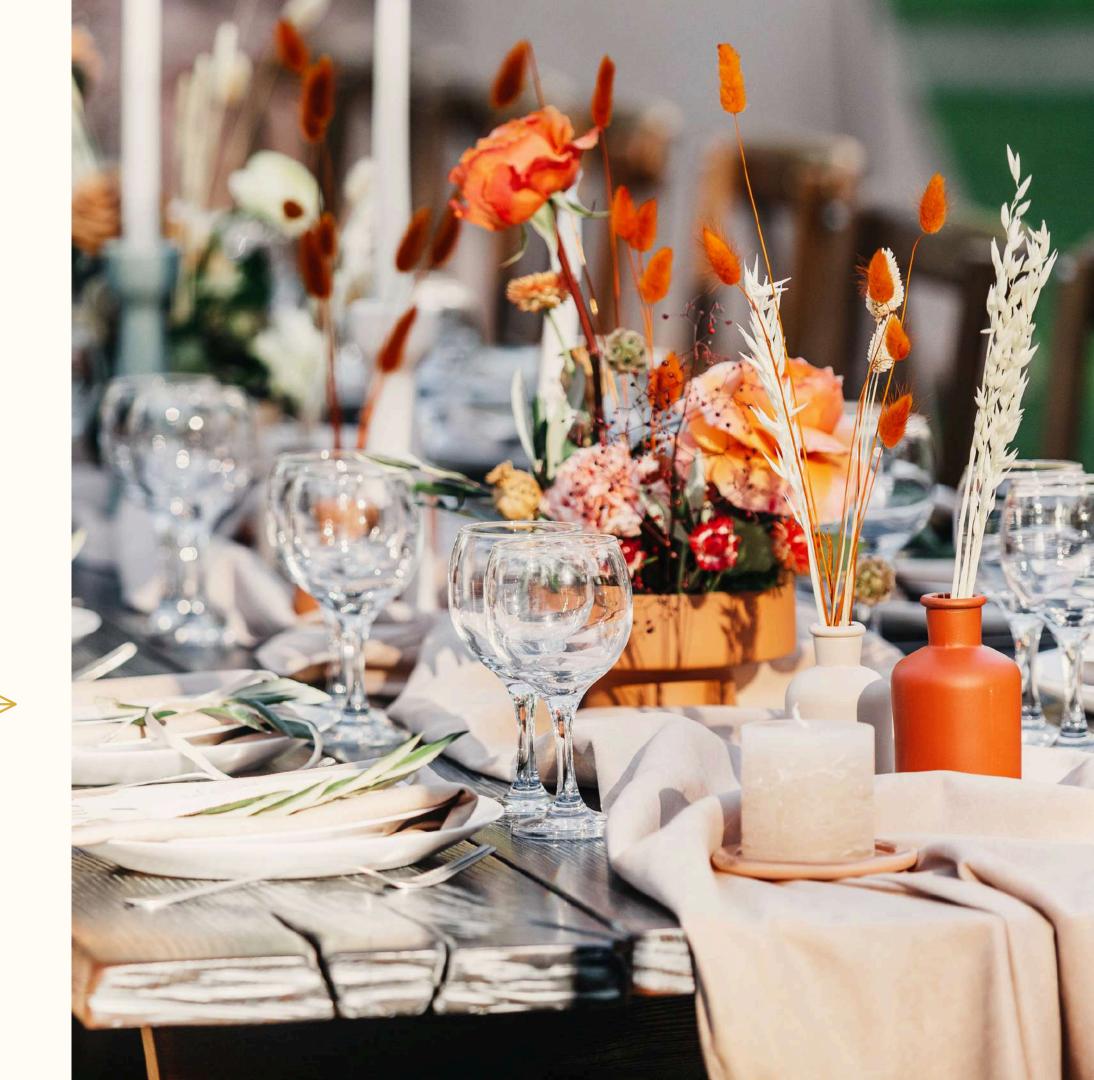


Medding

FORMULAS





BON APPÉTIT PRESENTATION



Since our creation in 1991, Traiteur Bon Appétit 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 providing exceptional culinary experiences, characterized by our excellence and passion for Italian gastronomy.

We look forward to working with you to make your wedding unforgettable...tastefully!



FORMULAS



What's included:

4 canapés

1 culinary station

4-course meal:

Choice of soup or salad Choice of appetizer Choice of pasta Choice of 2 main courses

1 midnight table

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.



What's included:

6 canapés

2 culinary stations

4-course meal:

Choice of soup or salad Choice of appetizer Choice of pasta Choice of 2 main courses

> 1 midnight table 2 midnight snacks

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.



