

SOCIÉTÉ

TRAITEUR



OUR VISION

Meet the team with a wild imagination. Since a meal is more than just food, at Société Catering our goal is to create unforgettable experiences that stimulate your senses, while enforcing a green lifestyle that helps make the world a better place to live.

Our desire to impress goes beyond our sales pitch, and our wide selection of menus are composed of seasonal ingredients that are sure to complement any corporate, private or social gathering you may be hosting. Our front of house are masters in food styling and service, and our back of house understands flavors. Together we join forces to execute our creative ideas, offer sensational food, and allow your event to shine under the spotlight.

Our green mentality is enforced on every event, and we are proud to be the first caterer in Montreal that not only compost in our locale, but onsite as well. We are here to make a difference that goes beyond mediocrity, changing our society one meal at a time. With over 70 years of combined experience, you can be sure that we will push boundaries, support local suppliers, experiment with seasonal ingredients that hold exquisite presentations, and most importantly do everything to make it happen.



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CANAPÉS ●●●

JOE'S STONE CRAB 🌱🍷

Wild-caught blue crab with wasabi aioli served with mujool caviar, fresh cucumber and cilantro

SUSHI PIZZA 🌱🍷

Delicious crispy rice cake topped with crab remoulade, nori aioli and tobiko

SHRIMP ON TOAST 🌱🍷

Cajun shrimp, guacamole, Pico de gallo and crème fraîche served on a crispy tortilla

SEA SCALLOP +1\$ 🌱🍷

Seared scallop served with mujool caviar, yuzu juice with pink peppercorn

SALMON BURGER 🍷🍷

Wild-caught salmon made into a delicious patty served with pickled onion and cucumber, finished with yuzu peppercorn aioli and micro coriander.

ABURI SALMON 🌱🍷🍷

Organic salmon toro, nigiri, torched a la minute served with a drizzle of unagi sauce

TUNA TATAKI 🌱🍷🍷

Red tuna tataki with a crust of dukkah spice topped with a pear purée and truffled peach served in an Asian spoon

SALMON TARTAR 🍷

Salmon tartar with avocado mousse, marinated cucumber, mango, shallots and sambal oelek with citrus dressing served in a sesame cone

PORTUGUESE CROQUETTE 🍷

Classic Portuguese cod fritter served with a delicious homemade tartar sauce

CRAB BLT 🍷

Buttered pumpernickle toast served with a crab salad and crispy bacon bites

PULPO 🌱🍷🍷

Braised Spanish octopus served with black olives and confit tomatoes tapenade finished with rosemary and garlic extra virgin olive oil.

LOBSTER ROLL

Lobster salad served in a mini buttered hot dog bread with lemon juice, apple and our secret seasoning

THE CAVIAR 🍷

Classic blini served with homemade crème fraîche and caviar

SALMON KAMIKAZE 🍷🍷

Salmon, cucumber, avocado, spicy mayo, tempura crunch

SALMON CRUDO 🌱🍷🍷

Salmon crudo made with slice of organic salmon served with tobiko, pickled shallots, fresh cream, extra virgin olive oil and a touch of sweet miso sauce served in an Asian spoon

LOX 🍷

Homemade salmon gravlax served on a blini topped with fresh cream with everything bagel seasoning

OYSTER 🌱🍷

Classic oyster served with a passionfruit mignonette

🌱 = Vegan

🌾 = Gluten free

🍷 = Lactose free

Included in the:

● = Bronze ● = Silver ● = Gold

vegetarian + vegan

CANAPÉS ● ● ●

MARGARITA ARANCINI

Rice ball with basil and tomatoes with pesto aioli

PEKIN ROLL MOO-SHU

Chinese 5 spice crepe roll, with shredded mushroom, cucumber and carrots finished with homemade hoisin sauce.

IMPERIAL ROLL

Deep fried imperial roll made with seasonal vegetables and served with homemade plum sauce

BURRATA TART

Mini savoury tart served with burrata, taggiasche olives, sundried tomatoes and tear drop peppers

TRUFFLE MAC & CHEESE BALL

Truffle mac and cheese made with aged cheddar, provolone and parmesan served with a truffle aioli

OMG GRILLED CHEESE

Gouda cheese, caramelized onion, pickled mustard seeds in a marbled bread pressed into a delicious grilled cheese

THE V TOSTADA

Fried sweet potatoes with guacamole, salsa and crème fraiche served on a crispy tortilla

