

Catering Menus 2023

Brunch Buffet

with service (\$25 per person)

Mini crustless quiche
Hashbrowns
Bacon, sausage, ham
Crepes and syrup
Fresh fruit
Coffee and tea
Muffins and jams

Included: buffet set-up, buffet tablecloth(s), buffet service, plates, napkins, utensils and coffee cups.

Glassware rental available (\$1 each)

Options available: pastries, desserts (assortment of small homemade desserts), beverages (orange juice, homemade mint lemonade, soft drinks, water, sparkling water)

A cost adjustment is possible, for the service, according to the number of attendees.

SATISFACTION GUARANTEED!

Grazing Table

Gourmet Spread

(\$29 per person)

Assorted sandwiches

Ham and brie with dijonnaise
Cranberry chicken
Trio of cold cuts
Roast pork with old fashioned mustard

Assortment of house salads

Roasted potato salad with dijonnaise
Creamy cabbage salad
Summer salad with lettuce, lentils, vegetables and vinaigrette
Greek orzo salad

Assortment of cold cuts

Black forest ham
Genoa salami
Calabrese
Mortadella
Pancetta

Assortment of mild, strong and creamy cheeses
Pork rilette with cranberries (house)

Garnishes on the table:

Grapes, Fresh raw vegetables, Homemade onion confit, Mini pickles,
Olive tapenade, Pretzels, Crackers and ciabatta bread

Includes: delivery, tablecloth(s) and grazing table setup, plates, utensils, napkins

Glassware rental available (\$1 each)

Options available: assortment of homemade bite size desserts, beverages (homemade mint lemonade, soft drinks, water, sparkling water, coffee)

SATISFACTION GUARANTEED!

Grazing Table

Cheese, charcuterie and bites

(\$35 per person)

Assortment of cold cuts

Black forest ham

Genoa salami

Calabrese

Mortadella

Pancetta

Assortment of mild, strong and creamy cheeses

Pork rilette with cranberries (homemade)

Garnishes on the table

Grapes

Fresh raw vegetables

Homemade onion confit

Mini pickles

Olive tapenade

Pretzels

Crackers and ciabatta bread

Assorted cold bites

Small shrimp salad with mango and cilantro salsa

Salami and parmesan mini muffins with herbed cream cheese

Smoked salmon blinis with dill cream sauce

Mini bite-sized sandwich rolls

Includes: delivery, tablecloth(s) and grazing table setup, plates, utensils, napkins

Glassware rental available (\$1 each)

Options available: assortment of homemade bite size desserts, beverages (homemade mint lemonade, soft drinks, water, sparkling water, coffee)

SATISFACTION GUARANTEED!

Grazing Table

Economy Spread

(\$20 per person)

Assorted sandwiches

Ham salad
Chicken salad
Egg salad

Roasted potato salad with dijonnaise
Greek orzo salad
Cruités and dip
Cheese cubes
Pickles and olives

Includes: delivery, tablecloth(s) and grazing table setup, plates, utensils, napkins

Glassware rental available (\$1 each)

Options available: assortment of homemade bite size desserts, beverages (homemade mint lemonade, soft drinks, water, sparkling water, coffee)

SATISFACTION GUARANTEED!

Boxed Lunches

(\$17 per person)

Ciabatta bread sandwich, homemade salad, cheese, dessert (homemade brownie), beverage (water, sparkling water, soft drink), utensils and napkins.

Assortment of sandwiches

Ham and brie with dijonnaise

Cranberry chicken

Trio of cold cuts

Roast pork with old fashioned mustard

Assortment of house salads

Roasted potato salad with dijonnaise

Creamy cabbage salad

Summer salad (mixed vegetables and vinaigrette)

Greek style orzo salad

Boxed Lunches

with meal salads (\$21 per person)

Meal salad, cheese, dessert (homemade brownie), beverage (water, sparkling water, soft drink), utensils and napkins.

Meal salad options

Rice salad with tomatoes, vegetables and grilled chicken

Quinoa and chickpea salad with roasted pepper garden vinaigrette

Asian pasta salad with vegetables and grilled chicken

SATISFACTION GUARANTEED!

Taco Bar

(\$25 per person)

Choice of protein

- Ground beef
- Pulled chicken
- Sausage meat
- Shrimp (+ \$2)
- Tofu with cilantro (vegetarian)

Side dishes

- Mexican flavoured rice (spice mix and corn)
- Creamy homemade coleslaw
- Roasted potato salad with dijonnaise sauce
- Summer salad with dressing (lettuce, lentils, vegetables, dressing)
- Greek orzo salad

Condiments

- Tortillas
- Shredded cheese
- Homemade salsa
- Sour cream
- Sliced lettuce
- Chipotle mayonnaise
- Creamy coleslaw

Chips and dips

- Corn chips
- Homemade salsa
- Spinach dip

Included: buffet tablecloth(s), plates, utensils, napkins, stoves, warmers.

Glassware rental available (\$1 each)

Options available: burritos, quesadillas, fajitas, guacamole, beverages (homemade mint lemonade, soft drinks, water, sparkling water, coffee)

SATISFACTION GUARANTEED!

Hot Buffet

with service (\$40 per person)

Appetizer (choice of homemade salads)

Roasted potato salad with dijonnaise sauce
Summer salad with dressing (lettuce, lentils, vegetables, dressing)
Greek style orzo salad

Main Dishes

Santa Fe chicken (roasted peppers and zucchini with jardinière sauce)
served with two-color rice pilaf

Red wine braised beef served with roasted vegetables and garlic mashed potatoes

Pork tenderloin Florentine style (creamy spinach sauce) served with roasted
vegetables and pilaf rice or garlic mashed potatoes

Cod fillet with 'sauce vierge' served with roasted vegetables and rice pilaf

Penne Primavera (Alfredo sauce and sautéed vegetables) (vegetarian)

Dessert

Assortment of homemade bite size desserts

Includes: fresh bread, our buffet service, buffet tablecloth(s), warmers, burners,
plates, utensils, napkins.

