

# MAÎTRE & CHEF

— | T R A I T E U R S - C A T E R I N G | —

## *Menu samples*

THIS DOCUMENT REPRESENTS ONLY A PART OF OUR KNOWLEDGE. OUR EXPERTS WILL DELIGHTFULLY GUIDE YOU IN THE MAKING OF YOUR MENU. FOR MORE DETAILS AND IN ORDER FOR US TO MAKE YOUR EVENT A SUCCESS, PLEASE CONTACT US.

SINCE EACH MAÎTRE & CHEF EVENT IS UNIQUE, FOLLOWING THE FIRST CONTACT, WE WILL BE ABLE TO ELABORATE A DETAILED QUOTE REFLECTED BY YOUR VISION.

*Executive Chef – Alexandre Arpin*

*Creative Chef – Patrick Soucy*

*Pastry Chef – Mélodie Côté*

**MAÎTRE & CHEF**

- Catering since 1988 -

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*Cave St-Jacques*

POUR LE STOCKAGE DE VOS VINS  
EN TOUTE QUIÉTUDE  
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M & C

## *Cold appetizers*

### *Seared tuna*

ZAATAR, HONEY AND CUCUMBER

### *Celery root au beurre*

EGG YOLK FLUID GEL, SMOKED HERRING SHAVINGS

### *Torchon-style foie gras with tonka bean*

GENOA BREAD, APRICOT PUREE

### *Bison tartare with thyme oil*

PICKLE AND TOASTED TORTILLA

### *Marinated beef yakiniku*

FLEUR DE SEL CRACKER, SPICY EMULSION, SWEET AND SOUR SCALLION

### *Creamy squash and maple jelly*

SHERRY AND CANDIED NUTS

### *Mushroom duxelles tart*

CHANTERELLE AND MOREL MUSHROOM MOUSSE, PINE NUTS, CILANTRO



M&C

## *Hot appetizer*

### *Braised octopus with smoked paprika*

FINGERLING POTATO CONFIT, PARSLEY SOUR CREAM

### *Mackerel mousse with beurre noisette*

ONION CONFIT, VIENNESE BAGUETTE CROUTON

### *Duck rillettes*

COCOA AND COFFEE BRIOCHE, FENNEL MUSTARD

### *Seared lamb with sumac*

GRAPE, CARAMELIZED VIDALIA SOUR CREAM

### *Braised pork belly*

RED WINE DATE, OKA CHEESE, PUFFED RICE WITH CUMIN

### *Crispy roasted cauliflower with tahini and citrus*

SUMAC YOGURT

### *Baklava of kale*

MORBIER CHEESE AND PECAN POWDER



## *Starters*

*Cream of beet soup, Honeycrisp puree*

CRUMBLED GOAT FETA CHEESE AND DILL OIL

*Mediterranean seabass escabèche, vermouth and calamansi vinegar*

RED BELL PEPPER, SWEETY DROP PEPPER, SALSIFY AND SEA BEANS

*Smoked duck magret from La Canardière*

BUTTERCUP SQUASH FLAN, FENNEL, ROASTED PUMPKIN SEEDS

*King oyster mushrooms, marinated chanterelle mushrooms, Jerusalem artichoke*

MOZZARELLA DI BUFALA, PUMPERNICKEL TOAST, QUINCE VINEGAR COULIS

*Green Quebec's asparagus crèmeux (in season)*

LEEK VINAIGRETTE, 65-DEGREE EGG, BREAD TUILE, PARMESAN

*Scallops and nordic shrimp marinated in spring onion oil*

DICED GREEN APPLE, CUCUMBER, EDAMAME, CHIVE YOGURT



## *Main courses*

### *Guinea fowl breast*

STUFFED WITH BOLETE MUSHROOMS AND BLUEBERRIES, CELERY ROOT  
SEASONAL VEGETABLES, PINE INFUSED SAUCE

### *Sarawak pepper-crusted beef tenderloin*

FINGERLING POTATOES, CIPOLLINI ONIONS  
EGGPLANT PUREE, SEA BUCKTHORN SAUCE

### *Lamb loin, almonds, apple and parsley stuffing*

RUTABAGA MOUSSELINE  
SWEET MAMA SQUASH FRICASSEE. RHUBARB SAUCE

### *Black sea bass*

GREEN PEAS, BELL PEPPER, ZUCCHINI AND SHIITAKE MUSHROOMS,  
SHALLOT AND CIDER VINEGAR EMULSION

### *Fresh thyme marinated Quebec veal tenderloin*

COCO BEAN PUREE,  
MUSHROOMS AND SALSIFY, CITRUS INFUSED VEAL JUS

### *Beef short ribs*

WHITE CARROTS, CARAMELIZED ENDIVES  
PINOT NOIR AND BAY LEAF SAUCE



## *Desserts*

### *Two chocolate flan and honeycomb toffee*

GRILLED SESAME CHOCOLATE, COCONUT CREAM

### *64% dark chocolate and rhubarb cream*

NUTELLA POWDER, CRUNCHY BITTER CHOCOLATE MERINGUE, HOMEMADE MARSHMALLOW

### *Chocolate and Quebec blueberries*

DARK CHOCOLATE MI-CUIT, MAPLE EMULSION,  
WILD BLUEBERRY PANNA COTTA

### *Cheese parfait, berry and dragon fruit compote*

RASPBERRY CREAM, BEET YOGURT

### *Green tea éclair revisited*

MANDARIN JELLY, ORANGE PEARLS, CHOCOLATE CHIPS

## *Mélo die Côté*

PASTRY CHEF