What's included:

8 canapés

3 Culinary stations

4-course meal:

Choice of soup or salad Choice of appetizer Choice of pasta Choice of 2 main courses

Wedding cake

1 midnight table 2 midnight snacks

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



Salmon Tartare

Citrus, guacamole, sesame cone

Cocktail Shrimp

Lemon

Crispy Shrimp

Coconut and panko, sweet chili sauce

Octopus Skewer

Chimichurri sauce, smoked paprika

Smoked Salmon

Horseradish cream and dill







CHOICE OF SAVOURY CANAPÉS



Included in all packages





Eggplant MakiMint, 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









CHOICE OF SAVOURY CANAPÉS



Included in all packages



Meats

Veal Polpette

Mozzarella, tomato sauce, parmesan

Croque-Monsieur
Smoked ham, taleggio cheese

Beef Arrosticini
Salsa verde

Lamb Kebab
Sumac yogurt

Chicken Arrosticini
Lemongrass marinade

Beef TartarePuff pastry, mushroom marmalade

Duck Confit Croquette
Ginger and coriander emulsion

Focaccia Mortadella
Pistachio pesto with spiced honey

Speck & Cantaloup Skewer
Basil, vino cotto

Pork Arrosticini
Piri Piri sauce

Foie Gras Torchon
Chutney





Hot Canapés



CHOICE OF SOUP AND SALAD



Included in all packages - 1 choice of soup or salad



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



Palads

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, basil, mozzarella di Bufala, pesto



CHOICE OF ENTRÉE



Included in all packages - 1 choice of entrée



Entrées

Beet Carpaccio

Goat cheese, gremolata, BBQ nuts

Italian Burrata

Pomodoro confit, focaccia grigliata, olive and artichoke tapenade

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







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



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 sauce

Herb-Crusted Cod

Panko, bisque

Braised Beef Wellington

Pancake, mushroom marmalade, red wine jus

Braised Lamb Shank

Lamb jus

The following proteins are only available for the Prestige package



Veal Filet Mignon

Truffle jus

Roast Duck Breast

Sweet and sour sauce

Grilled Filet of Sea Bream

Tomato and caper salsa

Veal Filet Mignon and Grilled Shrimps caterer

Mediterranean salsa



CHOICE OF MEAL



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





Sautéed Green Beans

Almonds

Grilled Broccolini

Roasted Seasonal Vegetables

Caponata

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

Otarches

Basmati Rice

Lemon and herbs

Mashed Potatoes with Herbs

Roasted Potatoes

Herbs and garlic

Gratin Dauphinois





CULINARY STATIONS



Included in all packages



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, with choice of 2 tartares

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 curds



Seafood Station

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

Fresh Oyster

Classic mignonette, fresh lemon

Shrimp Cocktail

Poached shrimp, homemade cocktail sauce

Nordic Shrimp Salad

Lemon mayonnaise with fresh herbs

Crab Claw

Salmon Crudo

Ginger dressing

Oyster Station (market price)

Hot sauce, lime, lemon, cocktail sauce, ice

Smoked Meat Station

Montreal Smoked Meat

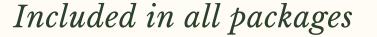
Rye bread, baseball mustard, pickle

Raw vegetable station

Seasonal vegetables, ranch dip and beet hummus

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

Antipasto Station

Imported Italian cured meats and cheeses

Olives, marinated vegetables, grissini and focaccia



Taco Station

Choix of 2

Braised beef

Marinated red onion, fresh cheese, coriander

Crispy Fried Chicken

Chicken Piri Piri, lime, coleslaw, coriander

Crispy Tofu with Lemongrass

Red cabbage and ginger salad with crispy shallots

Trims

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







WEDDING CAKE

Our team of pastry chefs will take care of every detail to create a sweet masterpiece to match your love. They're custom-made, with the flavor you desire, and decorated with real flowers to match your color palette.

Included in Prestige package only
Prices on request for other packages

CHOICE OF SWEET CANAPÉS



Included in all packages

Mini Churros & Salted Caramel Sauce

Assorted Mini Cannolis

Mini Chocolate Cookies Chocolate & Caramel Tartlet

Lemon & Meringue Tartlet

Cheesecake Mousse and Red Fruits Verrine

Fresh Fruit Tartlet

Tiramisu Verrine

Choco-Espresso Mousse Verrine

Cake Pops

Macaroons

Cream Puffs

Mini Cupcakes





CHOICE OF SNACKS







Mini Smoked Meat

Rye bread, baseball mustard, pickle

Mini Sliders

1 choice:

Grilled beef, fried chicken, braised beef, breaded tofu

Mini Poutine

Brown sauce, French fries, cheese curds

Mini Cheeseburger

Pickle, tomato

Mini Grilled Cheese

Fontina cheese, smoked ham









BAR OPTIONS





2 HOURS

3 HOURS

4 HOURS

5 HOURS

PRIX PAR PERSONNE



PRICE / COUPON

MINIMUM 2 COUPONS
PER PERSON

Opeed rail, wine and beer GIN, WHITE RUM, 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 create a magical floral atmosphere for your big day



BOUQUET CENTERPIECES FLORAL DECORATIONS



MENUS TABLE NUMBER PLACE MARK



CANDLES













