

Number one \$15 / pers.

Raw vegetables with spinach dip
 Choice of 2 tossed salads
 Egg salad mini pitas
 Roast beef on homestyle toast squares
 Tuna rolls
 Ham and brie on panini
 Canadian cheddar cheese
 Dessert selection

Number two \$15 / pers.

Raw vegetables with spinach dip
 Choice of 2 tossed salads
 Ham and brie on panini
 Roast beef on bread baguette
 Olive and grilled vegetable bread
 Selection of Canadian cheeses
 Dessert selection

Terrines and pâtés \$22.50 / pers.

Raw vegetables with spinach dip
 Choice of 2 salads
 Pâté in pastry crust
 Pheasant pâté with pistachios
 Country style pâté
 Rillettes du Mans
 Vegetarian terrine with chive sauce
 Terrine bourguignonne
 Basket of bakeshop breads
 Antipasti of grilled vegetables and pistou (basil, garlic, olive oil)
 Onion jam
 Homestyle condiments and pickles
 Platter of cheeses
 Dessert selection

Country-style \$17.50 / pers.

Raw vegetables with spinach dip
 Choice of 2 tossed salads
 Platter of cold cuts
 (smoked ham, smoked turkey, roast beef, grilled chicken)
 Condiment selection
 (Dijon mayonnaise, mustard and pickles)
 Bakery bread
 Sliced cheddar cheese
 Dessert selection

Hearty mixed salads (Add \$2 or \$4.25 / person)

Salade grecque
 Cœurs d'artichauts et cœurs de palmiers
 Couronne d'endives et cresson, vinaigrette au bleu
 Crevettes de Matane à l'orange et au basilic
 Légumes grillés et réduction de balsamique

Mixed salads (Included or \$3.00 / person)

Laurentian greens with balsamic vinaigrette
 Potatoes and roasted garlic
 Parsleyed carrot
 Red cabbage with raspberry vinegar
 Crunchy cucumber with dill
 Rice and green bean
 Tabbouleh
 Rotini pasta with pesto and tomatoes

À la carte

Soft drinks - sodas \$1.50 / each
 Bottled water \$1.50 / each
 Perrier \$2.00 / each
 Disposable tablecloths \$1.00 / person
 Delivery (cost may vary according to mileage) \$10.00
 Ice \$3.00 / bag

(Minimum of 10 persons)

Cold Buffet \$16

Raw vegetables with spinach dip

Two choices from the salads suggested below:

Tabbouleh

Greek salad

Carrot salad with red wine and shallot vinaigrette

Mesclun and seasonal vegetables, balsamic vinaigrette

Panini with herbs, olive oil and prosciutto

Country-style bread with roasted tofu marinated in balsamic vinegar,
soy sprouts and lettuce

Pita with grilled vegetables

Cheddar duo

Dessert assortment

De luxe cold buffet \$25 (Minimum of 20 persons)

Assortment of raw vegetables: Carrots, broccoli, radishes, sweet
peppers, cauliflower, celery, cherry tomatoes

Shrimp salad with orange and basil

Endive salad with blue cheese d'Auvergnes and walnuts

Potato salad with roasted garlic

Mesclun with olive oil and lemon juice dressing, balsamic vinegar dressing

House-smoked salmon on mirror

Creamy chive dressing

Mussels à la créole

Assortment of cold cuts: Smoked turkey, ham, grilled chicken,
roast beef, roast duck breast, mortadella, prosciutto

Focaccio with grilled vegetables | Pita with lime-infused crab

Tuna roll | Country-style bread with ham and Swiss cheese

Selection of terrines and pâtés | Regional cheeses

Basket of bakeshop breads

Fruit salad | Assortment of desserts

For any menu exchanges or replacements, charges of \$1.50 will be applied

Delivery minimum \$10 depending on mileage

Sunny buffet \$17.50

Raw vegetables with spinach dip

Two choices from the salads suggested below:

Fennel salad with orange

Mesclun and seasonal vegetables, balsamic vinaigrette

Salad of cherry tomatoes and bocconcini with pesto

Red cabbage salad with raspberry vinegar

Tabbouleh with fresh mint

Focaccia with olives, chèvre cheese and cucumbers

Pita with guacamole

Grilled chicken roll

Baguette bread with roast beef, onions, pickles and lettuce

Cheese plate:

Cheddar, brie, Danish blue, grapes and an assortment of nuts

Dessert assortment

Le Montagnard 19.50 \$

Potato salad with roasted garlic

Mesclun and seasonal vegetables with balsamic vinaigrette

Greek salad

Salad of artichoke hearts and hearts of palm with rice vinegar

Sandwich with tuna, hard-boiled eggs, tomatoes and lettuce

Bagel with smoked salmon

Roll with tuna, julienned carrots and lettuce

Assortment of cold meats, pickles and condiments

Regional cheeses, basket of bakeshop breads

À la carte

Pasta salad with fresh tomatoes and pesto \$2

Shrimp salad with orange and basil \$2.50

Rice salad with tuna \$2

Grilled vegetable salad with balsamic vinaigrette and

parmesan curls \$2.50

Tabbouleh \$2

Soft drinks – sodas \$1.50 / each

Perrier \$2 / each

Mineral water \$1.50 / each

San Pellegrino \$6.50 per unit

Coffee \$1.50 / each

Ice \$3 / bag

Disposable tablecloths \$1 / pers.