THE VEGAN MAKI

Vegan maki with carrots, sweet potatoes, sundried tomato pesto, pickled ginger and nori aioli served with fried shallots

FIG AND RICOTTA CROSTINI

Fig, ricotta and a drizzle of Quebec honey

COMPRESSED WATERMELON

Season watermelon with grated feta finished with basil oil

MINI PROVENCAL TART

Ratatouille tart served with seasonal vegetables

THE SPICY GRAPES


Grilled grape with jalapeno, horseradish aioli on a sweet potato chip

POLENTA CAKE

Polenta cake served with a truffle and mushroom duxelles

THE DATE

Date stuffed with blue cheese with a drizzle of Quebec honey

 = Vegan

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The meats

CANAPÉS ●●●

CHICKEN AND CILANTRO DUMPLING 🍷

Pan seared dumpling served with sambal and sweet honey sauce topped with toasted black sesame seeds and chives

MINI REUBEN SANDWICH 🍷

Mini buttered brioche bun with poppy seeds and onion served with Montreal classic smoked meat, melted provolone cheese finished off with our creamy Reuben sauce

STEAK FRITE 🌱 🍷

Homemade crostini served with a grilled hanger steak, Maldon sea salt and horseradish aioli

CAESAR TARTAR 🍷

AAA Angus beef tartare served with homemade Caesar vinaigrette, Parmigiano chunks, fried capers, homemade bacon jam served on a rosemary and garlic crouton

TRUFFLE AND FIG TARTAR 🌱 🍷

AAA Angus beef tartar with parmigiana chunk topped with caramelized fig jam and truffle aioli served on a parmesan crisp

SMOKED MEAT EGGROLL 🍷

Montreal classic smoked meat eggroll served with smoked mustard sauce

THE AMERICANO

Mini grass-fed beef sliders served with caramelized onion, shredded lettuce, aged cheddar and our secret homemade sauce

CHICKEN MAC SLIDER 🍷

Crispy free range chicken burger with pumpernickel bread served with pickles and spicy mayonnaise

PIGS IN A BLANKET

Mini pigs in a blanket à la merguez served with honey mustard sauce

KOREAN BEEF SKEWER 🌱 🍷 🍷

Classic beef skewer marinated in Gochujang sauce finished off with sesame seeds and chives

CHICKEN SKEWER 🌱 🍷

Grilled chicken skewer served with homemade tzatziki

THE FOIE GRAS 🍷 🍷

Foie gras tart served with seasonal jam topped with smoked salt

THE QC LAMB CHOP +3\$ 🌱 🍷 🍷

Grilled Quebec lamb chops served with a chimichurri sauce

DUCK MAGRET 🍷 🍷

Duck magret cooked sous vide served on a crostini with pickled mustard seeds and red onion jam

FOIE GRAS MAKI 🌱 🍷 🍷

Rice, nori and foie gras torched with smoked salt

BEEF CARPACCIO 🌱 🍷 🍷

AAA Aspen Ridge filet mignon thinly sliced served with fried shallots and sesame seeds seasoned with sesame oil, Maldon truffle salt finished with yuzu and ponzu sauce, cilantro micros served on an Asian spoon

HAM CROQUETTE 🍷

Ham croquette made with P.E.I. potatoes, prosciutto, pancetta and soppressata finished with a saffron aioli

PORK SPRING ROLLS 🍷 🍷

Pork fried spring rolls served with a sweet chili sauce

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Sit down meal

cold appetizers

AUTUMN SALAD ●●●

Heirloom beet salad, radicchio, Tuscan kale, fresh mint, basil, toasted pumpkin seeds, red grapes, and honey mustard vinaigrette

Add a warm goat cheese torched +4\$

Add a crispy walnut crusted warm goat cheese +7\$

RAINBOW SALAD ●●●

Rainbow Swiss chard, Chioggia beets, Watermelon radish, Fennel, Oranges, Fresh herbs finished with a champagne and tarragon vinaigrette

ITALIAN SALAD ●●●

Semi-dried cherry tomatoes, served with sundried tomatoes, Grilled nectarine, Baby gem, Watermelon radish, Heirloom tomatoes and Mosto cotto finish

CAESAR SALAD ●● OR +3\$

Artisanal lettuce, Garlic croutons, Crispy bacon bites, Shavings of parmesan finished with homemade Caesar dressing

Option to remove the bacon bites

FATTOUSH SALAD ●● OR +3\$

Mixed greens, cucumber, tomatoes, radishes, parsley, crunchy sumac pita chips finished with a pomegranate molasse

BUTTERNUT SQUASH CARPACCIO 🌱 ●●●

Butternut squash, Pickled mustard seeds, Candied pepitas, Chioggia beets, Watermelon radish finished off with extra virgin olive oil

VITELLO TONNATO ● OR +5\$

Thinly sliced Quebec veal served with fried capers and finished with a tuna and lemon aioli

BURRATA SALAD ● OR +4\$

Homemade Quebec burrata served with sundried tomatoes, Grilled nectarine, Baby gem, Watermelon radish, Heirloom tomatoes and mosto cotto finish

For guests with restrictions, our chef will create a seasonal market salad!

