



2019

The Art of Entertaining...since 1988

EXPLORE A THOUSAND AND ONE ASPECTS OF GASTRONOMY BY DISCOVERING MAÎTRE & CHEF CATERING, SYNONYMOUS WITH REFINEMENT, ELEGANCE, CREATIVITY, AND EXPERTISE.

WHATEVER THE OCCASION, OUR PROFESSIONAL, MULTIDISCIPLINARY TEAM WILL HELP YOU ORGANIZE A MEMORABLE EVENT BY PUTTING OUR NUMEROUS RESOURCES AT YOUR DISPOSAL. OUR CHEF, ALWAYS ON THE CUTTING EDGE OF TRENDS AND EAGER TO HAVE YOU EXPERIENCE THE PLEASURES OF FINE DINING, WILL PREPARE SOPHISTICATED SEASONAL DISHES WITH THE FRESHEST PRODUCE.

Receptions

8 PEOPLE AND MORE

WE INVITE YOU TO VISIT OUR WEBSITE AT WWW.MAITRETCHEF.COM, WHERE YOU WILL FIND SEVERAL EXAMPLES OF MENUS CREATED SPECIFICALLY FOR SIT-DOWN RECEPTIONS WITH TABLE SERVICE.

IT WILL BE OUR PLEASURE TO ADVISE YOU AND OFFER INSIGHT INTO FLAVORS THAT WILL NOT ONLY BE ADAPTED TO THE THEME OF YOUR RECEPTION BUT WILL ALSO REFLECT CONSTANTLY CHANGING CULINARY TRENDS. OUR SPECIALISTS WILL MAKE WINE AND BEVERAGE RECOMMENDATIONS TO PAIR WITH YOUR CHOICE OF MENU.

MAÎTRE & CHEF

- Catering since 1988 -

3955 SAINT-JACQUES STREET, MONTREAL, QC H4C 1H9
514.938.9398 INFO@MAITRETCHEF.COM MAITRETCHEF.COM



Cave St-Jacques

POUR LE STOCKAGE DE VOS VINS
EN TOUTE QUIÉTUDE
WWW.CAVESTJACQUES.COM



2019

SUMMARY

Business lunches

8 people and more

AFTER SELECTING YOUR TYPE OF MEAL, WHETHER A LUNCH MENU, LUNCH BOX MENU, OR A SELECTION OF COLD OR HOT DISHES, REFER TO THE CALENDAR TO SEE THE WEEKLY MENU THAT CORRESPONDS TO THE DATE OF YOUR ORDER. FROM THIS LIST YOU CAN THEN SELECT THE APPETIZERS, MAIN COURSES, SANDWICHES AND SALADS...

CALENDAR 2019	3
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2019

Calendar 2019

WEEKLY MENUS

JANUARY

Week	M	T	W	T	F	S	S
#4		1	2	3	4	5	6
#5	7	8	9	10	11	12	13
#1	14	15	16	17	18	19	20
#2	21	22	23	24	25	26	27
#3	28	29	30	31			

FEBRUARY

Week	M	T	W	T	F	S	S
#3					1	2	3
#4	4	5	6	7	8	9	10
#5	11	12	13	14	15	16	17
#1	18	19	20	21	22	23	24
#2	25	26	27	28			

MARCH

Week	M	T	W	T	F	S	S
#2					1	2	3
#3	4	5	6	7	8	9	10
#4	11	12	13	14	15	16	17
#5	18	19	20	21	22	23	24
#1	25	26	27	28	29	30	31

APRIL

Week	M	T	W	T	F	S	S
#2	1	2	3	4	5	6	7
#3	8	9	10	11	12	13	14
#4	15	16	17	18	19	20	21
#5	22	23	24	25	26	27	28
#1	29	30					

MAY

Week	M	T	W	T	F	S	S
#1			1	2	3	4	5
#2	6	7	8	9	10	11	12
#3	13	14	15	16	17	18	19
#4	20	21	22	23	24	25	26
#5	27	28	29	30	31		

JUNE

Week	M	T	W	T	F	S	S
#5						1	2
#1	3	4	5	6	7	8	9
#2	10	11	12	13	14	15	16
#3	17	18	19	20	21	22	23
#4	24	25	26	27	28	29	30

