



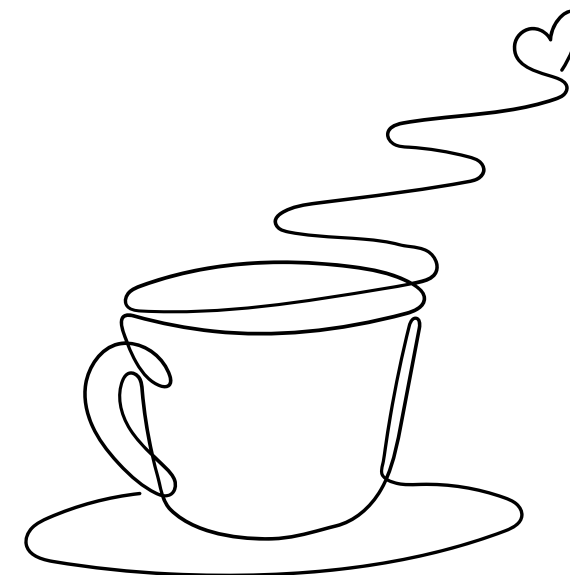
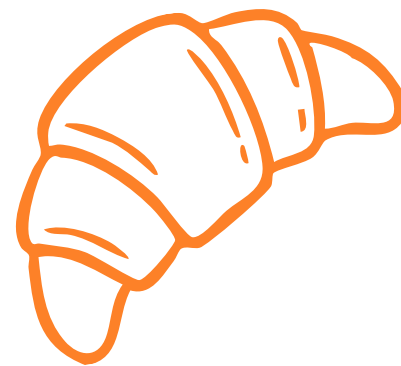
Menu

2026 - 2027

Traiteur
BON APPÉTIT
Caterer

MORE THAN A CATERER.
YOUR PARTNER.





COFFEE BREAK PACKAGES

CLASSIC COFFEE BREAK

10,95 \$

Choice of two pastries (mini croissant, mini danish, mini strudel, muffin or cookie), fresh fruit skewer, filter coffee and a selection of teas

COMFORT COFFEE BREAK

12,95 \$

Choice of two pastries (mini croissant, mini danish, mini strudel, muffin or cookie), choice of one savoury snack (Parmesan & truffle popcorn, cheddar & smoked paprika popcorn or house-seasoned chips), filter coffee and a selection of teas

À LA CARTE

PASTRIES & VIENNOISERIES

Mini croissant (plain or chocolate) — 2,95 \$
Mini danish pastry — 2,95 \$
Mini strudel — 2,95 \$
House-made muffin — 3,95 \$
House-made cookie — 3,95 \$

SNACKS

Parmesan & truffle popcorn — 2,95 \$
Cheddar & smoked paprika popcorn — 2,95 \$
House-seasoned chips (mini basket) — 2,95 \$
Maple-spiced nut mix — 4,95 \$
Rosemary, garlic & olive oil focaccia — 2,95 \$
Tomato & basil focaccia — 2,95 \$
Cheddar & grape skewers — 2,95 \$
Fresh fruit skewers — 2,95 \$
Chia pudding — 4,75 \$
Greek yogurt & house-made granola — 4,75 \$

BEVERAGES

Coffee, tea or herbal tea — 2,95 \$
San Pellegrino (Aranciata, Aranciata Rossa or Limonata) — 2,95 \$
Oasis juice (apple, grape or orange) — 2,95 \$
Eska water (still or sparkling) — 2,95 \$
Soft drink (Coke or 7Up) — 2,95 \$



COLD BREAKFAST PACKAGES

THE GENTLE WAKE-UP

Mini croissants, pain au chocolat and Danish pastries, fresh fruit skewer and one beverage

13,95 \$

MORNING GLOW

Mini croissants, pain au chocolat and Danish pastries, fresh fruit skewer, yogurt parfait or chia pudding, and one beverage

16,95 \$

THE BRUNCH CLUB

Mini croissants, pain au chocolat and Danish pastries, fresh fruit skewer, cheddar platter with grapes and crackers, yogurt parfait or chia pudding, and one beverage