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pastas

STROZZAPRETI ● ● ●

Rosé alla vodka topped with oregano and garlic breadcrumbs

ORRECHIETTE ● ● ●

Green peas, Lemon zest and pesto ricotta salata

MEZZI PACCHERI ● ● ●

Pomodoro sauce and basil pesto finished with ricotta crema

STUFFED BRAISED BEEF RAVIOLLI ● ● OR +4\$

Demi-glaze and shavings of pecorino pepato

CASARECCE ● OR +5\$

Wild mushroom cream, Black truffle and parmesan

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hot appetizers

Butternut squash, sourdough croutons, aged goat cheese and smoked olive oil ●●●

Parsnip soup served with maple and bacon chutney ●●●

Carrot and ginger velouté served with sourdough crouton ●●●

Spanakopita served with fennel shavings and homemade tzatziki ●● OR +5\$

Salmon cake made with Yukon gold potatoes and served with yogurt and fresh herb aioli ●● OR +5\$

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main dishes

Fish

- › Cod loin served with celeriac purée and Mediterranean sauce ●●●
- › Salmon with carrot and ginger purée, pepper and olive sauce ●●●
- › Mahi mahi covered in spice crust served with pineapple, mango and coriander salsa ●● OR +4\$
- › Sea bass with pearl couscous, salsa cruda ● OR +5\$
- › Black cod with porcini crust, parsnip purée, shiitake mushrooms and miso sauce +5\$

Vegetarian / Vegan

- › Portobello mushrooms served with polenta steak and miso sauce 🌱
- › Cauliflower steak with shiitakes and pumpkin seeds with parsnip purée 🌱
- › Miso tofu steak served with celeriac purée

Meat

All our main courses are served with seasonal market vegetables with your choice of smashed garlic and rosemary roasted potatoes or potato purée

- › Braised Lamb Shank
- › Veal scaloppini ●●●
- › Veal Osso Bucco
- › Classic chicken supreme
- › Stuffed spinach chicken 🌱
- › Pork chops
- › Confit duck ●● OR +5\$
- › 36 hours AAA braised short rib, jus de cuisson ● OR +5\$
- › Quebec grain-fed veal chop ● OR +5\$
- › Rack of lamb provincial +5\$
- › AAA Aspen ridge filet mignon 8 oz +5\$

Options for sauce

- › Jus de cuisson
- › Grainy mustard Dijon sauce
- › Porto sauce
- › Red wine sauce
- › Tuscan style herb olive oil
- › Chimichurri sauce

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dessert

SORENTO ● ● ●
Lemon and meringue tart

SALTY CHOCOLATE ● ● ●
Dark chocolate, caramel, and fleur de sel tart

SUCCULENT BROWNIES ● ● ●
Chocolate fudge brownies made with love and lots of chocolate

FABULOUS ● ● OR +2\$
Perfect mix of chocolate textures and flavors: walnut biscuit, crispy praline, chocolate mousse and dark chocolate ganache

TEMPORARY ● ● OR +2\$
Chocolate from every angle. Chocolate biscuit, dark chocolate mousse, creamy milk chocolate and white chocolate mousse. Covered with blond chocolate

UNAVOIDABLE ● OR +2\$
Interesting fruity-chocolate-caramel trio - Duo of caramel and chocolate mousse, apple and pear compote and chocolate biscuit

TRIPLE TROUBLE ● OR +2\$
For chocolate lovers! Flourless chocolate biscuit, raspberry compote, whole raspberries and chocolate mousse, decorated with 70% dark chocolate

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kids meal

FIRST COURSE

**CRUDITÉS SERVED WITH
RANCH DRESSING**

SECOND COURSE

Choice of 1

**CLASSIC PASTA WITH
TOMATO SAUCE**

**CHICKEN FINGERS WITH
FRIES AND KETCHUP**

(Must be one choice for all the kids)

