



Wedding

PACKAGES



PACKAGES FOR 2027
VENTES@TRAITEURBONAPPETIT.COM
(514) 389-4345





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 gastronomy.

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

FORMULAS

Classique

Cocktail

Selection of four canapés

Three-Course Dinner

Selection of soup or salad

Sélection of pasta

Selection of two main courses

Sweet Table

Five sweet bites per person

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

Cocktail

Selection of five canapés

One culinary station

Three-Course Dinner

Selection of soup or salad

Sélection of pasta

Selection of two main courses

Sweet Table

Five sweet bites per person

Late-Night Bites

One selection

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.

Prestige

Cocktail

Selection of six canapés

Two culinary stations

Three-Course Dinner

Selection of soup or salad

Sélection of pasta

Selection of two main courses

Sweet Table

Five sweet bites per person

Late-Night Bites

Two selections

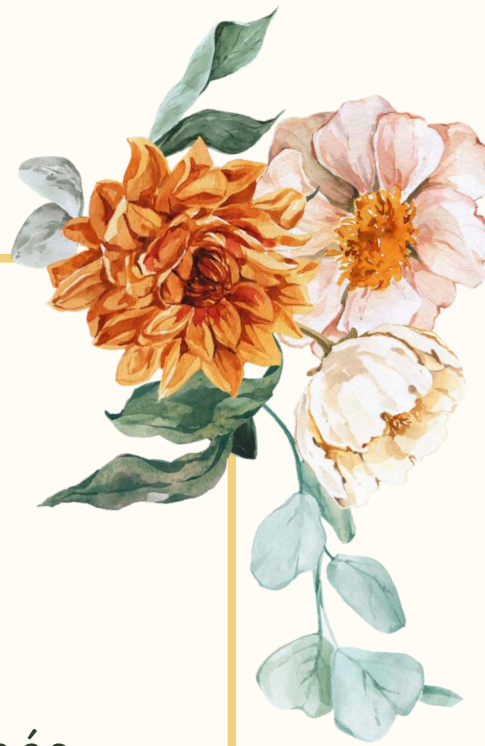
Additional fees :

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



Classic Package — Selection of four canapés
Signature Package — Selection of five canapés
Prestige Package — Selection of six canapés

Fish and shellfish



Fish Croquette
With Aioli

Tuna Tartare
Diced tuna with Asian seasoning and spicy aioli

Salmon Tartare Cone
Salmon tartare in a sesame cone with avocado



Crab Cake
Chipotle sauce and lemon gel

Scallop Ceviche
Cucumber, sumac, and jalapeno

Tuna Tataki
Sesame-seared tuna with ponzu avocado aioli



Dynamic Shrimp
Crispy shrimp with spicy sauce and sesame

Smoked Salmon
Blini, creme fraiche, and dill

Salmon Grawlax
*House-cured Atlantic salmon with horseradish
aioli and crispy cracker*



HOT canapés

Caterer

BON APPÉTIT

Traiteur

CHOICE OF SAVOURY CANAPÉS



Classic Package — Selection of four canapés
Signature Package — Selection of five canapés
Prestige Package — Selection of six canapés

Vegetarian and Vegan

 *Four-Cheese Arancini*
Spicy mayonnaise

Grilled Eggplant Maki
Mint and spicy mayonnaise

Gazpacho Shot
Andalusian strawberry gazpacho

 *Truffle Arancini*
Truffle aioli

Compressed Watermelon
Compressed watermelon, feta, mint, pistachio and balsamic

Olive Focaccia
Cherry tomatoes and Parmesan

 *Fried Truffle Mac & Cheese*

Beet Tartlet

Pistachio, crispy shallot and Louis d'Or cheese

Mini caprese
Cherry tomatoes, aged balsamic
mini bocconcini and basil

 *Smoked Eggplant*
herbs and vegan cheese

San Marzano Tomato Pizza

Tartelette à la burrata
Tomato and pesto

Crispy Veggie Pâté
Beet hummus, pickle and sumac



HOT Canapés

CHOICE OF SAVOURY CANAPÉS



Classic Package — Selection of four canapés
Signature Package — Selection of five canapés
Prestige Package — Selection of six canapés

Meats

🔥 *Mini Beef Burger*
With Big mac sauce, lettuce and tomato, brioche bun

🔥 *Milk-Fed veal meatballs*
tomato-basil compote and Parmesan crisps

Foie Gras
Gougere filled with foie gras mousse and truffle jus

🔥 *Mini croque-monsieur*
Smoked ham, taleggio cheese

Beef Tartare
bone marrow aioli and crispy milk bread

Vitella Tonnata
Veal Carpaccio, Tuna Emulsion, Veal Jus, Crispy Amaranth and Capers

Speck & Melon
With basil and vinocotto

Mortadella Focaccia
With pistachio pesto and honey



🔥 Hot Canapés

CHOICE OF SOUP AND SALAD



Classic and Signature Packages — One selection 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 and balsamic dressing

Baby Arugula Salad
Grilled peach, vino cotto, basil, pine nuts, balsamic dressing

Grilled Sucrine
Caesar sauce, pangrattato, parmesan, egg yolk, prosciutto chips and
focaccia croutons