26,95 \$

Add a salmon gravlax platter ... 9,95 \$

COLD À LA CARTE SELECTION

Mini croissants, pain au chocolat and Danish pastries — 2,95 \$ per piece

Yogurt parfait — 4,75 \$

Greek yogurt, granola and fruit compote

Chia pudding — 4,75 \$

Coconut milk, mango purée and crunchy granola

Salmon gravlax platter — 9,95 \$

Capers, pickled onions, dill crème fraîche and blinis

Selection of artisan breads with butter — 2,95 \$

House-made cookie — 3,95 \$

Fresh fruit skewer — 2,95 \$

House-made muffin — 3,95 \$

HOT BREAKFAST PACKAGES

CLASSIC COMFORT

Chive scrambled eggs, breakfast potatoes, fresh fruit platter, bacon or sausage, buttermilk pancakes, mini croissants and pain au chocolat, coffee and herbal tea

25,95 \$

GOURMET MORNING

Chive scrambled eggs, breakfast potatoes, fresh fruit platter, bacon and sausage, buttermilk pancakes, mini croissants and pain au chocolat, coffee and herbal tea

29,95 \$

Add a salmon gravlax platter ... 9,95 \$

HOT À LA CARTE SELECTION

Fluffy chive scrambled eggs — 4,25 \$

Frittata — 5,25 \$

Spinach and feta

Breakfast potatoes — 3,95 \$

Roasted potatoes, caramelized onions and herbs

Crispy bacon and breakfast sausage — 4,95 \$

Buttermilk pancakes — 4,95 \$

Blueberry jam, ricotta and lemon zest

House-made cinnamon waffles — 4,25 \$

Maple syrup

House-made quiche — 7,95 \$

Seasonal vegetables, egg custard and aged cheese

Truffle scrambled eggs — 6,95 \$

Hash browns and duck confit — 7,65 \$

French toast and maple syrup — 3,95 \$

BEVERAGES

Coffee, tea or herbal tea — 2,95 \$

San Pellegrino (Aranciata, Aranciata Rossa or Limonata) — 2,95 \$

Oasis juice (apple, grape or orange) — 2,95 \$

Eska water (still or sparkling) — 2,95 \$

Soft drink (Coke or 7Up) — 2,95 \$



LUNCH BOX PACKAGES

EXPRESS LUNCH

Two choices of half-sandwiches, one choice of salad and a chef's dessert

20,95 \$

ESSENTIAL LUNCH

One choice of appetizer, two choices of half-sandwiches, one choice of salad and a chef's dessert

22,95 \$

EXECUTIVE LUNCH

One choice of appetizer, two choices of half-sandwiches, one choice of salad, a chef's dessert and one beverage of your choice

24,95 \$

APPETIZERS

Crudités with ranch dip
House-seasoned chips
Roasted red pepper & feta dip, served with naan bread
Parmesan & truffle popcorn
Mini caprese skewers
Rosemary & olive oil focaccia
Tomato & basil focaccia
Cheddar & grape skewers
Fresh fruit skewers
Antipasto skewers
Cheddar & smoked paprika popcorn

SALADS

Quinoa Salad — edamame, cucumber, bell pepper, roasted zucchini, fresh herbs and lemon vinaigrette
Greek Salad — fresh tomatoes, cucumber, bell pepper, oregano, lettuce and lemon vinaigrette
Caesar Salad — romaine hearts, Parmesan, focaccia croutons, bacon and Caesar dressing
Orzo Salad — sun-dried tomatoes, parsley, cucumber, Kalamata olives, bell peppers, feta and lemon vinaigrette
Tex-Mex Salad — sweet corn, kidney beans, bell peppers, red onions, romaine, Tex-Mex cheese and chipotle vinaigrette
Potato Salad — multicoloured potatoes, celery, green beans, green onions, paprika, dill pickles and Dijon mayonnaise
Beet Salad — dried cranberries, chives, radishes, watermelon radish, cottage cheese and maple vinaigrette
Bon Appétit Salad — mixed greens, sun-dried tomatoes, watermelon radish, cucumber and balsamic vinaigrette
Pasta Salad — feta, sun-dried tomatoes, olives, pesto and mayonnaise
Asian Salad — red and green cabbage, pickled daikon and carrots, edamame and ginger vinaigrette