JULY

Week	M	T	W	T	F	S	S
#5	1	2	3	4	5	6	7
#1	8	9	10	11	12	13	14
#2	15	16	17	18	19	20	21
#3	22	23	24	25	26	27	28
#4	29	30	31				

AUGUST

Week	M	T	W	T	F	S	S
#4				1	2	3	4
#5	5	6	7	8	9	10	11
#1	12	13	14	15	16	17	18
#2	19	20	21	22	23	24	25
#3	26	27	28	29	30	31	

SEPTEMBER

Week	M	T	W	T	F	S	S
#3							1
#4	2	3	4	5	6	7	8
#5	9	10	11	12	13	14	15
#1	16	17	18	19	20	21	22
#2	23	24	25	26	27	28	29
#3	30						

OCTOBER

Week	M	T	W	T	F	S	S
#3		1	2	3	4	5	6
#4	7	8	9	10	11	12	13
#5	14	15	16	17	18	19	20
#1	21	22	23	24	25	26	27
#2	28	29	30	31			

NOVEMBER

Week	M	T	W	T	F	S	S
#2					1	2	3
#3	4	5	6	7	8	9	10
#4	11	12	13	14	15	16	17
#5	18	19	20	21	22	23	24
#1	25	26	27	28	29	30	

DECEMBER

Week	M	T	W	T	F	S	S
#1							1
#2	2	3	4	5	6	7	8
#3	9	10	11	12	13	14	15
#4	16	17	18	19	20	21	22
#5	23	24	25	26	27	28	29
#1	30	31					



2019

Buffet

8 PEOPLE AND MORE

<p>BUFFET NO 1 14,95\$</p> <p>STARTER ASSORTED SANDWICHES (CHOICE OF THREE) SALAD DESSERT</p>	<p>BUFFET NO 5 20,95\$</p> <p>COLD MAIN COURSE (SELECTION FROM OUR WEEKLY MENU) BREAD AND BUTTER TWO SALADS CHEESE AND DRIED FRUIT BROCHETTE DESSERT</p>
<p>BUFFET NO 2 16,95\$</p> <p>STARTER ASSORTED SANDWICHES (CHOICE OF THREE) TWO SALADS DESSERT</p>	<p>BUFFET NO 6 21,95\$</p> <p>COLD MAIN COURSE (SELECTION FROM OUR WEEKLY MENU) ASSORTED SANDWICHES (CHOICE OF TWO) TWO SALADS DESSERT</p>
<p>BUFFET NO 3 18,95\$</p> <p>TWO STARTERS ASSORTED SANDWICHES (CHOICE OF THREE) TWO SALADS DESSERT</p>	<p>BUFFET NO 7 STARTING AT 19,00\$</p> <p>STARTER COLD MAIN COURSE (PAGE 11-12) BREAD AND BUTTER TWO SALADS DESSERT</p>
<p>BUFFET NO 4 20,95\$</p> <p>TWO STARTERS ASSORTED SANDWICHES (CHOICE OF THREE) TWO SALADS CHEESE AND DRIED FRUIT BROCHETTE DESSERT</p>	<p>BUFFET NO 8 STARTING AT 20,00\$</p> <p>HOT MAIN COURSE (PAGE 13-14) VEGETABLES AND STARCH BREAD AND BUTTER TWO SALADS DESSERT</p>

CRUDITÉS AND WEEKLY DIP: 3.00\$/PERSON

CHEESE AND DRIED FRUIT BROCHETTE: 2.75\$/PERSON

CHEESE PLATTER, CROUTONS AND GARNISHES: STARTING AT 4.50\$/PERSON

BIODEGRADABLE DINNERWARE IS AVAILABLE STARTING AT AN ADDITIONAL 1,75\$/PERSON



2019

Lunch box

8 PEOPLE AND MORE

LUNCH BOX NO 1	16,75\$	LUNCH BOX NO 3	18,75\$
STARTER		STARTER	
ASSORTED SANDWICHES (CHOICE OF THREE)		ASSORTED SANDWICHES (CHOICE OF THREE)	
SALAD		SALAD	
DESSERT		CHEESE AND DRIED FRUIT BROCHETTE	
BIODEGRADABLE DINNERWARE		DESSERT	
		BIODEGRADABLE DINNERWARE	
LUNCH BOX NO 2	18,75\$	LUNCH BOX NO 4	22,75\$
STARTER		COLD MAIN COURSE (SELECTION FROM OUR WEEKLY MENU)	
ASSORTED SANDWICHES (CHOICE OF THREE)		BREAD AND BUTTER	
TWO SALADS		TWO SALADS	
DESSERT		CHEESE AND DRIED FRUIT BROCHETTE	
BIODEGRADABLE DINNERWARE		DESSERT	
		BIODEGRADABLE DINNERWARE	