THIRD COURSE

**TRIPLE FUDGE BROWNIES SERVED
WITH CHOCOLATE COULIS**



Stations

STATIONS INCLUDED WITHIN
PACKAGES FOR SWAPS

1 COURSE = 5 CANAPÉS
= 1 FOOD STATION

OYSTER STATION

Choice of three (3) fresh seasonal oysters, opened to order. Served with tabasco and lemon, classic mignonette, tarragon & cucumber mignonette, passionfruit mignonette

POKE STATION

Grab and Go: A Hawaiian classic made with steamed sushi rice, seasoned with house rice vinegar and mirin, served with your choice of salmon, Korean chicken or miso tofu

Sides: Poke sauce, Wafu Sauce, Soya sauce and sesame seeds

Built your own poke station

Rice, edamame, pineapple, carrot, peppers, wakame, cucumber, lettuce, salmon, Korean chicken, miso tofu, sesame, poke sauce, gluten-free poke sauce, soya sauce

TARTARE STATION (CHOICE OF 2)

50 grams

› *Caesar Tartare*

AAA Angus beef tartare served with homemade Caesar vinaigrette, parmigiano chunks, fried capers, homemade bacon jam served on a rosemary and garlic crouton

› *Truffle and fig tartare*

AAA Angus beef tartar with parmigiana chunk topped with caramelized fig jam and truffle aioli served on a parmesan crisp

› *Classic Salmon Tartare*

Salmon tartar with avocado mousse, marinated cucumber, mango and citrus sauce

› *Beet Tartare*

Heirloom beet, sherry vinaigrate, with spicy pepper served on a homemade crostini





CEVICHE STATION

- › Scallop ceviche served with yuzu & ponzu juice, pink peppercorn, pickled shallots, cucumber and coriander, served on a seashell
- › White fish ceviche served with liche de tigre, Mango, Cucumber, Shallots and pink peppercorn
- › Corn and red pepper vegetable ceviche with coriander and lime juice

Serve your ceviche in a demi coconut! **+4\$**

JEAN-TALON MARKET STATION

Choice of 9 ingredients

- › Assortment of market lettuces, red cabbage, cherry tomatoes, cucumber, shaved carrots, beets, corn, pepper, feta, goat cheese, pita chips, sumac chickpeas, sunflower seeds, quinoa, dried cranberries, dried apricots, caramelized walnuts, caramelized pecans

Vinaigrettes: Champagne, Caesar, Pomegranate

HEALTH AND CO. STATION

- › Crudités cups served with homemade pepper hummus
 - › Israeli couscous salad made with celery, carrots, onions, dried raisins, fresh herbs
 - › Rainbow Swiss chard salad, fennel, oranges, fresh herbs, champagne and tarragon vinaigrette
 - › Fattoush salad made with radishes, tomatoes, lettuce and cucumbers
 - › Tuna salad served with ribbon pasta salad made with green peas, corn, carrots and peppers
-

SANDWICH STATION

Choice of 2 sandwiches (1.5 per person)

- › Porchetta sandwich served with with jardiniere and salsa verde (panini pressed)
- › Reuben sandwich made with buttered brioche bun served with Montreal classic smoke meat and melted provolone cheese finished off with our creamy Reuben sauce (panini pressed)
- › Grilled Portuguese Piri Piri chicken sandwich served with red onions and spicy mayonnaise
- › Vegetables sandwich made with eggplants and roasted peppers
Served with sea salt chips and mustard bar (3 types)



TACOS STATION

2 softshell flour taco per person served with tortilla chips

Choice of 2 types from the following:

Pulled pork Carnitas style

Grilled chicken thighs

Sweet potato (vegan)

Big Mac (ground beef, shredded lettuce, cheddar cheese and our secret sauce)

Smoked pastrami served with smoked mustard

Hot sauce bar – Assortment of 6 types of hot sauces

Condiment bar: Picco de Gallo, Salsa, Salsa verde, Sour cream, Coriander slaw,

Grilled pineapple

Gluten-free option available on request

GENERAL TAO STATION -

› Homemade general tao served with rice and green onions

Sides: Green onions, Sesames seeds

Tofu general tao available on request

DUMPLING STATION

Chicken and cilantro dumpling served with honey sambal sauce (6)

Vegetable dumpling served with sweet soy sambal sauce and black sesame seeds (3)

RAMEN STATION

Miso broth poured to order over an assortment of classic ramen, all served with nori, enoki mushrooms, marinated egg and classic noodles