SANDWICHES & WRAPS

Mushroom & Provolone — sesame burger bun, crispy panko portobello, olive tapenade, arugula, cucumber and sun-dried tomato mayonnaise
Siciliana — baguette, Italian cured meats, sun-dried tomato mayonnaise and mixed greens
Smoked Ham & Fig — ciabatta, arugula, dried figs, Parmesan and sun-dried tomatoes
Mortadella — herb focaccia, arugula, hot honey and pistachio pesto
Smoked Turkey & Swiss — ciabatta, maple mayonnaise, mixed greens and tomatoes
Grilled Chicken — ciabatta, cheddar, lettuce, caramelized onions, crispy onions and piri-piri mayonnaise
Salmon Bagel — shredded salmon, lemon cream cheese, cucumber and sumac
Roast Beef — ciabatta, horseradish mayonnaise, house coleslaw, tomato and caramelized onions
Furikake Tuna — ciabatta, sunomono cucumber, spicy mayonnaise and lettuce
Tandoori Wrap — plain tortilla, tandoori chicken tikka, mint chutney, tomato, cucumber and lettuce
Beef Pastrami — baguette, Dijon mustard, mayonnaise, cucumber, dill pickle and Swiss cheese
Crispy Veggie Pâté — plain tortilla, romaine lettuce, marinated eggplant, tomatoes and hummus
Korean Short Ribs — burger bun, bulgogi sauce, kimchi slaw, spicy mayonnaise and lettuce

DESSERT

A house-made seasonal dessert prepared by our pastry chef is included in each package

BEVERAGES

Coffee, tea or herbal tea — 2,95 \$
San Pellegrino (Aranciata, Aranciata Rossa or Limonata) — 2,95 \$
Oasis juice (apple, grape or orange) — 2,95 \$
Eska water (still or sparkling) — 2,95 \$
Soft drink (Coke or 7Up) — 2,95 \$



MEAL SALADS

23 \$

Cajun Chicken Caesar Salad

Romaine hearts, Parmesan, focaccia croutons, bacon and Caesar dressing

Asian Tuna Tataki Salad

Soba noodles, green onions, edamame, carrots, snow peas, bean sprouts and shredded cabbage

Far East Salad with Grilled Miso-Koji Tofu

Miso-marinated tofu, sesame seeds, red cabbage, green cabbage, green onions, peas and ginger vinaigrette

Tex-Mex Salad with Louisiana Shrimp

Sweet corn, kidney beans, bell peppers, red onions, romaine, cheddar cheese and chipotle vinaigrette

Quinoa Salad with Grilled Flank Steak

Edamame, cucumber, bell pepper, roasted zucchini, fresh herbs and lemon vinaigrette

Pasta Salad with Teriyaki Salmon

Feta, sun-dried tomatoes, olives, pesto and mayonnaise

DESSERT

A house-made seasonal dessert prepared by our pastry chef is included in each package

BEVERAGES

- Coffee, tea or herbal tea – 2,95 \$
- San Pellegrino (Aranciata, Aranciata Rossa or Limonata) – 2,95 \$
- Oasis juice (apple, grape or orange) – 2,95 \$
- Eska water (still or sparkling) – 2,95 \$
- Soft drink (Coke or 7Up) – 2,95 \$



COLD BUFFET PACKAGES

THE ESSENTIAL

One choice of appetizer, one choice of salad, two choices of half-sandwiches and a chef's dessert

21,95 \$

THE SIGNATURE

Two choices of appetizers, two choices of salads, two choices of half-sandwiches and a chef's dessert

23,95 \$

THE GOURMET

Two choices of appetizers, two choices of salads, three choices of half-sandwiches and a chef's dessert

28,95 \$

SANDWICH & WRAP SELECTION

Mushroom & Provolone — sesame burger bun, crispy panko portobello, olive tapenade, arugula, cucumber and sun-dried tomato mayonnaise

Siciliana — baguette, Italian cured meats, sun-dried tomato mayonnaise and mixed greens

Smoked Ham & Fig — ciabatta, arugula, dried figs, Parmesan and sun-dried tomatoes

Mortadella — herb focaccia, arugula, hot honey and pistachio pesto

Smoked Turkey & Swiss — ciabatta, maple mayonnaise, mixed greens and tomatoes

Grilled Chicken — ciabatta, cheddar, lettuce, caramelized onions, crispy onions and piri-piri mayonnaise

Salmon Bagel — shredded salmon, lemon cream cheese, cucumber and sumac

Roast Beef — ciabatta, horseradish mayonnaise, house coleslaw, tomato and caramelized onions