Caprese Salad
Tomatoes, basil, mozzarella di Bufala and pesto

CHOICE OF ENTRÉE



Prestige Package Only — Selection of one appetizer



Beet Carpaccio

Goat cheese, gremolata, BBQ nuts

Italian Burrata

Pomodoro confit, focaccia grigliata, olive and artichoke tapenade

Tuna Tataki

Avocado, ginger vinaigrette, fresh and pickled radish

Melon & Speck

Ricotta, pesto, vino cotto

Carpaccio Beef

Buttermilk dressing, mustard seeds, parmesan

Shrimp 8/12

Watermelon, feta cheese, mint dressing



CHOICE OF PASTA



Included in all packages — One selection of pasta



Pastas

Shrimp Rigatoni
Bisque, basilic

Smoked Mozzarella Ravioli
Pomodoro sauce, basil, parmesan

Beet Orzotto
Barley, beet and parmesan risotto

Bolognese Mezagiti
Mozzarella di Bufala, breadcrumbs

Wild Mushrooms Cavatelli
Parsley, truffle sauce, parmesan

Butternut squash ravioli
Carotte puree, sauge, almond, beurre noisette





CHOICE OF MEAL



Included in all packages — Selection of two proteins



Proteins

Grilled Salmon

White wine sauce with ginger

Grilled Chicken Breast

Creamy mushroom sauce

Porchetta

Herb jus, salsa verde

Vegan Lasagna

Lentils, mushroom ragout, Bechamel made with soy milk

Braised Beef

Red wine sauce

Iceland Cod

Glazed with miso

Filet Mignon

Foie gras sauce

Braised Lamb Shank\$

Lamb jus

Les protéines proposées ci-dessous sont uniquement disponibles pour le forfait Prestige

Filet de veau
Truffle jus

Grilled Filet of Sea Bream
Bisque

Roasted Duck Breast
Orange Sauce

Veal Filet Mignon and Grilled Shrimps
Mediterranean salsa

CHOICE OF MEAL



Included in all packages — Selection of one vegetable and one starch



Vegetables

Sautéed Green Beans

Almonds

Glazed Nantes Carrots

Roasted Seasonal Vegetables

Caponata

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

Starches

Basmati Rice

Lemon and herbs

Mashed Potatoes with Herbs

Roasted Potatoes

Herbs and garlic

Gratin Dauphinois



CULINARY STATIONS

Included in the Signature and Prestige packages



Station Sushi

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.

Beef Tartare

classic garnishes, croutons, egg yolk and fresh herbs

Salmon Tartare

Lemon, coriander, Sriracha, tostada

Tartare de Thon

Avocado, sesame seeds, lime, green onions

Poutine Station

Classic Poutine

Brown sauce, French fries, cheese curds

Seafood Station Shrimp Cocktail — two pieces

Poached shrimp, homemade cocktail sauce

Fresh Oyster — three pieces

Classic mignonette, fresh lemon

Tataki de thon

Crab Claw — one piece

Nordic Shrimp Salad—

Lemon mayonnaise with fresh herbs

Salmon Crudo —

Ginger dressing

Montreal Smoked Meat Station

Rye bread, baseball mustard, pickle





CULINARY STATIONS



Included in the Signature and Prestige packages



Slider station

Selection of 3 gourmet sliders

Braised Beef

Brioche bread, hoisin sauce and red cabbage salad

Crispy Fried Chicken

Creamy cabbage salad

Breaded Tofu

Red cabbage and ginger salad, coriander and spicy mayonnaise

Classic Grilled Beef Burger

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

Antipasto Station

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

Taco Station

Choices of two tacos

Grilled Chicken

Braised beef

Chili Con Carne - Vegan

Garnishes—

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

Station de Découpe

Porchetta —

Herb jus, green salsa

Grilled Flank Steak —

Chimichurri sauce

Roast Beef—

Pepper jus

Caterer

BON APPÉTIT

Traiteur



CULINARY STATIONS



Included in the Signature and Prestige packages

Pasta Station

Choices of 2

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

Condiments — Bacon, crispy shallots, fresh herbs,

Parmesan, crushed red pepper flakes

Sweet Table

Mini cupcake

chocolate, vanilla and red velvet

Macaron

assorted flavours

Petits four

assorted chocolate and fruit pastries

Mini cream puff

vanilla, chocolate and praline cream

Mini tartlet

lemon meringue & chocolate ganache

Mini churros

salted caramel

Verrine

assorted flavours

CHOICE OF SWEET CANAPÉS



Sweet table featuring eight varieties, with five sweet bites per person

Mini Churros
Salted caramel Sauce

Macaron
Assorted flavors

Tartlet
Fresh fruits

Tartlet
Chocolate & caramel

Verrine
mousse choco-noix de coco

Verrine
Tiramisu

Tartlet
Lemon & meringue

Choux à la Crème

Mini Cupcake

Verrine
Choco-Espresso Mousse

Cake Pop



CHOICE OF SNACKS



Signature Package — Selection of one

Prestige Package— Selection of two

Mini Smoked Meat
Rye bread, baseball mustard, pickle

Sliders
One choice of slider
Grilled beef, fried chicken, braised beef, breaded tofu

Mini Poutine
Brown sauce, French fries, cheese curds

Mini Grilled Cheese
Fontina cheese, smoked ham





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.



BAR OPTIONS



Open Bar ALL YOU CAN DRINK

2 HOURS
3 HOURS
4 HOURS
5 HOURS

PRIX PAR PERSONNE

Bar Formula WITH COUPONS

MINIMUM 2 COUPONS
PER PERSON

Speed 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

Price on request



CANDLES





