

Appetizers

Additional Fees: Taxes | Delivery | Staff Service | Tableware Rental (available with staff only)

Minimum Purchase of 12 Per Selection

Appetizers Served Cold

Vegetarian & Vegan | 2.75 Per Unit

- 1. Leek with mushroom cream and marinated chanterelle | Vegan, gluten & lactose free
- 2. Glazed tofu, coconut gel and lime zest | Vegan, gluten & lactose free
- 3. Labneh, herb and lemon oil on za'atar cracker
- 4. Beetroot mousse on brioche, rice masago
- 5. Honey and ginger compressed melon on crispy shell | Lactose free

Meat | 3.00 Per Unit

- 6. Cacao macaron filled with foie gras and prunes soaked in Armagnac | Gluten & lactose free, contains nuts
- 7. Duck breast, caramelized onions and sea buckthorn gel on puff pastry
- 8. Chicken mousse and grilled corn salad on an egg roll chip | Lactose free
- 9. Whipped ricotta with nduja honey on brioche with pistachios | Contains nuts
- 10. Beef tartare on crispy baguette | Lactose free

Fish & Sea Food | 3.50 Per Unit

- 11. Mahi-mahi, candied tomato, gremolata, and olive oil | Gluten & lactose free
- 12. Tuna with aji verde, jalapeño chip, and grapefruit | Gluten & lactose free
- 13. Arctic char gravlax with sea bacon and crème fraîche on a multigrain cracker
- 14. Smoked mackerel with lemon, salmon caviar, and crème fraîche on a cracker
- 15. Spicy scallop tartare with furikake and yuzu gel in a wonton cup

Appetizers Served Hot

Vegetarian | 2.75 Per Unit

- 16. Barley, leek and Louis d'Or cheese arancini
- 17. Aged cheddar cheese stick
- 18. Imperial roll with Thai sauce | Lactose free
- 19. Eggplant samosa, tamarind chutney | Vegan, lactose free

Meat | 3.00 Unit

- 20. Spiced beef cork mushroom kebab, with tarragon sauce | Gluten & lactose free
- 21. Peking style duck gyoza, with soy-lime sauce
- 22. Grilled cheese with Comté cheese, prosciutto and caramelized onions

Fish & Sea Food | 3.50 Unit

- 23. Herbs shrimp skewer and grilled pineapple | Gluten & lactose free
- 24. Gruyère des Grottes cheese seafood casserole on a tartlet
- 25. Smoked salmon on potato latke, dill cream | Gluten free

Sweets

- 3.00 Assorted miniature pastries | Contains nuts
- 3.00 Chocolate almond sea salt clusters

Minimum Purchase of 36 Per Selection

More than a Bite

Wraps | 2.50 Per Unit

- Chicken Wrap | Chicken, mango, peppers, lettuce, spicy pepper sauce
- Salmon Wrap | Salmon, dill, lettuce, onions, capers, dill sauce
- Vegetarian Wrap | Tofu, carrot, cucumber, lettuce, basil sauce

Verrines | Per Unit

- 4.00 Beetroot, aged fresh goat cheese and pesto verrine
- 5.00 Verrine de crevette grillée à l'Espelette, crème d'avocat et salsa de maïs
- 6.00 Lobster, mango salsa and yuzu mousse verrine
- 4.00 Compressed melon, furikake, edamame and coriander verrine
- 4.00 Smoked tomato, pink peppercorn labneh and basil oil verrine
- 5.00 Trout, lentils, crème fraîche and mujjol caviar verrine

Minimum Purchase of 5 Per Selection

Extras

Price Per Portion

- 5.75 Vegetables & dip | 12 pcs
- 13.95 Refines cheese | 75 g | Fruits and crisp bread
- 22.95 Refined cheese & cold cuts | Fruits and accompaniments | 100 g each
- 11.00 Assorted spiced nuts | 150 g | Peanut free
- 10.95 Smoked salmon 60 g with accompaniments | Capers, lemons, pickled onions, dill sauce with croutons

Spring - Summer 2026

Staff Required | Rental Equipment Fees Will Apply.

