

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

Minimum12 Per Selection

Appetizers Served Cold

Vegetarian 3.00 Per Unit

- 1. Zaatar-seasoned zucchini, whipped feta with preserved lemon on roasted garlic sablé (gluten free, nut free)
- 2. Butternut squash bavarois, Gorgonzola and onion confit on fig cracker (gluten free, nut free)
- 3. Marinated eggplant with sun-dried tomato on parmesan tuile (gluten free, nut free)
- 4. Smoked carrot mousse with dukkah and crispy chickpeas (lactose free)

Meat 3.50 Per Unit

- 5. Crispy and juicy terragon poultry with creamy green peas (lactose free, nut free)
- 6. Foie gras with Cherries Jubilee on gingerbread crumble (gluten free, nut free)
- 7. Artichoke cake, ricotta and prosciutto. (nut free)
- 8. Roast beef with wild mushroom duxelles and truffle aioli on brioche (lactose free, nut free)
- 9. Confit duck, pickled rhubarb, and chive scone (gluten free, nut free)

Fish & Sea Food 3.50 Per Unit

- 10. Unilateral seared scallop, cucumber, gin and tonic gelée and fennel pollen (gluten free, lactose free, nut free) 3.75 *by exception*
- 11. Lobster, vanilla ketchup, basil with lobster butter on cornbread (gluten free, nut free)
- 12. Tuna tartare with pickled ginger and fermented plum on milk bread (nut free)
- 13. Shrimp with cilantro, lime and passion fruit gel on crispy egg roll chips (lactose free, nut free)
- 14. Fresh smoked salmon rillettes with pickled fennel on an everything bagel-style blini (nut free)

Minimum12 Per Selection

Appetizers Served Hot

Vegetarian 3.00 Per Unit

- 15. Celeriac fondant with yuzu kosho, green apple and kohlrabi (gluten free, nut free)
- 16. Imperial roll with Thai sauce (gluten free, lactose free, nut free)
- 17. Fried Halloumi with Espelette pepper and saffron pepper jam (gluten free, nut free)

Meat 3.50 Per Unit

- 18. Chicken dumplings with kimchi and sweet potato (lactose free, nut free)
- 19. Tartiflette-style potato dauphine (nut free)
- 20. Grilled beef with button mushroom and tarragon sauce on skewer (gluten free, lactose free, nut free)

Fish & Sea Food 3.50 Per Unit

- 21. Miso and maple-glazed cod with confit turnip (gluten free, lactose free, nut free)
- 22. Jalapeño croquette with crab and cream cheese (nut free)

Minimum12 Per Selection

Sweets

3.00 Per Unit

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

Minimum 36 Per Selection

Another Bite

Wraps 2.50 Per Unit

- Chicken wrap, mango, peppers, lettuce, spicy pepper sauce
- Wrap au saumon, aneth, laitue, oignons, câpres, sauce à l'aneth
- Wrap végétarien au tofu, carottes, concombre, laitue, sauce au basilic

Minimum 5 Per Selection

Extra

Per Portion

- 5.95 Vegetables and dip | 12 pcs
- 11.50 Smoked salmon 60 g with accompaniments (capers, lemons, pickled onions, dill sauce and croutons)
- 11.50 In house assorted spiced nuts 150 g (peanut free)
- 14.50 Refined cheeses 75 g with accompaniments (fresh fruits et bread)
- 23.95 Refined cheeses and cold cuts 100 g each with accompaniments (fresh fruits and bread)
- 25.25 Refined cheeses and cold cuts 100 g with olives and accompaniments (fresh fruits and bread)



Staff Required | Rental Equipment Fees Will Apply.

Oysters Min. 100 | 16.00 | 3 Oysters Per Person

Garnishments: sauces, lemon, vinegar, shallots

Grazing Min. 50 | 22.95 Per Person

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

Burrata Min. 50 | 14.50 Per Person

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

Veggie Fest

- Cajun roasted cauliflower, ranch dressing, pickled onions and corn salsa
Min. 50 | 12.00 Per portion and served cold
- Miso butter shiitake dumpling, micro coriander, soy-lime vinaigrette, chili oil and shallot
Min. 50 | 9.00 | 3 Per portion and served hot
- Vegan foie gras, Sauternes jelly and onion confit
Min. 50 | 12.00 Per portion and served cold

Tartare Min. 50 | 13.00 Per Person

- Beef tartar, homemade croutons, chips and garnishments (dijon mustard, capers, French shallot, parsley, tabasco, salt and pepper)
- Beetroot tartare, homemade croutons, chips and garnishments (basil oil, feta cheese, lemon vinaigrette)
- Salmon tartar, homemade croutons, chips and garnishments (lemon zest, coriander, dill, capres, French shallot, Sriracha, olive oil, salt and pepper)

Raclette de Savoie Min. 50 | 18.00 Per Person

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

Snack Min. 50 | 8.00 Per Person

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 Min. 50 | 10.00 Per Portion

- Madagascar vanilla
- Maple with wild blueberrie

Floating Island Min. 50 | 10.00 Per Portion

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

Gelato Min. 100 | 3 choices 12.00 Per Portion

- Amaretto
- Chocolate
- Lemon
- Strawberries and basil
- Vanilla

The Munchkins Min. 50 | 10.00 Per Portion

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

Specialties of the House

- Beef carpaccio, truffle vinaigrette with marinated mushrooms and potato chips
Min. 50 | 18.00 Per Portion
- Foie gras, pistachios, strawberries and rhubarb
Min. 50 | 18.00 Per Portion
- Braised beef cheek, red wine sauce with mashed potatoes and parsnip chips
Min. 50 | 16.00 Per Portion

Pasta Min. 50 | 10.00 la portion

- 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

Late Night Suggestions

Served in station or on platter

Nacho Bar Min. 50 | 7.50 Per Portion

Protein | Chicken
Condiments | Onions, tomatoes, black olives jalapeños, corn
Sauces | Guacamole, salsa, sour cream, melted cheese

Croque-monsieur Min. 50 | 6.00 Per Portion

Pesto, bufala mozzarella cheese and prosciutto

Fish N’Chips Min. 50 | 8.00 Per Portion

Battered fish filet, tartar sauce and fries

Mini Beef Burger Min. 50 | 4.00 Per Portion

Beef patty with aged Cheddar, caramelized onions and smoked mayonnaise

Authentic Poutine Min. 50 | 7.50 Per Portion

Fries, gravy and cheese curds

Montreal Smoked Meat Min. 50 | 13.00 Per Portion

Smoked meat served with mustard, dill pickle on rye bread