APPITIZERS & FOOD STATIONS

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

Minimum12 Per Selection

Appetizers Served Cold

Served on porcelaine or biodegradable platters

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)
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)

Appetizers Served Hot

Served on porcelaine or biodegradable platters

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)

***Mini Beef Burger** 4.00 Per Unit | Minimum 24
Old cheddar, caramelized onions with smoked mayonnaise (mid size burger)

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)

Sweets

3.00 Per Unit

3.00 Assorted miniature pastries (contains nuts)
3.00 Chocolate almond sea salt clusters

Minimum 5 Portions Per Selection

Extra

Served on porcelaine or biodegradable compostable platters

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)
25.95 Refined cheeses and cold cuts 100 g with olives and accompaniments (fresh fruits and bread)

Minimum 36 Per Selection

Another Bite

Served on porcelaine or biodegradable compostable platters

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



FOOD STATIONS

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

Vegan 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)

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 Size 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

Raclette de Savoie Min. 50 | 18.00 Per Person

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

Specialties of the House

- Beef carpacio, 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

- Coquillette 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

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