› *Pork*

Katsu pork with Napa cabbage

› *Chicken*

Marinated and grilled chicken with homemade kimchi

› *Bulgogi tofu*

Classic tofu roasted bulgogi style

Sides: *Nori chips, fried shallots, soy sauce, gluten-free tamari sauce*

PAELLA STATION

Paella Valenciana made with piperade Español, shrimp, mussels, clams, chorizo, bomba rice, leeks, green peas, tomatoes, lemon

Vegetarian option: Farmers market vegetable paella with leeks, caramelized fennel, blistered tomatoes and lemon





MAC AND CHEESE STATION

Classic macaroni and cheese made with béchamel and gruyère, mozzarella cheese, topped with homemade breadcrumbs and served with our company's little "twists"
Choice of two (2)

› *The Main*

House smoked meat, sharp cheddar, caramelized onions Parmentier
Candied leeks, homemade Pancetta, Brie cheese

› *The Alba*

Truffle, Parmesan, Wild mushrooms

› *"Big Mac"*

Special sauce, Ground meat, Cheddar cheese

› *The Big Ham*

Home smoked and braised ham, Pickle, Maple and Bacon

› *Galvaude*

Peas, Roasted Chicken

› *Lobster*

Quebec Lobster, Mornay à la bisque, Chervil +\$5



POUTINE STATION (CHOICE OF 1)

› *Classic Poutine*

French curd cheese, Homemade fries and Classic brown gravy

› *Greek Poutine*

Feta, Tzatziki, Fresh herbs

› *Big Mac Poutine*

Special sauce, Ground meat and Cheddar

› *Lobster poutine +4\$*

Quebec lobster, Mornay bisque style, Chervil

› *Foie Gras Poutine + 4\$*

Foie gras sauce, Cheese curds, Shaved foie gras



GRILLED SATAY STATION

(2 skewers per person)

All skewers served with carrots and daikon salad

- › Korean beef skewer marinated with Gochujang
 - › Pork barbecue skewer
 - › Grilled chicken skewer served with homemade tzatziki sauce
-

SLIDERS STATION (CHOICE OF 2)

Upgrade to full size slider **+4\$** (75 grams)

› *Classic Beef*

Brioche roll, chuck & short rib patty, aged smoked cheddar, bacon, aioli

› *Middle Eastern Lamb*

Lamb patty, Pomegranate molasses glaze, Goat cheese, Harissa yogurt, Pickled radish

› *Fried Chicken*

Crispy buttermilk fried chicken thighs, Creamy coleslaw, Sambal infused honey, Lemon mustard aioli

› *Smoked Pulled Pork*

Brioche bun, pickled red cabbage & carrots, Smoked pulled pork, Chipotle aioli

› *Grilled eggplants and roasted peppers (vegetarian)*

Harissa eggplants, Roasted red peppers, Arugula, Balsamic glaze

Sauce bar served with homemade creamy coleslaw and dill pickles

Spicy mayonnaise, Ketchup, Mustard, Classic mayonnaise, BBQ sauce

Add Himalayan Sea salt chips bar **+3\$**

Add a waffle fries bar **+5\$**

PASTA STATION

Choice of 2 type of pasta from the following:

› *Casarecce*

Wild mushroom cream, black truffle and parmesan

› *Strozzapreti*

Rosé alla vodka topped with oregano and garlic breadcrumbs

› *Orrechiette*

Green peas, lemon zest and pesto ricotta salata

› *Mezzi Paccheri*

Pomodoro sauce and basil pesto finished with ricotta crema



RAVIOLI STATION +2\$ PER PERSON

Homemade ricotta ravioli served with lemon, Butter, Sage and Green pea
Stuffed beef cheek raviolis served with demi-glaze and shavings of pecorino pepato

GRAZING STATION +3\$ PER PERSON

Treat your senses to an array of expertly crafted creations. A feast of artfully arranged gourmet cheeses (brie, Beemster, port Guinness, parmesan, Manchego, buffalo knots), fresh fruits, charcuterie, dry fruits, assortment of nuts, fresh bread and assortment of crackers

SUSHI STATION +3\$ PER PERSON

5 per person

- › Assortment of fresh sushi, nigiris and makis made by our chef
- Sides: wasabi, ginger, soya and gluten-free tamarin sauce
Add a sushi chef behind your station + 250\$
-