BEVERAGES

JUICE, SOFT DRINKS, MINERAL WATER, SPRING WATER (PER UNIT): 2.00 \$

FAIR TRADE COFFEE (PER PERSON): 2.25\$/PERSON

FAIR TRADE COFFEE, TEA AND ORGANIC HERBAL TEA (PER PERSON): 3.00 \$/PERSON



2019

Week 1

CRUDITÉS AND DIP

CHICKPEAS AND CITRUS ALMOND BUTTER

STARTERS OR COLD MAIN COURSES

TANDOORI CHICKEN BROCHETTE, CREAMY GARAM MASALA SAUCE

BEEF TATAKI MARINATED IN TERIYAKI AND LEMONGRASS SAUCE

GINGER, SMOKED PAPRIKA AND ANCHO CHILI PEPPER SALMON

SCALLOPS AND *GRECQUE DE LÉGUMES*, PUFFED RICE CRUMBLE, SQUASH FLAN

SANDWICHES (CHOICE OF THREE)

SALMON GRAVLAX, ROASTED FENNEL, NORWEGIAN SAUCE AND NUTS ON BRIOCHE

ANTIPASTO OF GRILLED VEGETABLES, TOMATOES AND MOZZARELLA, PAIN DE MÉNAGE

ROAST TURKEY, HAVARTI AND MAPLE DIJONNAISE ON POPPY SEED BAGEL

DUCK, APRICOT AND ORANGE ZEST PUREE, CARROTS AND PEA SHOOTS ON TORTILLA

DATE SPREAD, BAKED BRIE, ALFALFA, HONEYCRISP ON BEET BREAD

BRESAOLA, ARTICHOKE AND *HERBES SALÉES DU BAS-DU-FLEUVE* SEASONING ON VIENNESE BAGUETTE

ROAST VEAL, CAPER MAYONNAISE, PICKLES, HARD-BOILED EGGS AND FRESH HERBS ON MULTIGRAIN BREAD

SALADS

BABY SPINACH, DRIED CRANBERRIES AND SHAVED CHEDDAR WITH FRESH CRANBERRY DRESSING

BROCCOLI, GREEN LENTILS, OLIVE TAPENADE, SUNFLOWER SEEDS, YOGURT AND RED WINE VINEGAR

SAUTÉED MUSHROOMS, SUN-DRIED TOMATOES, PECANS AND PENNINE WITH SHERRY VINEGAR

BEAN SPROUTS, CRUNCHY CELERY, BELL PEPPERS, CASHEWS, ASIAN VINAIGRETTE

CUCUMBER, MANGO, HEARTS OF PALM, BASIL VINAIGRETTE, MANGO PUREE AND LEMON CONFIT

DESSERTS

3 MINI PASTRIES

FRESH FRUIT PLATTER

OUR BAKER USES THE FINEST ORGANIC FLOUR IN ALL OUR HOUSE BREADS.



2019

Week 2

CRUDITÉS AND DIP

TEX MEX RED BEANS

STARTERS OR COLD MAIN COURSES

MAPLE-CILANTRO SHRIMP AND CHERRY TOMATO BROCHETTE

DUCK CONFIT AND RICE VINEGAR MARINATED VEGETABLE SPRING ROLL

SALMON MI-CUIT MARINATED WITH SPICES

DUXELLES TARTLET, CHANTERELLE AND MOREL MUSHROOM MOUSSE, FETA, DILL

SANDWICHES (CHOICE OF THREE)

