

39.95
per person

HOT & COLD BUFFET

DANSEREAUTRAITEUR

traiteur@dansereautraiteur.com | 514 735 6107

MINIMUM PURCHASE 8 | Please note that a 48 hour notice is preferable for all orders.

MIXED SALADS 1 choice

Mixed greens, Comté cheese, croutons and bacon bits - **Included**

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

Fingerling potatoes, olives, capers, herbs and lemon salad

Legumes and crunchy vegetable salad

Mixed greens, fig, caramelized onions and parmesan salad

Pennine with pesto, zucchini and arugula salad

Pasta shell, fresh parmesan, green peas and lemon zest salad

Small pasta shells, fresh parmesan, green peas and lemon zest salad

Pad thai salad | Noodles, bean sprouts, vegetables and peanuts

Watercress, fennel, pear, feta and pecan salad

MAIN COURSE 1 choice

Boeuf bourguignon

Bolognese lasagna and mozzarella

Pork tenderloin, Calvados sauce and sautéed potatoes

Toulouse sausages, caramelized onions, Meaux mustard
2 pieces p.p.

Basque chicken | Peppers and tomatoes

Coq au vin

Chicken stuffed with mushrooms, bordelaise sauce

Mediterranean cod | Tomatoes, olives and pepper

Pan-fried salmon with citrus sauce

Shrimps with Pernod and leeks | 6 units p. pers.

Gnocchetti with mushrooms

Tofu curry

Vegetarian lasagne

ACCOMPAGNEMENTS Includes bread & butter

1 choice Jardinière of vegetables

Roasted root vegetables

Ratatouille

1 choice Basmati rice with shallot

Fingerling potatoes with herbs and lemon

Mashed potatoes with chives

Orzo with fresh basil

Scalloped potatoes

DESSERTS 1 choice

Apple cake

Carrot cake

Chocolate sea salt almond clusters | 3 per person

Chocolate brownie | Gluten free and lactose free

Chocolate mousse verrine

Fresh fruit salad

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

Miniature pastries | 3 p. pers.

EXTRAS

Fresh vegetables and dip | 12 pcs 4.75

Cheeses, grapes, apricots, assorted nuts and crispbread 6.75

Refined cheeses, homemade melba toasts and grapes 8.95

V-8, fruit juices, regular and diet soft drinks, spring and
sparkling water | Small bottles 2.5

ADDITIONAL SERVICE FEES

Delivery fees

Chafing dish | Service utensils

Food restrictions and allergies

Staff services

Tableware rental | Available on request | ***Staff required**

COLD BUFFET

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MINIMUM PURCHASE OF 5 | Please note that a 48 hour notice is preferable for all orders.

VEGETABLE PLATTER Minimum 5 portions per choice

Vadouvan spiced fried cauliflower with ranch sauce	5
Green beans, pistachios, orange and goat cheese spread	5
Roasted eggplant, feta, peas, mint and hummus	5
Colored tomatoes, mozzarella di Bufala with pesto vinaigrette	5

MIXED SALADS Minimum 5 portions per choice

Beet, fennel, edamame, cranberry, almond and chive salad	5.5
Finferling potatoes, olives, capers, herbs and lemon salad	5
Legumes and crunchy vegetable salad	5
Mixed greens, Comté cheese, croutons and bacon bits	5
Mixed greens, fig, caramelized onions and parmesan salad	5
Pennine with pesto, zucchini and arugula salad	5
Pasta shell, fresh parmesan, green peas and lemon zest salad	5
Pad thai salad Noodles, bean sprouts, vegetables and peanuts	5
Watercress, fennel, pear, feta and pecan salad	5.5

MEATS & FISH Minimum 5 portions per choice

Roast beef and marinated shimejis with mustard sauce	13.5
Roast beef with crunchy radish chimichurri	13.5
Beef tataki and crunchy vegetables with ponzu sauce	13.5
Grilled flank steak and peppers with rosemary sauce	15.5
Zaatar chicken with lemon on small skewer with dill yogurt sauce 1 x 3 pcs	11.95
Grilled lemongrass, lime chicken with ginger sauce	11.95
Marinated herb chicken with white wine and shallot sauce	11.95
Honey with sesame chicken satay with Kimchi sauce	11.95
Spiced shrimps on skewer with tartar sauce 2 x 3 pcs	14.95
Mango and avocado salmon tartare in a verrine with tosatada	14.95
Oven-roasted salmon fillet with creamy cucumber dill sauce	14.95
Tataki Tuna tataki with Yuzu pearls and sesame sauce	14.95

SANDWICHES Minimum of 2 - 3 identical choices

Chicken burger - pesto, tomatoes, lettuce and Swiss cheese	9.5
Beef burger - mushrooms, old cheddar, arugula, shallot mayonnaise	9.5
Miso glazed cod burger - marinated vegetables, and coriander	9.5
Fried eggplant burger - tomatoes, grilled peppers, herb salad, tahini sauce Vegan	9.5
Marinated roast pork ciabatta - pikliz, malice mayonnaise	9.5
Beef ciabatta - caramelized onions, arugula, parmesan, herb mayonnaise	12.5
Mozzarella di Buffala ciabatta, - pesto, rapini, tomatoes, marinated eggplant, roasted garlic mayonnaise Vegetarian	12.5
Smoked turkey baguette - brie cheese, pear, and watercress	12.5
Mortadella pistachio baguette - mozzarella di Buffala, artichoke, and arugula, pistachio mayonnaise	12.5
BLT chicken wrap - shallot mayonnaise Bacon, lettuce and tomatoes	12.5

DESSERTS Minimum 5 portions per choice

Apple cake	6
Carrot cake	6
Chocolate sea salt almond clusters 3 per person	6
Chocolate brownie Gluten free and lactose free	4.5
Chocolate mousse verrine	6
Fresh fruit salad	5.5
Home made cookie Chocolate-pecans or Oats-raisins or Oats-cranberries-oranges 1 per person	2.75
Miniature pastries 3 p. pers.	6

EXTRAS

Fresh vegetables and dip 12 pcs	4.75
Cheeses, grapes, apricots, assorted nuts and crispbread	6.75
Refined cheeses, homemade melba toasts and grapes	8.95
V-8, fruit juices, regular and diet soft drinks, spring and sparkling water Small bottles	2.5

For additional service fees | Consult the hot & cold buffet