Furikake Tuna — ciabatta, sunomono cucumber, spicy mayonnaise and lettuce

Tandoori Wrap — plain tortilla, tandoori chicken tikka, mint chutney, tomato, cucumber and lettuce

Beef Pastrami — baguette, Dijon mustard, mayonnaise, cucumber, dill pickle and Swiss cheese

Crispy Veggie Pâté — plain tortilla, romaine lettuce, marinated eggplant, tomatoes and hummus

Korean Short Ribs — burger bun, bulgogi sauce, kimchi slaw, spicy mayonnaise and lettuce

SALAD SELECTION

Quinoa Salad — edamame, cucumber, bell pepper, roasted zucchini, fresh herbs and lemon vinaigrette

Greek Salad — fresh tomatoes, cucumber, bell pepper, oregano, lettuce and lemon vinaigrette

Caesar Salad — romaine hearts, parmesan, focaccia croutons, bacon and Caesar dressing

Orzo Salad — sun-dried tomatoes, parsley, cucumber, Kalamata olives, bell peppers, feta and lemon vinaigrette

Tex-Mex Salad — sweet corn, kidney beans, bell peppers, red onions, romaine, Tex-Mex cheese and chipotle vinaigrette

Potato Salad — multicoloured potatoes, celery, green beans, green onions, paprika, dill pickles and Dijon mayonnaise

Beet Salad — dried cranberries, chives, radishes, watermelon radish, cottage cheese and maple vinaigrette

Bon Appétit Salad — mixed greens, sun-dried tomatoes, watermelon radish, cucumber and balsamic vinaigrette

Pasta Salad — feta, sun-dried tomatoes, olives, pesto and mayonnaise

Asian Salad — red and green cabbage, pickled daikon and carrots, edamame and ginger vinaigrette

APPETIZER SELECTION

Crudités with ranch dip

House-seasoned chips

Roasted red pepper & feta dip, served with naan bread

Parmesan & truffle popcorn

Mini caprese skewers

Rosemary & olive oil focaccia

Tomato & basil focaccia

Cheddar & grape skewers

Fresh fruit skewers

Antipasto skewers

Cheddar & smoked paprika popcorn

DESSERT

A house-made seasonal dessert prepared by our pastry chef is included in each package

EXTRA

Compostable plate and utensil set — 1,50 \$



BISTRO BUFFET PACKAGES

PREMIUM COLD BUFFET

35,95 \$

OCEAN & LAND

Two choices of salads, one choice of appetizer, two choices of proteins and a chef's dessert

APPETIZER SELECTION

Crudités with ranch dip
House-seasoned chips
Roasted red pepper & feta dip, served with naan bread
Parmesan & truffle popcorn
Mini caprese skewers
Rosemary & olive oil focaccia
Tomato & basil focaccia
Cheddar & grape skewers
Fresh fruit skewers
Antipasto skewers
Cheddar & smoked paprika popcorn

SALAD SELECTION

Quinoa Salad — edamame, cucumber, bell pepper, roasted zucchini, fresh herbs and lemon vinaigrette
Greek Salad — fresh tomatoes, cucumber, bell pepper, oregano, lettuce and lemon vinaigrette
Caesar Salad — romaine hearts, parmesan, focaccia croutons, bacon and Caesar dressing
Orzo Salad — sun-dried tomatoes, parsley, cucumber, Kalamata olives, bell peppers, feta and lemon vinaigrette
Tex-Mex Salad — sweet corn, kidney beans, bell peppers, red onions, romaine, Tex-Mex cheese and chipotle vinaigrette
Potato Salad — celery, green beans, green onions, paprika, dill pickles and Dijon mayonnaise
Beet Salad — dried cranberries, chives, radishes, watermelon radish, cottage cheese and maple vinaigrette
Bon Appétit Salad — mixed greens, sun-dried tomatoes, watermelon radish, cucumber and balsamic vinaigrette
Pasta Salad — feta, sun-dried tomatoes, olives, pesto and mayonnaise
Asian Salad — red and green cabbage, pickled daikon and carrots, edamame and ginger vinaigrette

PROTEIN SELECTION

Portuguese-Style Grilled Chicken Breast

Piri-piri sauce, lemon and herbs

Grilled Chicken Breast with Sauce Vierge

Tomatoes, bell pepper, basil, sun-dried tomatoes and onion confit

Tandoori-Style Grilled Chicken Breast

Tandoori spices

Satay-Style Grilled Chicken Breast

Lemongrass, curry, coconut milk, lemon and basil

Antipasto Grilled Chicken Breast

Marinated fennel, marinated celery, sun-dried tomatoes, artichoke, radish and lemon