BRUSCHETTA WITH BASIL PESTO, BROCCOLI, MUSHROOMS, GRANA PADANO CHEESE AND PECANS

MEDITERRANEAN-STYLE SALMON, NIÇOISE LETTUCE, PARSLEY, TORTILLA

ROASTED PORTOBELLO, CHEDDAR, PICKLES, BOSTON LETTUCE, PAIN AU LAIT AND KALAMATA OLIVES

PROSCIUTTO, PROVOLONE, FIG SPREAD, ARUGULA, CIABATTA BREAD

BEEF BRISKET, GRUYERE CHEESE AND DIJONNAISE ON VIENNESE BAGUETTE

VEAL, SWISS CHEESE AND CRISPY LETTUCE ON LEBANESE BREAD

ROAST CHICKEN, MISO MAYONNAISE, DAIKON AND MARINATED CARROTS ON MULTIGRAIN BREAD

SALADS

HEARTS OF ROMAINE AND ENDIVES, CROUTONS, PARMESAN CHEESE, CAPERS, BUTTERMILK-CHIVE DRESSING

SWEET POTATOES, BLACK BEANS, PIQUILLOS, OLIVE OIL AND SPICE VINAIGRETTE

COCONUT BASMATI RICE, MANGO, BELL PEPPERS, MINT AND BASIL

BARIGOLE STYLE ARTICHOKEs, HEARTS OF PALM, DIVA TOMATOES, HERB OIL

ROASTED EGGPLANT, EDAMAME, ZUCCHINI, GRAPE TOMATOES, THYME VINAIGRETTE

DESSERTS

3 MINI PASTRIES

FRESH FRUIT PLATTER

OUR BAKER USES THE FINEST ORGANIC FLOUR IN ALL OUR HOUSE BREADS.



2019

Week 3

CRUDITÉS AND DIP

RED BELL PEPPERS WITH COCONUT MILK

STARTERS OR COLD MAIN COURSES

GRAIN-FED CHICKEN STRIPS WITH SOY CARAMEL SAUCE AND ROASTED SESAME

BEEF SASHIMI MARINATED WITH VANILLA AND BALSAMIC

SALMON TATAKI, CITRUS JELLY, DAIKON

WHITE SHRIMP RILLETES, AVOCADO MOUSSE, GRAPEFRUIT CHUTNEY

SANDWICHES (CHOICE OF THREE)

SMOKED SALMON, SOUR CREAM, DILL AND SPINACH ON BRIOCHE

ROAST VEAL, BLACK OLIVE TAPENADE, EGGPLANT WITH HERBES DE PROVENCE, GREENS, BAGUETTE

CHICKEN TORTILLA CAESAR STYLE, SOY BACON, FRISEE LETTUCE

LABNEH, CARAMELIZED BROCCOFLOWER, ZAAATAR AND TURMERIC ON LEBANESE BREAD

MORTADELLA AND PROVOLONE, PICKLES, FRUIT MUSTARD, ARUGULA, CIABATTA BREAD

MARINATED PIQUILLOS AND CAPER FOCACCIA

ROAST BEEF, GREEN PEPPERCORN SAUCE, SMOKED GOUDA AND HEARTS OF ROMAINE ON CROISSANT

SALADS

ARUGULA AND NIÇOISE LETTUCE, FENNEL, WALNUTS AND POMEGRANATE WITH MANDARIN VINAIGRETTE

PASTA SALAD, BOCCONCINI, GREEN ZUCCHINI, PESTO, LIME ZEST

ROASTED CAULIFLOWER AND CHICKPEAS, YOGURT, MINT AND TARRAGON

BEET, AVOCADO, CHIPOTLE, PUMPKIN SEEDS, CREAMY RASPBERRY VINAIGRETTE

ISRAELI COUSCOUS, BELL PEPPERS, JALAPENO, EGGPLANT, RED ONIONS, CILANTRO VINAIGRETTE

DESSERTS

3 MINI PASTRIES

FRESH FRUIT PLATTER

OUR BAKER USES THE FINEST ORGANIC FLOUR IN ALL OUR HOUSE BREADS.



