

COCKTAIL HORS-D'OEUVRES

DANSEREAUTRAITEUR

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MINIMUM PURCHASE OF 12 HORS-D'OEUVRES PER SELECTION

COLD HORS-D'OEUVRES

Vegetarian | Vegan

Vegan cheese mousse with poached cherry on rosemary cracker | Vegan, gluten free, lactose free

Beetroot and orange mousse on gingerbread with fig jam | Vegetarian

Mini Tlayuda - Green bean mousse with fried tofu and cabbage on corn tortilla | Vegan, gluten free, lactose free

Vegetarian pring roll with Vietnamiennne sauce
Vegan, gluten free, lactose free

Curry cauliflower tartare with marinated French shallots
Staff required | Vegan, gluten free

Fish & Sea Food

Trout gravlax with wild blueberries and gin sour cream on a crispy blini

Red curry lime zest roasted shrimp on skewer
Gluten free, lactose free

Marinated tuna with ponzu pearls on Senbei rice cracker
Lactose free

Bloody Mary flavored braised octopus with Kalamata olive on skewer | Gluten free, lactose free

Roasted scallop and fennel seeds with mead jelly
Gluten free, lactose free

Meat

Goat cheese stuffed date wrapped in soppressata
Gluten free

Lamb rillette and sea buckthorn jelly on pumpernickel bread
Lactose free

Mushroom-cruste beef with black garlic mayonnaise and Prosecco poached pear | Lactose free

Smoked duck breast with squash puree on blini

Cocoa macaron filled with foie gras and Armagnac soaked prunes | Gluten free, contains nuts

HOT HORS-D'OEUVRES

Vegetarian

Aged cheddar cheese stick
Vegetarian

Smoked grilled cheese raclette with caramelized onions

Imperial roll with Thai sauce
Lactose free

Fish & Sea Food

Maple & dill salmon on skewer
Lactose free

Cod meunière with tartar sauce mini burger

Lobster wonton garnished with carrot and gochujang (bitter chilli sauce) | Lactose free

Paella-style crab cake with saffron rouille sauce
Lactose free

Meat

Mini Arepas con Queso | Cornmeal patties stuffed with chicken
Gluten free

Hercule de Charlevoix cheese and wild mushroom on Croûte Bernard (crouton) | Contains bacon

Gougère de St-Augustin (puff pastry) stuffed with mince meat and cranberry sauce

Mini sandwich "Chicken and Waffles" with buckwheat honey

Spiced beef cork mushroom on skewer with terragon sauce

SWEETS

Almond and sea salt chocolate cluster

Assorted miniature pastries | Contains nuts

VEGETABLES, CHEESES, COLD CUTS AND NUTS

Vegetables and dip | 12pcs per person - minimum 10

Refined cheese 90g. | fruits, accompaniments, assorted signature and crisp bread | Price per person - minimum 10

Refined cheese and cold cuts 100g. each | fruits, accompaniments, assorted signature and crisp bread | Price per person - minimum 10

Assorted spiced nuts | 150 g. | 1 cup

Unité

2

2.5

2.5

3

3.25

3.25

3.5

3

3

3

3.25

4

2

2

4.75

12.95

22.5

10

Unité

2.5

2.5

2.75

3

3

3

3

3

3.25

4

3

3.5

3.5

3.5

4