY
- TOMATO
- CLAMATO
- LEMON
- OLIVE

SODA

- PEPSI / COKE
- 7UP / SPRITE
- GINGERALE
- CLUB SODA
- TONIC

CONDIMENTS

- ORANGES
- LEMONS
- LIMES
- CUCUMBERS
- CELERY
- OLIVES

INGREDIENTS

- GRENADINE
- WORCHESTERSHIRE
- TABASCO
- SIMPLE SYRUP
- LIME JUICE
- CELERY SALT
- ICE

This does not include staff, glassware and bar furniture.

OTHER SERVICES



Let us set the mood for your event



CENTERPIECES
FLORAL DECORATIONS



MENUS
TABLE NUMBER
PLACE MARK

Price on request



CANDLES