Food Stations for Events

Burrata | 14.00 Per Portion | Min. 50

Spiced honey, pesto, candied cherry tomatoes, crispy prosciutto and focaccia

Grazing | 22.95 Per Person | Min. 50

White ham, cold meats, salt potatoes, Romanesco cabbage, various breads, pickled onions and cornichon

Arancini | 10.00 Per Portion | Min. 50

- Leeks and Louis d'Or
 - Squash and Aged Île-aux-Grues cheddar
 - Porcini mushrooms and Alfred Le Fermier
- Accompaniment | Herb mayonnaise

Vegan Fest | 12.00 Per Portion | Min. 50

- Vegan foie gras, Sauternes jelly and onion confit | Served cold
- Cajun roasted cauliflower, ranch dressing, pickled onions and corn salsa | Served cold
- Maple and miso roasted portobello mushroom, yuzu beurre blanc and radish salad | Served hot
- Coconut milk and curry tofu, baby vegetables and sticky rice | Served hot

Chef’s Island

Braised Beef Cheek | 15.00 Per Portion | Min.50

Braised beef cheek, red wine sauce with mashed potatoes and parsnip chips

Beef Wellington | 18.00 Per Portion | Min.50

Beef in a crust, red wine sauce

The Snack | 8.00 Per Portion | Min. 50

Fill Your Paper Bag with Your Favorite Snacks

- Yogurt pretzel
- Homemade chips | Beetroot, taro and sweet potato
- Dark chocolate
- Dried fruits, pumpkin seeds and roasted chickpeas
- Popcorn
- Spiced nuts

Dessert

Crème brûlée | 10.00 Per Portion | Min. 50

- Madagascar vanilla
- Maple with wild blueberry

Floating Island | 10.00 Per Portion | Min. 50

Topped with caramel or fruit coulis, and served on crème anglaise

Gelato | 12.00 Per Portion | 3 choices | Min. 100

- Amaretto
- Chocolat
- Citron
- Fraises et basilic
- Vanille

The Munchkins | 10.00 Per Portion | Min. 50

- Cannoli
- Praline cream puffs
- Miniature French pastries
- Mignardises
- Mini tarts
- Mini éclairs
- Mini S'mores cones
- Almond and sea salt chocolate clusters

Raclette de Savoie | Min. 50

18.00 Per Portion

White ham, cold meats, salt potatoes, Romanesco cabbage, various breads, pickled onions and pickles

Oysters | 15.00

15.00 | 3 Oysters Per Person | Min. 100

Garnishments | Sauces, lemon, vinegar, shallots

Vegan Dumplings | Min. 50

9.00 | 3 Dumplings Per Person

Accompaniements | Miso butter shiitake mushrooms, micro coriander, soy-lime vinaigrette, chili oil and shallots

Tartare |12.00 Per Portion | Min. 50

- Beef tartar, homemade croutons, chips and garnish-ments | Dijon mustard, capers, French shallot, parsley, tabasco, salt and pepper
- Salmon tartar, homemade croutons, chips and gar-nishments | Lemon zest, coriander, dill, capres, French shallot, Sriracha, olive oil, salt and pepper
- Beetroot tartare, homemade croutons, chips and gar-nishments | Basil oil, feta cheese, lemon vinaigrette

Pasta |10.00 Per Portion | Min.50

- Coquillettte carbonara / Guanciale and Comté cheese
- Mushroom gnocchetti with porcini mushroom sauce
- Orecchiette, Nduja, parmesan, roasted cauliflower, garlic panko
- Gemelli, pesto, roasted tomatoes, stracciatella
- Rolled lasagna, ricotta, candied tomatoes, spinach, shallot, pomodoro sauce

Puff Pasties | Min. 50

12.00 Per Portion

- Seafood Casserole
- Turkey and Vegetable Casserole
- Mushroom Casserole

Served in a light homemade puff pastry

Late Night Treats | Min.50

Served on a Platter or in a Station

Nacho Bar | 7.50 Per Portion

Protein | Chicken

Condiments | Onions, tomatoes, black olives jalapeños, corn

Sauces | Guacamole, salsa, sour cream, melted cheese

Croque-Monsieur | 5.00 Per Portion

Pesto, bufala mozzarella cheese and prosciutto

Fish N' Chips | 7.50 Per Portion

Battered fish filet, tartar sauce and fries

Montreal Famous Smoked Meat

12.50 Per Portion

Smoked meat served with mustard, dill pickle on rye bread

Old Fashion Poutine | 7.50 Per Portion

Fries, gravy and cheese curds

Mini Beef Burger | 4.00 Per Portion

Beef patty with old Cheddar, caramelized onions and smoked mayonnaise

Mini Margherita Pizza | 4.00 Per Portion

Tomato sauce, bufala mozzarella and basil

Taco Al Pastor or Birria | 5.00 Per Portion

Pastor : Pork, pinapples, onions, on tortillas with sauce

Birria : Beef, cheese, onions, pepper ontortillas wirh sauce