Grilled Chicken Breast with Feta & Pomegranate

Feta, pomegranate, mint, lemon and chives

Miso Salmon

Tamari, mirin and miso paste

Maple-Soy Salmon

Maple syrup, soy, garlic and onion

Satay-Style Salmon

Lemongrass, curry, coconut milk, lemon and basil

Salmon with Mango Salsa

Mango, chili, lemon and cilantro

Sesame Tuna Tataki

Furikake and ginger vinaigrette

Tuna with Creamy Caper Sauce

Cream, capers, garlic, onion and parsley

Flank Steak with Chimichurri

Herbs, garlic, onion and lemon

Flank Steak with Mushrooms

Mushroom, marinated walnuts, truffle oil, shallot and chives

Orange & Lime Glazed Duck

Tamari, shallot and orange

Grapefruit-Glazed Duck

Honey, lemon, shallot and grapefruit

DESSERT

A house-made seasonal dessert prepared by our pastry chef is included in each package

EXTRA

Compostable plate and utensil set — 1,50 \$



HOT BUFFET PACKAGES

THE BASIC BUFFET

Two choices of salads
Two choices of pasta | half portions
Chef's dessert

27,95 \$

THE SIGNATURE FEAST

Two choices of salads
One choice of pasta | half portion
One choice of protein | half portion
One choice of side
Chef's dessert

33,95 \$

THE GOURMET BANQUET

Two choices of salads
One choice of pasta | half portion
Two choices of proteins | half portions
Two choices of sides
Chef's dessert

37,95 \$

SALAD SELECTION

Quinoa Salad — edamame, cucumber, bell pepper, roasted zucchini, fresh herbs and lemon vinaigrette

Greek Salad — fresh tomatoes, cucumber, bell pepper, oregano, lettuce and lemon vinaigrette

Caesar Salad — romaine hearts, parmesan, focaccia croutons, bacon and Caesar dressing

Orzo Salad — sun-dried tomatoes, parsley, cucumber, Kalamata olives, bell peppers, feta and lemon vinaigrette

Tex-Mex Salad — sweet corn, kidney beans, bell peppers, red onions, romaine, Tex-Mex cheese and chipotle vinaigrette

Potato Salad — multicoloured potatoes, celery, green beans, green onions, paprika, dill pickles and Dijon mayonnaise

Beet Salad — dried cranberries, chives, radishes, watermelon radish, cottage cheese and maple vinaigrette

Bon Appétit Salad — mixed greens, sun-dried tomatoes, watermelon radish, cucumber and balsamic vinaigrette

Pasta Salad — feta, sun-dried tomatoes, olives, pesto and mayonnaise

Asian Salad — red and green cabbage, pickled daikon and carrots, edamame and ginger vinaigrette

PASTA SELECTION

Orecchiette — Pomodoro sauce

Cavatelli — Wild mushroom sauce

Penne — Bolognese sauce, oven-gratinated

Rigatoni — Spicy bisque sauce and pangrattato

Butternut Squash Ravioli — Carrot and sage sauce

Beet Orzotto — Barley risotto, beets and Parmesan

PROTEIN SELECTION

Braised Beef — red wine sauce

Chicken Parmigiana — tomato sauce and mozzarella

Grilled Salmon — ginger beurre blanc

Porchetta — herb jus

Trout Fillet — tomato and caper bruschetta

Grilled Chicken — creamy mushroom sauce

Tofu Fillet — teriyaki sauce

Eggplant Parmigiana — roasted and breaded eggplant, pomodoro sauce, oven-gratinated

SIDE SELECTION

Herbed mashed potatoes

Grilled seasonal vegetables

Rice pilaf

Creamy polenta

Honey-glazed carrots

Sautéed green beans

Italian eggplant caponata

Roasted fingerling potatoes

DESSERT

A house-made seasonal dessert prepared by our pastry chef is included in each package

EXTRA

Compostable plate and utensil set — 1,50 \$



ANTIPASTO STATION

Imported cured meats and half wheel of Parmigiano Reggiano, olives, marinated vegetables, grissini and house-made focaccia