2019

Week 4

CRUDITÉS AND DIP

COLOMBO, ORANGE ZEST AND HONEY

STARTERS OR COLD MAIN COURSES

SATAY MARINATED SHRIMP

GRAIN-FED CHICKEN STRIPS WITH CAJUN SPICES, CITRUS CREAM

SMOKED SALMON AND PINK TURBOT RILLETTES WITH HORSERADISH

PIQUILLOS, HAVARTI, GREEN ONIONS AND ZUCCHINI MINI QUICHE

SANDWICHES (CHOICE OF THREE)

TUNA, HARD-BOILED EGGS, OLIVE TAPENADE AND SUN-DRIED TOMATO SPREAD ON MULTIGRAIN BREAD

VEAL, VIDALIA COMPOTE WITH SPICES AND BRIE ON FOCACCIA

ROASTED PORK LOIN, GOCHUJANG SAUCE, PICKLED VEGETABLES, BEET BREAD

ROAST BEEF, PROVOLONE, ROMAINE, FRUIT MUSTARD ON VIENNESE BAGUETTE

CHICKEN, PARMESAN CHEESE, CARAMELIZED ONION YOGURT ON SEMOLINA BREAD

CRUSHED CHICKPEAS, PICKLES, ALFALFA, DILL AND TURMERIC ON CROISSANT

EGGPLANT AND TOMATO CONFIT BRUSCHETTA, GRANA PADANO CHEESE

SALADS

ARUGULA, BABY SPINACH, SPIRALIZED CELERIAC, CILANTRO, TAHINI AND YUZU VINAIGRETTE

CLASSIC COLESLAW, PARSLEY CHIFFONADE, CREAMY SHERRY AND CELERY SEED VINAIGRETTE

BARLEY, BROCCOFLOWER AND SAUTÉED MUSHROOMS WITH GREEK VINAIGRETTE

QUINOA, RADISH, BEET, FETA, SUNFLOWER SEEDS, GRAPEFRUIT VINAIGRETTE

GRILLED VEGETABLE ANTIPASTO À LA SICILIENNE, MOZZARELLA AND KALAMATA OLIVES

DESSERTS

3 MINI PASTRIES

FRESH FRUIT PLATTER

OUR BAKER USES THE FINEST ORGANIC FLOUR IN ALL OUR HOUSE BREADS.



2019

Selection of cold dishes

BUFFET STYLE - 8 PEOPLE AND MORE

(48 HOURS NOTICE IS REQUIRED)

COLD STARTER

CHOSEN FROM THE WEEKLY MENU

POULTRY

GRAIN-FED CHICKEN FILLET, CARAMELIZED SOY AND ROASTED SESAME	22,50\$
GRILLED CHICKEN WITH RANCH SPICES, FRESH CORN AND CHIPOTLE SALAD	22,50\$
GRAIN-FED CHICKEN FILLET, GUAJILLO CHILI, SALSA AND SOUR CREAM	22,50\$
CHICKEN BREAST STUFFED WITH BELL PEPPER CONFIT AND PARMESAN	24,00\$
CHICKEN ROSACE WITH EGGPLANT CAVIAR, BLACK OLIVES AND SUN-DRIED TOMATOES	24,00\$
ROASTED CHICKEN BREAST, PINE NUT AND GRAPE GREMOLATA	25,00\$

BEEF, VEAL AND PORK

GRAIN-FED PORK FILLET, BRIE, VANILLA-FLAVOURED PEARS AND SUNFLOWER SEEDS	24,00\$
SHREDDED VEAL WITH ROSEMARY, CAPERS AND FINE HERB SAUCE	25,00\$
SZECHUAN BEEF ROLL AND HONEY-GLAZED VEGETABLES	25,00\$
GREEN PEPPER MUSTARD BEEF ROULADE WITH LEEK AND FENNEL	25,00\$

DUCK AND LAMB

DUCK AND SEASONAL FRUIT SPRING ROLL	23,00\$
SHREDDED LAMB WITH RAS EL HANOUT, PISTACHIOS AND GRAPES	24,00\$
FOIE GRAS FLAVORED DUCK BREAST STUFFED WITH MUSHROOMS AND CASHEWS	27,00\$
MAPLE-GLAZED DUCK, CRANBERRIES, ROASTED PECANS	27,00\$



2019

Selection of cold dishes

BUFFET STYLE - 8 PEOPLE AND MORE

(48 HOURS NOTICE IS REQUIRED)

