

HOT & COLD BUFFET

8 PERSON MINIMUM

Please note that a 48 hour notice is preferable for all orders

39.95
P. PERS.

MIXED SALADS | 1 choice

INCLUDES | Mixed green salad, Dansereau vinaigrette

Beet salad with fennel, edamame, cranberry, almond and chive

Bocconcini salad with cherry tomatoes and basil

Red cabbage salad with apple and cider vinaigrette

Green beans and gruyere cheese salad with mustard seed dressing

Greek lentil salad

Chickpea and vegetables salad

Small pasta shell salad with green peas, Parmesan cheese and creamy lemon dressing

Orzo salad with pesto and bruschetta

MAIN COURSE | 1 choice

BEEF

Boeuf bourguignon

Stir-fried beef Stroganoff style

Moussaka

Eggplant, tomatoes, ground beef, bechamel sauce, cheese

CHICKEN

Chicken blanquette with tarragon

Thinly sliced chicken tikka masala

Thinly sliced chicken with leeks and bacon

Chicken cacciatore

Mushrooms, peppers, white wine, tomatoes

PASTA

Bolognese lasagna and mozzarella

Rosé sauce

Rotini, Italian sausage and roasted peppers

FISH

Haddock poached in coconut milk, curry and lime leaf

Almond walleye fillet

Walleye fillet with white butter sauce, capers, lemon and parsley

Pan-fried salmon, white butter sauce with basil

Roasted sole, Nantua sauce

Tomato Bechamel

VEGETARIAN

Vegan chili

Vegetarian lasagna

Vegetarian Moussaka

Eggplant, tomatoes, bechamel sauce, cheese

DANSEREAU TRAITEUR

traiteur@dansereautraiteur.com | 514 735 6107

ACCOMPANIMENTS | 1 choice of starch and 1 choice of vegetable

INCLUDES BREAD & BUTTER

STARCHES

Basmati rice with shallot
Fingerling potatoes with herbs and lemon
Mashed potatoes with chives
Orzo with fresh basil
Scalloped potatoes

VEGETABLES

Jardinière of vegetables
Ratatouille
Roasted root vegetables

DESSERTS | 1 choice

Home made cookie | Chocolate-pecans or Oats-raisins or Oats-cranberries-oranges | 1 per person

Chocolate sea salt almond clusters | 3 per person

Chocolate brownie
Gluten free and dairy free

Fresh fruit salad

Miniature pastries | 3 p. pers.

Blueberry cheesecake in a verrine

Lemon meringue pie in a verrine

Tiramisu cake in a verrine

EXTRAS

4.75 Fresh vegetables and dip | 12 pcs

6.95 Cheeses, grapes, apricots, assorted nuts and crispbread

8.95 Refined cheeses, homemade melba toasts and grapes

2.50 V-8, fruit juices, regular and diet soft drinks, spring and sparkling water | Small bottles

ADDITIONAL SERVICE FEES

Delivery fees

Chafing dish | Service utensils

Food restrictions and allergies

Staff services

Tableware rental | Available on request | Staff required

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