

# 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.



# *the breakfast packages*

Minimum of 10 person per package is required.

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## **THE EARLY BIRD**

- 1 mini chocolate
  - 1 mini croissant
  - 1 mini seasonal muffin
  - 1 fruit brochette
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## **THE SUNSHINE**

- 1 mini chocolate
  - 1 mini croissant
  - 1 mini seasonal muffin
  - 1 yogurt with fresh fruits and house granola
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## **THE MONTREALER**

- 2 muffins or pastries
- 1 fruit brochette
- Bagel with smoked salmon, whipped cream cheese and pickled red onions
- 1 energy ball



🌱 = Vegan

🌿 = Vegetarien



= Gluten free



= Lactose free



= No chef required



= Hot canapé



= Contains nuts



# à la carte

Minimum of 20 per item is required.

## BAGEL WITH SMOKED SALMON

whipped cream cheese & pickled red onions



## EGG MUFFIN BLT

Lettuce, tomato, bacon

## AVOCADO TOAST

with gluten free bread

## ENERGY BALL

Dried apricots, dried figs, cranberries, nut butter, maple quinoa and flax seeds

## YOGURT PARFAIT

Yogurt, granola, berries and maple syrup

## PASTRIES

Croissant, chocolatines, muffins

## MUFFIN FLAVORS :

Lemon & Cranberry  
Oatmeal & Raisin

## SEASONAL FRUIT BROCHETTES

Melon, strawberries, pineapple, grapes



## COOKIES

Chocolate chip

White Chocolate & Cranberry

## MATCHA SQUARES

Made with coconut and maple syrup

## FRUIT SPRING ROLL WITH CHOCOLATE DIP

Seasonal fruits

## APRICOTS

Dipped in milk chocolate

## WAFFLE POP

Salted Caramel

Oreo

## CLASSIC WAFFLE

Served with maple syrup

## HOMEMADE CHIPS

- Salt and vinegar
- Ketchup
- Sea salt

## POPCORN

- Maple syrup
- Cheddar
- Nature Popcorn



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## RAW JUICE 🌱 🥛

*Please note there is a fee if the bottles do not get returned*

The Detox: lemon, kale, pineapple, ginger, apple, orange juice

The Verger: Local Quebec apple juice

The Sunkissed: Fresh orange juice

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## PLATTER OF ARTISANAL CHEESES

served with crackers and grapes

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## MARKET VEGETABLES SERVED WITH HOUSE HUMMUS

Carrot, celery, cherry tomato, cucumber

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## CHEF'S CHOICE OLIVES

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## CHARCUTERIE PLATTER

Cold cuts including prosciutto, assortment of homemade salami served with olives, grilled artichokes and sliced baguette



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# SALADS

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## MILLENNIUM 🌱🥛🥜

Braised lentils, cherry tomatoes, red onions, roasted carrots, marinated beets, watercress, almonds served with vegan sour cream and dill dressing

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## SANTORINI 🌱

Lemon marjoram roasted chicken in a bed of shredded Romain lettuce with cucumber, kalamata olives, vine tomatoes, feta crumble, red onions served with our house made tzatziki honey marjoram vinaigrette

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## TENDANCE 🌱

Confit turkey breast with Romain lettuce, cotija cheese, cherry tomatoes, black beans, corn, avocado, corn tortilla crisps served with a creamy cilantro lime dressing

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## ZOODLES 🌱🥛🥜

Marinated tofu with marinated zoodles, sesame seeds, corn, shredded cabbage, pickled carrots, pumpkin seeds, baby spinach, cashews served with a sesame sweet chili dressing

*Option to replace tofu with salmon*

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## CHOUX 🥛🌱

Seared tuna with shredded Brussel sprouts, arugula, crumbled egg, tomato, cucumber, fried chickpeas, carrots, radish, olives, hummus served with a sweet sherry tarragon dressing

## LA CHÈVRE

Pickled beets, quinoa, roasted squash, edamame, carrots, mix lettuce, red onion, pumpkin seeds and goat cheese artichoke croquettes

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## POKE 🥛

Served with pineapple, seaweed, shredded marinated carrots and purple cabbage, sesame and a choice of:

Miso tofu  
Salmon tartar  
Korean chicken

*Tamari dressing for Gluten Free Option*



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# LUNCH BOXES

*All our lunch boxes come with cheese, fresh fruits and crackers*

## CARNIVORE

- Slow roasted beef shoulder, pickled red onions, water cress, tomato and our creamy horseradish dressing on ciabatta bread
- Shredded cabbage with white wine vinegar
- Couscous salad
- Caramel donut

## VEGETARIAN

- Fried tofu, homemade wafu, marinated vegetable and coriander salad, served on a flat bread
- Shredded cabbage with white wine vinegar
- Cucumber, lemon, parsley, couscous, diced tomato, salad
- Classic vegan brownie

## POULTRY

- Roasted chicken thighs, shredded carrots, pickled cucumber, coriander and a spicy sesame mayo baguette bread
- Lentil salad
- Arugula, cherry tomato and cucumber salad
- Hazelnut donut

## VEGAN

- Vegan tortilla wrap with lentils, black beans, avocados, red pepper, cilantro, cumin vinaigrette
- Couscous salad
- Cherry tomatoes, cucumber and chickpea salad
- Classic vegan brownie

## THE SEA

- Oven roasted lemon pepper salmon, house tartar sauce, tomato, Boston lettuce and marinated red onion
- Shredded cabbage with white wine vinegar
- Chickpea cucumber, cherry tomato and olive salad
- Red velvet cupcake

## GLUTEN FREE

- Sliced roasted chicken served with a creamy dill dressing on a gluten-free bagel
- Shredded cabbage with white wine vinegar
- Cucumber and chickpea salad
- Passionfruit macaron

*Possibility of changing the dessert for fresh fruits at no additional cost*

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# Beverage packages

All our packages include compostable cups and urns.  
The beverage packages are the best way to head towards a greener world.

## ONE SIP AT A TIME PACKAGE

Coffee, tea and infused water for a full day

## GO GREEN PACKAGE A

Coffee, tea, orange juice for the morning and infused water for a full day

## GO GREEN PACKAGE B

Coffee, tea, lemonade for the lunch and infused water for a full day

*Please note all packages require staffing*



# à la carte

Coffee with sugar, milk and compostable cups

Tea with sugar, milk and compostable cups

Eska water bottles 500 ml

Individual sparkling Eska bottles 355 ml

## INDIVIDUAL OASIS JUICES 300 ml

Orange

Apple

## INFUSED WATER

Watermelon, red fruits, basil

Lemon, mint, cucumber

## SOFT DRINKS

Coke, Diet Coke, Sprite, Sprite Zero,  
Ginger ale, Club Soda

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*Looking forward  
to serving you*

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∞

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