KEBAB STATION +2\$ PER PERSON

Beef, Lamb or Chicken kebab (2 per person) served with fattoush salad made with radishes, tomatoes, lettuce and cucumbers and tabbouleh salad made with parsley, tomatoes, onions and lemon
Sauce bar: hummus, Garlic aioli, Baba ghanoush

RISOTTO STATION +2\$ PER PERSON

Choice of 1 from the following served in a parmesan wheel:

- › Truffle mushroom risotto
 - › Carrot and Mascarpone risotto
 - › Lemon and Green pea risotto
-

BAO BUN STATION +2\$ PER PERSON

Steamed bao bun (2 per person) served with glazed pork belly, Pickled slaw and Sweet soy sauce

GASPÉSIE STATION +6\$ PER PERSON

Shrimp and lobster roll, Boston salad, Celery and Fresh herbs
Cabbage salad
Salt potato chips





LAMB CHOP STATION +3\$ PER PERSON

Québec lamb chops (2 per person) marinated with fresh herbs and confit garlic, sliced and served with salsa verde, Homemade yogurt

FILET MIGNON STATION +6\$ PER PERSON

(60 grams per person)

AAA filet mignon, seared and served medium rare, with roasted smashed potatoes and red wine sauce

TOMAHAWK STATION +13\$ PER PERSON

Tomahawk steak hanged and flambéed by the chef behind the station!

BUILD YOUR OWN SEAFOOD STATION +15\$ PER PERSON

Choose of 3 from the following selection:

› *Seabass "HALO"*

Seabass crudo served with leche de Tigre made with coco, cilantro, parsley, ginger, garlic, mango, cucumber, pink peppercorn, lime juice

› *Scallop Carpaccio*

East Coast scallops served leche de tigre, brunoise of mango and cucumber, coriander, fresh lime juice finished with apple cider vinaigrette

› *Fresh Oysters*

Freshly shucked oysters with seasonal varieties served on ice with seasonal mignonette trio, Tabasco and lemon

› *Pulpo*

Grilled octopus, Green peas, Red onions, Cherry tomatoes, Smashed roasted potatoes, Saffron aioli and finished with rosemary and garlic olive oil

› *Butterfly Jumbo Shrimps*

Served with homemade garlic lemon and butter sauce

› *Lobster Tail + MARKET PRICE*

Garlic lemon and butter sauce

All items are subject to change based on availability





dessert stations ●●●

1 COURSE = 5 CANAPÉS = 1 FOOD STATION

BOMBOLONI STATION

A classic Italian delicacy, freshly baked and stuffed to order with your choice of filling

Choice of fillings: Classic custard cream, chocolate, dulce de leche, or seasonal fruit compote

GELATO STATION

Homemade Italian gelato made with extra love! Choice of 4:

Flavors: hazelnut, pistachios, chocolate, vanilla, raspberry, lemon and mango

RUSTIC STATION

Vanilla cake pop

Triple fudge brownies

Verrine of cheesecake

Sorento lemon and meringue tart

Assortment of homemade cookies

Buttermilk caramel and red velvet cupcakes

Dark chocolate mousse, caramel and fleur de sel

Classic tiramisu verrine made with whipped mascarpone, coffee, biscuit de Savoie, cocoa

FRUIT STATION

Assortment of fresh seasonal fruits ready to be enjoyed!

CHOCOLATE SMASH STATION

Give your guests the chance to show us their artistic side with this paint and smash chocolate station! Accompanied by 4 different edible paint colors, showcase your art through chocolate!

DONUT WALL + RENTAL OF THE WALL (\$)

Assortment of donuts including blueberry dark chocolate, cinnamon sugar, Oreo, coconut, Nutella banana, London fog, cookie dough and blood orange pistachio

CHOCOLATE SMASH STATION +4\$ PER PERSON

Flavors: Orange zest, ricotta, Nutella, chocolate chip and pistachio



graduation menu

CANAPÉS – selection of 3 from the following list

SHRIMP ON TOAST

Cajun shrimp, guacamole, Pico de gallo and crème fraiche served on a crispy tortilla

PORTUGUESE CROQUETTE

Classic Portuguese cod fritter served with a delicious homemade tartar sauce

CRAB BLT

Buttered pumpkin toast served with a crab salad and crispy bacon bites

THE CAVIAR

Classic blini served with homemade crème fraiche and caviar

LOX

Homemade salmon gravlax served on a blini topped with fresh cream with everything bagel seasoning

IMPERIAL ROLL

Deep fried imperial roll made with seasonal vegetables and served with homemade plum sauce