23,95 \$

PASTA STATION

Two selections of fresh pasta prepared to order with their condiments

Orecchiette — pomodoro sauce
Cavatelli — wild mushroom sauce
Penne — bolognese sauce, oven-gratinated
Rigatoni — spicy bisque sauce and pangrattato
Butternut Squash Ravioli — carrot and sage sauce
Beet Orzotto — barley risotto, beets and Parmesan

20,95 \$

Condiments — Bacon, crispy shallots, fresh herbs, crushed red pepper flakes, and Parmesan

TARTARE STATION

Beef tartare
Classic garnishes, croutons, egg yolk and fresh herbs

Salmon tartare
Avocado, sesame seeds, lime and green onions

Tuna tartare
Lemon, cilantro, sriracha and tostada

29,95 \$

TACO STATION

Two selections of tacos

Grilled chicken
Braised beef
Vegan chili

Garnishes: tortillas, guacamole, salsa, pico de gallo, sour cream, shredded cheese and tortilla chips

19,95 \$



SWEET TABLE STATION

Tableware and decorations available at an additional cost



TACO STATION

Tableware and decorations available at an additional cost



SEAFOOD STATION

Shrimp Cocktail — two pieces
poached shrimp with house-made
cocktail sauce
Fresh oysters — three pieces
classic mignonette and fresh lemon
Tuna tataki
Crab claw — one piece
Northern shrimp salad
lemon mayonnaise and fresh herbs
Salmon crudo
ginger vinaigrette

40,95 \$

SUSHI STATION

Maki and nigiri inspired by our chef

Garnishes: soy sauce, pickled ginger, wasabi
and spicy mayonnaise

24,95 \$

CARVING STATION

Porchetta — 19,00 \$
Herb jus, salsa verde

Roast Beef — 28,00 \$
Pepper jus

Grilled Flank Steak — 25,00 \$
Chimichurri sauce

MONTREAL SMOKED MEAT STATION

Rye bread, yellow mustard and pickle

20,95 \$

SLIDER STATION

Three gourmet slider selections

Braised beef
Brioche bun, hoisin sauce and red cabbage
slaw

Crispy fried chicken
creamy coleslaw

Breaded tofu
cabbage and ginger slaw, cilantro and spicy
mayonnaise

Classic grilled beef burger
with cheese, lettuce, tomato, red onion,
pickles and house sauce

18,00 \$

POUTINE STATION

Classic Poutine
gravy, French fries and cheese curds

13,95 \$

SWEET TABLE STATION

Mini cupcakes
chocolate, vanilla and red velvet

Macarons
assorted flavours

Petits fours
assorted chocolate and fruit pastries

Mini cream puffs
vanilla, chocolate and praline cream

Mini Tartlets
lemon meringue & chocolate ganache

Mini churros
salted caramel
Verrines
assorted flavours

18,95 \$



SUSHI STATION

Tableware and decorations available at an additional cost



ANTIPASTO STATION

Tableware and decorations available at an additional cost



COLD CANAPÉS

Vitello Tonnato — 4,95 \$
Veal carpaccio, tuna emulsion, veal jus, crispy amaranth and capers

Salmon Gravlax — 3,95 \$
House-marinated Atlantic salmon, horseradish aioli and cracker

Beef Tartare — 4,25 \$
Hand-cut beef, bone marrow aioli and crispy milk bread

Tuna Tataki — 4,95 \$
Sesame-seared tuna, avocado-ponzu aioli

Tuna Tartare — 4,50 \$
Diced tuna, Asian seasoning and spicy aioli

Scallop Ceviche — 4,50 \$
Scallops, cucumber, sumac and jalapeño

Lobster Blini — 5,75 \$
Lobster, black blini and garlic aioli

Smoked Salmon — 4,25 \$
Blini, smoked salmon, crème fraîche and dill

Salmon Tartare Cone — 4,25 \$
Salmon tartare in a sesame cone with avocado

Mortadella Focaccia — 3,50 \$
Pistachio pesto and honey

Speck & Melon — 3,50 \$
Basil and vino cotto

Foie Gras — 4,50 \$
Gougère filled with foie gras mousse and truffle jus

VEGAN CANAPÉS

Smoked Eggplant — 3,75 \$
Smoked eggplant croquette, herbs and vegan cheese

Gazpacho Shot — 3,25 \$
Andalusian strawberry gazpacho

Crispy Veggie Pâté — 3,50 \$
Beet hummus, pickle and sumac

San Marzano Tomato Pizza — 3,25 \$

HOT CANAPÉS

Crab Croquettes — 4,75 \$
Crab croquettes with chipotle sauce

Milk-Fed Veal Meatballs — 3,50 \$
Veal meatballs, tomato-basil compote and Parmesan crisps

