

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

Minimum 5 portions Per Selection

Served on porcelaine or biodegradable platters | Additional fees for serving utensils

Buffet Served Cold

Vegetable Platters | 6.95 Per Portion

Roasted broccoli with chili oil and Parmesan

Red onion tatin with thyme, honey and ricotta

Braised carrots glazed with maple syrup, miso and creamy yuzu sauce

Roasted cauliflower with curry, garam masala, crispy chickpeas and lemon-herb yogurt sauce

Salads | 6.95 Per Portion

Fennel, kalamata olives, oranges, mint, radicchio and watermelon radish

Brown rice, sweet potato, feta, chickpeas, cranberries and arugula

Barley, kale, honeycrisp apple, pecans and smoked cheddar

Macaroni, zucchini, pesto and lemon

Gemelli, roasted broccoli, green peas, parmesan and fresh herbs

Mixed lettuce, berries, balsamic glaze and ricotta salata

Creamy fingerling potato salad with dill, smoked duck bacon, red onion and radish

Meat & Fish Per Portion

15.25 Mediterranean grilled chicken breast with sauce vierge (tomato, olive oil, capers)

15.25 Grilled chicken breast, whipped feta, chili oil with preserved lemon and fresh herbs

17.00 Thinly sliced beef, Louis d'Or crumble, sea buckthorn gel and wild mushroom vinaigrette

18.95 Salmon fillet, pickled onions, cucumber with scandinavian dill mustard sauce

18.95 Glazed tuna tataki, fried jalapeño, pickled radish with passion fruit mayonnaise

13.25 Shiitake-crusted tofu, mango salsa with lime-ginger mayonnaise

13.25 Crisp vegetables and strawberries spring roll with spicy honey mayonnaise

13.25 Grilled vegetable tart with fresh cheese, pistou, ricotta salata and arugula

Corporate Sandwiches Minimum 2 of the Same Kind

12.50 Nicoise tuna on ciabatta: tuna mayonnaise, topped with tomato, lettuce, Kalamata olives and hard-boiled

12.50 Ham and Comte on a baguettine with mustard sauce: ham, butter, mustard, Comte cheese and lettuce

12.50 Caprese on ciabatta: tomato, buffalo mozzarella, arugula, pesto and chili oil

12.50 Curry lemon chicken wrap: curry- and lemon-seasoned chicken, tomato, fried jalapeno, cilantro, yogur and lettuce

14.50 Roast beef burger: roast beef, onion jam, ranch sauce, arugula and smoked cheddar

14.50 Turkey, bacon and Brie baguette: turkey, crispy bacon, Brie and cranberry jelly

14.50 aumon fumé sur pain multigrain : saumon fumé, sauce tartare au yuzu, oignon mariné, concombre et laitue

14.95 Fried enoki mushroom and vegetable burger: green onion, tofu spread, julienned crunchy vegetables and lettuce

Desserts Per Portion

3.00 Homemade cookies: chocolate-pecans, oats-cranberries-oranges, oats-raisins

4.50 Chocolate brownie square (gluten free, lactose free)

5.50 Fresh fruit salad

7.00 Raspberry and passion fruit praline puff

7.00 Chocolate mousse verrine (gluten free)

7.00 Lemon meringue tart

3.00 Assorted miniature pastries (some contain nuts)

3.00 Chocolate almond sea salt clusters

Extra | Per Portion Minimum 5 per Selection

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)

Included : Mixed Green Lettuce | Bread & Butter

Mixed lettuce, berries, balsamic glaze and ricotta salata

Salads | 1 Choice

Fennel, kalamata olives, oranges, mint, radicchio and watermelon radish

Brown rice, sweet potato, feta, chickpeas, cranberries and arugula

Barley, kale, honeycrisp apple, pecans and smoked cheddar

Macaroni, zucchini, pesto and lemon

Gemelli, roasted broccoli, green peas, parmesan and fresh herbs

Creamy fingerling potato salad with dill, smoked duck bacon, red onion and radish

Hot Main Course | 1 Choice

Chicken casserole with sundried tomatoes, spinach, white wine sauce and parmasan

Chicken casserole with Swiss chard, salsify root and raspberry sauce

Braised beef with root vegetables, red wine sauce flavored with dune pepper

Steamed salmon, lobster mushrooms with sea lettuce and Norkotie gin sauce

Seasonal vegetable tofu stir-fry with coconut milk sauce, red curry and Thai basil

Stuffed pasta with spinach, kale, leeks, ricotta and basil sauce

42.00 Per Person | Minimum 8

Served on porcelaine or biodegradable platters | Additional fees for serving utensils and chaffers

Buffet Served Hot

Hot & Cold Beverages

Beverages | 3.00 per unit

V-8 | Vegetable cocktail

Oasis juice (apple, cranberry, orange)

Pepsi | Coke | 7 Up | Ginger Ale (regular & diet)

Fuze ice tea 355 ml

Kando canned spring water 355 ml

Bubly flavored sparkling water 355 ml

Perrier sparkling water | 330 ml

6.25 Perrier sparkling water | 750 ml

5.25 Spring water | 1.5 L

Coffee Thermos | Regular

Includes: Milk, cream, sugar, compostable cups, wooden coffee sticks

29.95 Coffe thermos | 10 cups

62.95 Coffe thermos | 24 cups

115.95 Coffe thermos | 50 cups

38.95 Compostable coffee thermos | 12 cups

Hot Water Thermos & Tea

2.75 Tea assortment Including: milk, sugar, compostable cups, wooden coffee sticks

7.50 Hot water thermos | 10 cups

10.00 Hot water thermos | 24 cups

36.85 Compostable hot water thermos | 12 cups
Includes: 12 tea bags, milk, sugar, compostable cups, wooden coffee sticks

We are proud to sponser and serve Café Union coffee, roasted in Montreal with passion and expertize for over a century.