THE V TOSTADA

Fried sweet potatoes with guacamole, salsa and crème fraiche served on a crispy tortilla

COMPRESSED WATERMELON

Season watermelon with grated feta finished with basil oil

MINI PROVENCAL TART

Ratatouille tart served with seasonal vegetables

THE SPICY GRAPES

Grilled grape with jalapeno, horseradish aioli on a sweet potato chip

POLENTA CAKE

Polenta cake served with a truffle and mushroom duxelles

THE DATE

Date stuffed with blue cheese with a drizzle of Quebec honey

CHICKEN AND CILANTRO DUMPLING

Pan seared dumpling served with sambal and sweet honey sauce topped with toasted black sesame seeds and chives

CHICKEN SKEWER

Grilled chicken skewer served with homemade tzatziki

HAM CROQUETTE

Ham croquette made with P.E.I. potatoes, prosciutto, pancetta and soppressata finished with a saffron aioli

PORK SPRING ROLLS

Pork fried spring rolls served with a sweet chili sauce



SIT DOWN MEAL

cold appetizers

AUTUMN SALAD

Heirloom beet salad, radicchio, Tuscan kale, fresh mint, basil, toasted pumpkin seeds, red grapes, and honey mustard vinaigrette

Add a warm goat cheese torched +4\$

Add a crispy walnut crusted warm goat cheese +7\$

RAINBOW SALAD

Rainbow Swiss chard, Chioggia beets, Watermelon radish, Fennel, Oranges, Fresh herbs finished with a champagne and tarragon vinaigrette

ITALIAN SALAD

Semi-dried cherry tomatoes, served with sundried tomatoes, Grilled nectarine, Baby gem, Watermelon radish, Heirloom tomatoes and Mosto cotto finish

BUTTERNUT SQUASH CARPACCIO 🌱

Butternut squash, Pickled mustard seeds, Candied pepitas, Chioggia beets, Watermelon radish finished off with extra virgin olive oil

main course

Choice of 2 main courses

Salmon served with carrot and ginger purée, Pepper and Olive sauce, market vegetables

Chicken supreme served with grainy Dijon mustard sauce, potato purée, market vegetables

Braised lamb shank served with jus de cuisson, orange 3 remolata, mashed potatoes and seasonal vegetables

Veal scallopini served with creamy wild mushroom sauce, roasted potatoes, market vegetables

Portobello mushrooms served with polenta steak and miso sauce 🌱

Cauliflower steak with shiitakes and pumpkin seeds with parsnip purée 🌱

desserts

SORENTO

Lemon and meringue tart

SALTY CHOCOLATE

Dark chocolate, caramel, and fleur de sel tart

SUCCULENT BROWNIES

Chocolate fudge brownies made with love and lots of chocolate

conferences

BREAKFAST BUFFET

Our breakfast buffet includes 2 portions per person, with your choice of 3 varieties.

Choice of 3 items from the following:

- Platter of fresh fruits or individual fruit cups
- Assortment of pastries including croissant, chokolatine, almond croissant
- Yogurt parfait (yogurt, agave, granola, berries, and Quebec maple syrup)
- Morning bread with lemons and sunflower seeds
- Open faced cream cheese bagel (top it off with smoked salmon, capers and pickled onions **+3\$**)
- Waffles with garnish on the side: Whipped cream, maple syrup, chocolate coulis caramel coulis, fresh strawberries **+5\$**

LUNCH BUFFET

All of our lunch buffets are served with bread, grilled vegetable platters and homemade focaccia with rosemary and garlic

Choice of 1 salad

ITALIAN SALAD

Italian-style garden salad with cucumber, tomatoes, carrots, olives and Italian vinaigrette

AUTUMN SALAD

Heirloom Beet Salad, Radicchio, Tuscan Kale, Fresh Mint, Basil, Toasted Pumpkin Seeds, Red Grapes, and Honey Mustard Vinaigrette

RAINBOW SALAD

Rainbow Swiss Chard, Chioggia Beets, Watermelon Radish, Fennel, Oranges, Fresh Herbs, served with a Champagne Tarragon Vinaigrette

CESAR SALAD

Homemade lettuce, garlic croutons, crispy bacon bites, parmesan shavings and homemade Caesar dressing. Ability to remove bites of bacon

FATTOUSH SALAD

Mix of green vegetables, cucumbers, tomatoes, radishes, parsley, crispy sumac pita chips, all served with pomegranate molasses