Mini Croque-Monsieur — 4,25 \$
Ham, Dijon mayonnaise, fontina and brioche bread

Mini Beef Burger — 4,95 \$
Big Mac sauce, tomato and lettuce, brioche bun

Fish Croquette — 4,50 \$
Aioli

Dynamite Shrimp — 3,95 \$
Crispy shrimp, spicy sauce and sesame

VEGETARIAN CANAPÉS

Mini Caprese — 3,25 \$
Cherry tomatoes, aged balsamic, mini bocconcini and basil

Compressed Watermelon — 3,25 \$
Compressed watermelon, feta, mint, pistachio and balsamic

Grilled Eggplant Maki — 3,75 \$
Mint and spicy mayonnaise

Four-Cheese Arancini — 4,25 \$
Served with spicy mayonnaise

Margherita Arancini — 4,25 \$
Spicy mayonnaise

Truffle Arancini — 4,50 \$
Truffle aioli

Burrata Tartlet — 3,50 \$
Tomato and pesto

Beet Tartlet — 3,75 \$
Pistachio, crispy shallot and Louis d'Or cheese

Fried Truffle Mac & Cheese — 3,95 \$

Olive Focaccia — 3,50 \$
Cherry tomatoes and Parmesan



DELIVERY CANAPÉ PACKAGES

The Express Cocktail

San Marzano Tomato Pizza
Tuna Tataki
Olive Focaccia
Compressed Watermelon

14,50 \$

The Petite Cocktail

Mortadella Focaccia
Speck and Melon
Mini Caprese
Grilled Eggplant Maki
Smoked Salmon

17,95 \$

The Cocktail Selection

Foie Gras
Vitello Tonnato
Salmon Gravlax
Burrata Tartlet
Beet Tartlet

19,95 \$

SWEET CANAPÉS

Assorted macarons — 3,95 \$
Mini chocolate-espresso cake — 3,50 \$
Chocolate-coconut mousse verrine — 3,95 \$
Lemon meringue tartlet — 3,95 \$
Raspberry & mint tartlet — 3,95 \$
Chocolate & Chantilly tartlet — 4,25 \$
Cheesecake & pistachio — 4,25 \$
Fresh fruit tartlet — 3,95 \$
Cream puffs — 4,25 \$
Mini cupcakes — 4,50 \$
Cake pop — 3,95 \$

SHARING PLATTERS

*Fine Cheeses — 18,95 \$
Selection of three local and imported artisan cheeses, served with grapes, nuts and crackers*

*Charcuterie — 18,95 \$
Selection of artisan cured meats, olives and marinated vegetables*

*Cheddar Cheese — 12,95 \$
Duo of cheddar cheeses, grapes and crackers*

*Antipasto — 23,95 \$
Imported Italian cured meats and cheeses, olives, marinated vegetables, grissini and house-made focaccia*

*Crudités — 6,95 \$
Beet hummus and ranch dip*



SALMON TARTARE CONE

Salmon tartare in a sesame cone with avocado



MINI BEEF BURGER

Big Mac sauce, tomato and lettuce, brioche bun



STAFFING FEES

Chef — 48 \$/hour

Cook — 38 \$/hour

Maître d'hôtel — 48 \$/hour

Server — 38 \$/hour

Bartender — 38 \$/hour

A minimum of 4 hours is billed for all staff

BAR SERVICE

Holder of a full liquor licence

Wine list and bar service
available upon request

DELIVERY FEES

Montreal | Weekdays between 8:00 a.m. or 5:00 p.m. - 50 \$

Montreal | Weekends, before 8:00 a.m. or after 5:00 p.m. - 75 \$

Laval, South Shore and North Shore | Weekdays between 8:00 a.m. and 5:00 p.m. - 75 \$

Laval, South Shore and North Shore | Weekends, before 8:00 a.m. and after 5:00 p.m. - 100 \$

EQUIPMENT RENTAL

Equipment, glassware, dinnerware and cutlery rental is
available upon request