

Catering Menus 2025

Brunch Buffet

with service (\$25 per person)

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

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

Glassware rental available

*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

(\$30 per person)

Assorted sandwiches

Ham and brie with dijonnaise
Cranberry chicken
Trio of cold cuts

Assortment of house salads

Roasted potato salad with dijonnaise
Creamy cabbage salad
Summer salad
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, Crudités and dip, Homemade onion confit, Mini pickles,
Olives, Pretzels, Crackers and Ciabatta bread

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

Glassware rental available

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
Crudités and dip
Homemade onion confit
Mini pickles
Olives
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

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

SATISFACTION GUARANTEED!

Grazing Table

Economy Spread

(\$25 per person)

Assorted sandwiches

Ham salad
Chicken salad
Egg salad

Roasted potato salad with dijonnaise
Classic macaroni salad
Crudités and dip
Assorted cold cuts
Cheese cubes
Pickles and olives
Chips

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

Glassware rental available

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

SATISFACTION GUARANTEED!

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Boxed Lunches

(\$17 per person)

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

Assortment of sandwiches

Ham and brie with dijonnaise

Cranberry chicken

Trio of cold cuts

Assortment of house salads

Roasted potato salad with dijonnaise

Creamy cabbage salad

Summer salad

Greek style orzo salad

Boxed Lunches

with meal salads (\$21 per person)

Meal salad, fruit or cheese, homemade dessert, 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
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
Greek orzo salad

Condiments

Tortillas
Shredded cheese
Homemade salsa
Sour cream
Sliced lettuce
Chipotle mayonnaise
Creamy coleslaw
Corn chips
Spicy sauce
Lime wedges

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

Glassware rental available

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

SATISFACTION GUARANTEED!

Hot Buffet

with service at the buffet (\$43 per person)

Appetizer (choice of homemade salads)

Summer salad

Ceasar 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 pastries

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

Glassware rental available

*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!

Cocktail Bites

Cocktail Reception with tray-passed service

\$5 per bite

- * Crab fritter with roasted pepper emulsion sauce
- * Prosciutto grilled cheese with smoked gouda and caramelized onions
- * Spoon of duo salmon tartare with pomegranate and savory crunch
- * Shrimp and mango verrine with cilantro
- * Savory mini muffin with sun-dried tomatoes, salami and parmesan
- * Smoked salmon blinis with dill cream sauce
- * Mini skewer of tomato, marinated bocconcini, and basil with balsamic reduction
- Asian crab salad in a crispy bowl
- * Stuffed mushrooms with creamy bruschetta
- * Mini baguette with pesto, brie, and strawberry

Glassware rental available

SATISFACTION GUARANTEED!

Signature BBQ

with service (\$37 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

Vegetable and marinated tofu skewers (vegetarian)

Mild Italian Sausages

Vegetarian Sausages

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,

Summer salad,

Greek style orzo salad

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

Glassware rental available

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 (\$37 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)

Mild Italian Sausages

Vegetarian Sausages

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,

Summer salad,

Greek style orzo salad

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

Glassware rental available

*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

Summer salad

Classic macaroni salad

Chips

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

Glassware rental available

*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

*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!

Spaghetti Night

(minimum 50 people)

Appetizer

Garden salad with homemade French dressing

Main Course

Spaghetti with homemade meat sauce served with bread

Dessert

Chocolate chip cookies

Includes: buffet setup, buffet tablecloth(s), our buffet service, utensils, plates, napkins

Price \$18 per person

Children (4 to 11 years old) \$10 per person

Glassware rental available

Options available: garlic bread, beverages (homemade mint lemonade, soft drinks, water, sparkling water, coffee)

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

SATISFACTION GUARANTEED!