GREEK SALAD

Tomatoes, cucumbers, onions, black olives, feta cheese, salt and olive oil

conferences

Choice of 1 pasta

CAVATELLI

Creamy Alfredo Sauce and Black Pepper

MEZZI PACCHERI

Pomodoro sauce and basil pesto, with ricotta cream

PENNE

Rosé alla vodka topped with oregano and garlic breadcrumbs

MANICOTTI

with classic tomato sauce

Choice of 2 proteins

Chicken cutlet with tomato sauce and mozzarella au gratin

Supreme of Portuguese chicken served with roasted potatoes

Salmon steak served with salsa cruda

Beef kebab served with mint yogurt

Korean beef kebab with gochujang marinade

Cauliflower steak served with shiitakes mushrooms and miso glaze

Miso tofu steak served with celeriac puree

Portobello mushrooms served with polenta steak and miso sauce

Choice of 2 desserts

Assortment of powdered donuts

Mini lemon and meringue tartlet

Mini dark chocolate, caramel and fleur de sel tartlet

Homemade cannolis with pistachios and orange zest

Gluten-free and vegan brownies

Red velvet and caramel cupcakes

SNACKS

- › Milk chocolate and red velvet muffins
- › Fudge brownies
- › Crudités cup served with beet hummus
- › Bag of individual popcorn (butter, BBQ or cheese)
- › White chocolate energy ball
- › Triple chocolate cookies
- › Homemade granola bar



lunch boxes

All our lunchboxes are served with 2 seasonal salads, Quebec cheese, fresh fruits and the chef's choice of dessert.

CHICKEN SANDWICH

Grilled chicken breast sandwich served with tomatoes, lettuce and fresh herbs aioli

CHICKEN WRAP

Crispy chicken wrap served with honey mustard sauce

SALMON SANDWICH

Salmon patty sandwich served with coleslaw, toasted sesame seeds and spicy teriyaki aioli

PULLED PORK SANDWICH

Quebec pulled pork sandwich served with homemade ham, roasted onions, smoked mustard, pickles and coleslaw

SMOKED MEAT

Pressed rye bread served with Montreal smoked meat, swiss cheese and Thousand Island dressing

VEGETARIAN SANDWICH

Grilled eggplant sandwich served with dried tomatoes, basil, arugula, olive tapenade and goat cheese

VEGAN SANDWICH

Falafel sandwich served with marinated turnip, spinach, shallots, mint and tahini aioli

POLICIES & PROTOCOLS

- A complimentary tasting for two is included following the signing of the venue's leasing contract.
Additional fees may apply should more guests attend the tasting or additional tastings be required.
- The "Catering Final Document" and "Caterer Proposal", which include the selected menu, guest count and any additions to the selected turnkey package, must be signed and returned no later than 14 days from the event date.
- All allergies, food restrictions and meal selections must be communicated no later than 14 days from the event date.
- The final guest count is required 14 days before the event. The final guest count cannot be reduced past this point.
- 1 course or 5 canapés can be exchanged for a food station (value of 15\$ or less).
- A cake cutting fee of 2.50\$ per person is applicable for external wedding cakes.
- A service fee is applicable for external food when our services are required (i.e. service, plating, set up/clean up, reheating, etc.).
- A 700\$ decor and styling fee is applicable for every food station added to a package.
- Additional labour fees may apply for banquets and receptions held on both the main floor and the mezzanine.

Applicable hourly rates are as follows:

Wait Staff: 38\$/hour, minimum 3 hours/staffer

Maître D: 50\$/hour, minimum 3 hours/staffer

BREAKDOWN OF PACKAGES

PACKAGES	GRADUATION BANQUET PACKAGE	BRONZE WEDDING/BANQUET PACKAGE	SILVER WEDDING/BANQUET PACKAGE	GOLD WEDDING/BANQUET PACKAGE
Number of main course included	2 choices	2 choices	3 choices	3 choices
Staff Ratio	1/20 including MD	1/20 including MD	1/17 including MD	1/15 including MD

TIMELINE AND SERVICE DETAILS

Please note a minimum of 40 minutes is required for each course (service, eating, clearing).

GUEST COUNT	200 guests or less	300-400 guests	400-500 guests	500 guests or more
*TIME REQUIRED PER COURSE	40 minutes	45 minutes	50 minutes	55 minutes

**This is an approximate time to assist in creating your detailed timeline.*

We cannot confirm exact timing required as each event is different based on a variety of factors.

*Looking forward
to serving you.*

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