Glassware rental available (\$1 each)

*Options available: table service, coffee & tea, beverages (homemade mint lemonade, soft drinks,
water, sparkling water), rental glasses.*

A cost adjustment is possible, for the service, according to the number of attendees.

SATISFACTION GUARANTEED!

Bites / Finger Foods

\$5 per bite

- Mini savory muffin with sun-dried tomatoes, salami and parmesan
- Crostini with sun-dried tomato and olive pesto
- Verrine of bruschetta and bacon with salty crisps
- Bruschetta on crostini with goat cheese and balsamic reduction

\$6 per bite

- Crab cake with emulsified roasted pepper sauce
- Duck grilled cheese with smoked gouda
- Homemade sausage with herbs and garlic wrapped in puff pastry
- Bloody caesar style shrimp cocktail
- Smoked salmon blinis with cream and dill sauce

Glassware rental available (\$1 each)

Tray service available (where staff pass the food around)

Call us for more information

514-913-0517 // 438-832-4870

SATISFACTION GUARANTEED!

Signature BBQ

with service (\$35 per person)

Appetizer

Grilled pizza on naan bread with fresh herb pesto, tomato bruschetta and balsamic reduction

Choice of meat

(choice varies depending on number of people)

Cajun chicken, Marinated beef or Garlic pork skewers

Homemade sausages with fresh herbs

Vegetable and marinated tofu skewers (vegetarian)

Homemade sausages with tofu, beans and herbs (vegetarian)

Side dishes

Flavoured rice or roasted potatoes

Roasted market vegetables or grilled corn seasoned with maple and bacon (seasonal)

Sauces

Garlic and sun-dried tomato mayonnaise, Homemade dijonnaise sauce, Smoked BBQ signature sauce, Cajun mayonnaise

Assortment of house salads

Roasted potato salad with dijonnaise sauce, Creamy coleslaw,

Topped summer salad (lettuce, lentils, vegetables, dressing),

Greek style orzo salad

Includes: plates, utensils, napkins, tablecloth(s) for buffet table, BBQ, propane and BBQ service

Glassware rental available (\$1 each)

Options available: chips, beverages (homemade mint lemonade, soft drinks, water, sparkling water, coffee), desserts (assortment of homemade bite size desserts).

A cost adjustment is possible, for the service, according to the number of attendees.

SATISFACTION GUARANTEED!

BBQ Plancha (Flat grill)

with service (\$35 per person)

Appetizer

Focaccia, tomato bruschetta and zucchini with olive oil and balsamic vinegar

Choice of meat

(choice varies depending on the number of people)

Cajun chicken or Garlic pork strips

Marinated beef cubes

Marinated tofu cubes (vegetarian)

Homemade sausages with fresh herbs

Homemade sausages with tofu, beans and fresh herbs (vegetarian)

Shrimp with mango and cilantro salsa (+ \$3)

Side dishes

Flavoured rice or roasted potatoes

Market vegetables sautéed on the Plancha

Sauces

Garlic and sun-dried tomato mayonnaise, Homemade dijonnaise sauce,
Smoked BBQ signature sauce, Cajun mayonnaise

Assortment of homemade salads

Roasted potato salad with dijonnaise sauce, Creamy coleslaw,

Topped summer salad (lettuce, lentils, vegetables, dressing),

Greek style orzo salad

Includes: plates, utensils, napkins, tablecloth(s) for buffet table, BBQ,
propane and BBQ service

Glassware rental available (\$1 each)

*Options available: chips, beverages (homemade mint lemonade, soft drinks,
water, sparkling water, coffee), desserts (assortment of homemade bite size desserts)*

*A cost adjustment is possible, for the service, according to the
number of attendees.*

SATISFACTION GUARANTEED!

Grillades BBQ

with service (\$25 per person)

Pork belly (grilled) cooked with our homemade spice blend

Condiments

The classic: fresh bread, mustard, tomatoes, onions

The taco: tortillas, smoked BBQ sauce, creamy coleslaw

Assortiment de salades maison

Roasted potato salad with dijonnaise sauce

Creamy coleslaw

Topped summer salad (lettuce, lentils, vegetables, dressing)

Classic macaroni salad

Assorted chips

Includes: plates, utensils, napkins, tablecloth(s) for buffet table,
BBQ, propane and BBQ service

Glassware rental available (\$1 each)

Options available: beverages (homemade mint lemonade, soft drinks, water, sparkling water, coffee), desserts (assortment of homemade bite size desserts)

A cost adjustment is possible, for the service, according to the number of attendees.

SATISFACTION GUARANTEED!

Classic BBQ

with service (\$25 per person)

Hot dog
Hamburger (7oz)

Condiment table: mustard, ketchup, relish, lettuce,
onions, tomatoes

Assortment of house salads

Roasted potato salad with dijonnaise
Creamy coleslaw
Classic macaroni salad

Assortment of potato chips

Includes: plates, utensils, napkins, tablecloth(s) for buffet
table, BBQ, propane and BBQ service

Glassware rental available (\$1 each)

*Options available: cheese, bacon, beverages (homemade mint lemonade,
soft drinks, water, sparkling water, coffee), desserts (assortment of
homemade bite size desserts)*

*A cost adjustment is possible, for the service, according to the
number of attendees.*

SATISFACTION GUARANTEED!