- CONTINUED -

VEGETERIAN

CLASSIC ANTIPASTO (ROASTED VEGETABLES AND MARINATED BOCCONCINI)	19,00\$
VEGETABLE ROLL (NORI, MARINATED VEGETABLES AND RICE VERMICELLI)	21,00\$

FISH AND SEAFOOD

SHRIMP AND SCALLOP BROCHETTE WITH MARINATED CHERRY TOMATOES, CILANTRO	24,00\$
SALMON GRAVLAX MARINATED WITH VODKA AND PINK PEPPERCORN, NORWEGIAN SAUCE	24,00\$
NORDIC SHRIMP, DILL AND WASABI SOUR CREAM, CUCUMBER AND HERBS	24,00\$
7 JAPANESE SPICED SALMON FILLET WITH CRUNCHY WAKAME SALAD	24,00\$
SHRIMP BROCHETTE WITH LIME AND GINGER	24,00\$
SALMON TATAKI MARINATED WITH SPICES, POMEGRANATE MOLASSES	24,00\$
SEARED COD, GRAPEFRUIT SAUCE VIERGE, PUMPKIN SEEDS	27,00\$
BAKED CANADIAN WALLEYE WITH CITRUS-SHALLOT EMULSION, ROASTED ALMONDS	27,00\$

INCLUDES

BREAD AND BUTTER

TWO SALADS--SELECTION FROM OUR WEEKLY MENU

DESSERT

A CHEESE PLATE WITH CROUTONS AND GARNISHES IS AVAILABLE STARTING AT 4.50\$/PERSON.



2019

Selection of hot dishes

BUFFET STYLE - 8 PEOPLE AND MORE

(48 HOURS NOTICE IS REQUIRED)

POULTRY

CHICKEN FRICASSÉE WITH CHERRY TOMATOES, ROSEMARY AND KALAMATA OLIVES	22,00\$
CHICKEN BALLOTINE STUFFED WITH PORCINI, FRESH THYME SAUCE	23,00\$
COCONUT CHICKEN ÉMINCÉ, CASHEWS AND LEMON PEEL	23,00\$
SZECHUAN SAUTÉED CHICKEN (GINGER, LIME, EGGPLANT)	23,00\$
GRAIN-FED CHICKEN STRIPS CHASSEUR (OYSTER MUSHROOMS, PEARL ONIONS, GRAPE TOMATOES)	23,00\$

BEEF

BEEF CHUCK SHORT RIBS, PRUNE AND RED WINE SAUCE	23,00\$
BEER-BRAISED BEEF, TARRAGON AND CRANBERRIES	23,00\$
BEEF STEW WITH VINCOTTO AND SEASONAL HERBS	23,00\$

VEAL

VEAL ÉMINCÉ WITH CIDER, OREGANO AND CARAMELIZED CIPOLLINI ONIONS	24,00\$
VEAL, APRICOTS, PISTACHIOS AND CORIANDER	24,00\$
VEAL SAUTÉED WITH WILD MUSHROOMS, MOREL SAUCE	24,00\$

PORK

BRAISED PORK SHOULDER WITH MAPLE AND CORTLAND APPLE	23,00\$
SLOW COOKED PORK WITH LA CARMINÉE SYRUP	25,00\$



2019

Selection of hot dishes

BUFFET STYLE – 8 PEOPLE AND MORE

(48 HOURS NOTICE IS REQUIRED)

-CONTINUED-

LAMB AND DUCK

LAMB SHOULDER, FENNEL, HONEY, LEMON CONFIT	23,00\$
LAMB WITH SUMAC, ARTICHOKE HEARTS, VIDALIA ONION JUS	23,00\$
APICIUS DUCK STEW	23,00\$
DUCK STUFFED WITH FIGS, WALNUTS AND CAMBOZOLA	25,00\$

FISH, SEAFOOD AND SHELLFISH

GRILLED SALMON, PONZU MARINATED DAIKON, TERIYAKI SAUCE	23,00\$
POACHED SALMON, GRAPEFRUIT BUTTER, PEAS AND EDAMAME	23,00\$
CLOVER HONEY GLAZED SALMON STEAK, ESPELETTE PEPPER MUSTARD	23,00\$
WALLEYE À LA GRENOBLOISE (CITRUS, CAPERS, BEURRE NOISETTE)	23,00\$
SEARED COD, PIPERADE AND ALEPPO PEPPER OLIVE TAPENADE	23,00\$

PASTA AND VEGETARIAN (NO SIDE DISHES)

CHILI WITH RED BEANS, TOFU, TOMATO, BELL PEPPERS, ZUCCHINI, FENNEL, GUAJILLO CHILE	20,00\$
SPINACH AND RICOTTA CANNELLONI, TOMATO SAUCE	20,00\$
RAVIOLI STUFFED WITH PORTOBELLO MUSHROOMS AND BLACK PEPPER, ROSEE SAUCE	20,00\$

INCLUDES

MARKET VEGETABLES AND STARCH
 BREAD AND BUTTER
 TWO SALADS -- SELECTION FROM OUR WEEKLY MENU
 DESSERT

A CHEESE PLATE WITH CROUTONS AND GARNISHES IS AVAILABLE STARTING AT \$4.50/PERSON.



2019

Some suggestions to accompany your meal

SAVORY

TORTILLA CHIPS AND DIP - ACCORDING TO THE WEEKLY MENU	3,00\$
CRUDITÉS AND DIP - ACCORDING TO THE WEEKLY MENU	3,00\$
CHEESE STRAWS (50 G/PERSON)	4,00\$
ASSORTED FINE CHEESES (50 G/PERSON) WITH BREAD, NUTS, FRESH AND DRIED FRUITS	12,00\$

SWEET

HAZELNUT NOUGAT (PER PIECE; MINIMUM ORDER 25 PCS.)	2,00\$
CHOCOLATE TREATS (PER PIECE; MINIMUM ORDER 25 PCS.)	2,00\$
MINI BROCHETTE OF FRESH FRUIT	2,50\$
FRESH FRUIT PLATTER OR BROCHETTE	3,50\$
FINANCIER, PISTACHIO MOELLEUX AND SABLÉ (4/PERSON) 15 PEOPLE AND MORE	4,00\$
ASSORTED COOKIES (2/PERSON; 15 OR MORE PEOPLE)	4,50\$
MINI PASTRIES (3/PERSON)	5,00\$

BEVERAGES

JUICE, SOFT DRINKS, MINERAL WATER, SPRING WATER (PER UNIT)	2,00\$
FAIR TRADE COFFEE (PER PERSON)	2,25\$
FAIR TRADE COFFEE, TEA AND ORGANIC HERBAL TEA (PER PERSON)	3,00\$



2019

Breakfast

2/PERSON: 5,00 \$ (CHOICE OF 4) - 3 / PERSON: 7,00 \$ (CHOICE OF 4)

MINIMAL ORDER OF 250\$ - DELIVERY AND TAXES EXTRA

VIENNESE PASTRIES

HOMEMADE QUEBEC BLUEBERRY JAM OR CHOCOLATE-CARAMEL SPREAD

1\$/PERSON (CHOICE OF 1) – 1.50\$/PERSON (CHOICE OF 2)

ZUCCHINI AND CHOCOLATE CHIP MOELLEUX

APRICOT MARMALADE SCONE

LEMON SCONE

MAPLE GLAZED BANANA BREAD

BUTTER AND HONEY CROISSANT

CHOCOLATE CROISSANT

MAPLE BUTTER AND CEREAL BRIOCHE

DRIED FRUIT AND ORANGE ZEST CRUNCHY GRANOLA BAR

PISTACHIO AND FIELD BERRY FINANCIER

MADELEINE WITH PEAR CONFIT AND THYME

MADELEINE WITH QUEBEC BLUEBERRY CONFIT

CREAM CHEESE AND FRUIT CAKE (GLUTEN FREE)

*PLEASE NOTE A 48H NOTICE IS REQUIRED FOR SOME OF THE VIENNESE PASTRIES

C O L D

SEASONAL FRESH FRUIT PLATTER	3,50\$
FRESH FRUIT SALAD IN A SPICED SYRUP	3,50\$
BANANA CAKE FRENCH TOAST, MAPLE BUTTER AND CRUMBLE	3,50\$
HALF A FAIRMOUNT BAGEL, SMOKED SALMON AND CREAM CHEESE	4,00\$
WATER BUFFALO MILK YOGURT, MANGO AND VANILLA (MASON JAR)	4,50\$
BERRY PARFAIT, HONEY AND GRANOLA (MASON JAR)	4,50\$
CHOCOLATE CHIA PUDDING, COCONUT GRANOLA AND PEAR BUTTER (VEGAN)(MASON JAR)	4,50\$
MILD QUEBEC CHEESE PLATTER (50 G/PERSON)	4,50\$

H O T

PAN-FRIED POTATOES WITH FINE HERBS AND SEA SALT	2,25\$
HAM	2,50\$
SAUSAGE OR BACON	2,50\$
SCRAMBLED EGGS WITH FINE HERBS	3,75\$
HOMEMADE CRÊPE, BERRIES, PISTACHIO AND HONEY	4,75\$

B E V E R A G E S

ORANGE, APPLE OR PINK GRAPEFRUIT JUICE	2,00\$
FAIR TRADE COFFEE (PER PERSON)	2,25\$
FAIR TRADE COFFEE, TEA AND ORGANIC HERBAL TEA (PER PERSON)	3,00\$



2019

Cold appetizers

20 PEOPLE AND MORE

UNDER THE DIRECTION OF OUR CHEF, THE KITCHEN TEAM HAS CREATED A SELECTION OF SOPHISTICATED COLD APPETIZERS THAT WILL ENHANCE YOUR PRESTIGIOUS RECEPTIONS. IT WILL BE A PLEASURE FOR OUR CONSULTANTS TO SUGGEST ALTERNATIVE APPETIZERS THAT DO NOT APPEAR ON THESE MENUS.

NO. 1

8/PERSON - \$20

SALMON MI-CUIT
SUMAC AND POMEGRANATE MOLASSES

SHRIMP BROCHETTE
CILANTRO, MANGO AND YUZU PUREE

ROAST QUAIL
BLUEBERRY-ONION CONFIT COMPOTE, CHEDDAR SABLÉ

FIVE SPICE DUCK RILLETTES
ORANGE BUTTER, ROSEMARY COOKIE

PROSCIUTTO CRÊPE
FIG PUREE, BABY SPINACH AND ARUGULA

JACKFRUIT BARBECUE (VEGAN)
PIQUILLOS, BEAN PUREE, AVOCADO

ROASTED MUSHROOM FINANCIER
MARINATED HONEY MUSHROOMS, TOASTED HAZELNUTS

EGGPLANT CAVIAR, HERBES DE PROVENCE
MARINATED FETA
TAPENADE AND SUN-DRIED TOMATO CRACKER

NO. 2

8/PERSON - \$22

ZAATAR CRUSTED TUNA
HONEY AND CUCUMBER

SEARED SCALLOP WITH CITRUS
GRANNY SMITH, FENNEL CONFIT

QUEBEC LAMB LOIN
VIDALIA MARMALADE, SESAME SABLÉ

RABBIT TERRINE
QUAIL EGG AND HERB MAYONNAISE

MARINATED BEEF YAKINIKU
FLEUR DE SEL CRACKER, SPICY EMULSION, SWEET AND SOUR
SCALLION

CHICKEN LIVER MOUSSE
CHOUQUETTE, SORTILÈGE AND RASPBERRY JELLY

CAULIFLOWER CRÉMEUX
BLACK SUMMER TRUFFLE, CHERVIL

PUMPERNICKEL AND NORWEGIAN CHEESE
FROMAGE FRAIS, PICKLED GRAPES



2019

Miscellaneous

THERE IS AN ADDITIONAL CHARGE OF \$1.75/PERSON FOR BIODEGRADABLE DISHES AND UTENSIL.

EQUIPMENT RENTAL (CHINA, GLASSES, LINENS, TABLES, CHAIRS, ETC.) AVAILABLE BY REQUEST
AND FOR AN EXTRA CHARGE.

ADDITIONAL CHARGES FOR STAFFED MEAL SERVICE APPLY, WHEN REQUIRED.

MINIMUM DELIVERY CHARGE - \$25.00

MINIMUM DELIVERY CHARGE FOR HOT MEALS - \$40.00

PLEASE INQUIRE ABOUT OUR BAR SERVICE RATES.

PRICES AND MENUS MAY BE MODIFIED WITHOUT NOTICE.

PRICES ARE SUBJECT TO APPLICABLE TAXES.