

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.





2 0 2 3 P A C K A G E S

BRONZE 95\$ per person
3 course meal
Bread and butter
Coffee and tea
Service staff for 8 hours

SILVER 120\$ per person
4 canapés per person
3 course meal
Bread and butter
Coffee and tea
Service staff for 8 hours

GOLD 140\$ per person
4 canapés and 1 food station
(station at a value of 12\$ or replace with 3 canapés)
3 course meal
Bread and butter
Coffee and tea
Service staff for 9 hours
All extras in the menus are included within the gold package



seafood

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 fraiche 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 fraiche 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

 = Delivery with NO chef



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

 = Gluten free

 = Lactose free

 = Delivery with NO chef

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

 = Vegan

 = Gluten free

 = Lactose free

 = Delivery with NO chef



Sit down meal

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

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

Option to remove the bacon bites

BUTTERNUT SQUASH CARPACCIO 🌱

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

SCALLOP CARPACCIO +5\$

East Coast scallops served leche de tigre, Brunoise of mango and cucumber, Coriander, Fresh lime juice finished with apple cider vinaigrette

BURRATA SALAD +4\$

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

SEABASS "HALO" +7\$

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

PULPO + 10\$

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

MISO EMULSION +5\$

Salmon crudo made with slice of organic salmon served with tobiko and mujol caviar, Fresh micro herbs, Pickled shallots, Fresh cream, Extra virgin olive oil and a touch of sweet miso sauce

BEEF TATAKI +7\$

Seared AAA filet mignon thinly sliced topped with pickled enoki mushrooms finished with a ponzu sauce

VITELLO TONNATO +5\$

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

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



pastas

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

STUFFED BRAISED BEEF RAVIOLLI

Demi-glaze and shavings of pecorino pepato



main dishes

Fish

- › Salmon with carrot and ginger purée, pepper and olive sauce
- › Sea bass with pearl couscous, salsa cruda +5\$
- › Black cod with porcini crust, parsnip purée, shiitake mushrooms and miso sauce +6\$

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

- › 36 hours AAA braised short rib, jus de cuisson +5\$
- › AAA Aspen ridge filet mignon 8 oz +10\$
- › Quebec grain-fed veal chop +10\$
- › Braised Lamb Shank
- › Rack of lamb provincial +7\$
- › Stuffed spinach chicken 🌱
- › Confit duck +5\$
- › Veal scaloppini

Options for sauce

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



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

Perfect mix of chocolate textures and flavors: walnut biscuit, crispy praline, chocolate mousse and dark chocolate ganache

TEMPORARY

Chocolate from every angle. Chocolate biscuit, dark chocolate mousse, creamy milk chocolate and white chocolate mousse. Covered with blond chocolate

UNAVOIDABLE +2\$

Interesting fruity-chocolate-caramel trio - Duo of caramel and chocolate mousse, apple and pear compote and chocolate biscuit

MAMA MIA +2\$

Surprising with its frank and daring flavors. Breton short-bread, lime and basil ganache and raspberry mousse

TRIPLE TROUBLE +2\$

For chocolate lovers! Flourless chocolate biscuit, raspberry compote, whole raspberries and chocolate mousse, decorated with 70% dark chocolate

PRUNELLE +3\$

A cheesecake that stands out and with a very local twist! Genoise with buckwheat flour, fresh Brebiole mousse (cheese) with sage and plum compote



Stations

OYSTER STATION - 12\$ PER PERSON

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

POKE STATION - 9\$ PER PERSON

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 12\$ per person

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)

9\$ per person for 50 grams or 14\$ per person for 90 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 (vegetarian)*

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





CEVICHE STATION - 15\$ PER PERSON

- › 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 - 15\$ PER PERSON

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 - 15\$ PER PERSON

- › 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 - 10\$ PER PERSON

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)



GRAZING STATION - 18\$ 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 - 18\$ PER PERSON

6 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\$!
-

GENERAL TAO STATION - 12\$ PER PERSON

- › Homemade general tao served with rice and green onions
- Sides: Green onions, Sesames seeds
Tofu general tao available on request
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DUMPLING STATION - 9\$ PER PERSON

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 - 12\$ PER PERSON

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 - 14\$ PER PERSON

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





GRILLED SATAY STATION - 12\$ PER PERSON

(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 - 12\$ PER PERSON (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 - 12\$ PER PERSON

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 - 15\$ 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



TACOS STATION - 12\$ PER PERSON

2 softshell flour taco per person served with your choice of grilled hanger steak (+2\$), grilled chicken thighs, pulled pork Carnitas style, Matane shrimps, white fish or sweet potato served with tortilla chips

Hot sauce bar – Assortment of 6 types of hot sauces

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

Gluten-free option available on request

KEBAB STATION - 16\$ 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 - 15\$ 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 - 14\$ PER PERSON

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

GASPÉSIE STATION - 19\$ PER PERSON

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

MAC AND CHEESE STATION - 12\$ PER PERSON

Classic gruyère & white aged cheddar cheese bechamel served with your choice of 3 toppings

- › Bacon Crumble
- › Onion Marmalade
- › Pickled Jalapeño
- › Truffle Oil
- › Chili Oil
- › Homemade Chutney





MAC AND CHEESE STATION - 12\$ PER PERSON

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 -12\$ PER PERSON (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



LAMB CHOP STATION - 16\$ 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 - 20\$ PER PERSON

(60 grams per person)

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

TOMAHAWK STATION - 28\$ PER PERSON

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

BUILD YOUR OWN SEAFOOD STATION

2 choices = 20\$ per person

Add an extra choice + 7\$

› *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

BOMBOLONI STATION - 8\$ PER PERSON

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 - 10\$ PER PERSON

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

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

RUSTIC STATION - 15\$ PER PERSON

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 - 12\$ PER PERSON

Assortment of fresh seasonal fruits ready to be enjoyed!

CHOCOLATE SMASH STATION - 15\$ PER PERSON

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 + 6\$ PER DONUT + 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

CANNOLI BAR - 9\$ PER PERSON

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

à la carte

SALTY SNACKS PASSED - 7\$ EACH

› *Reuben Sandwich*

Mini buttered brioche bun served with Montreal classic smoke meat and melted provolone cheese finished off with our creamy Reuben sauce

› *Classic Poutine*

French curd cheese, Homemade fries and Classic brown gravy

› *Beef Sliders*

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

› *Grilled Cheese*

Gouda cheese, caramelized onion, homemade pickled mustard seeds all pressed together

› *Tacos*

Softshell flour taco per person served with your choice of grilled hanger steak (+2\$), grilled chicken thighs, pulled pork Carnitas style, Matane shrimps, white fish or sweet potato

› *Porchetta Sandwich*

Porchetta sandwich served with with jardiniere and salsa verde (panini pressed)

SWEET BITES - 5\$ EACH

Homemade ricotta cannolis (flavor of your choice)

Portuguese maple natas

S'mores bar

Donuts

Ice cream sandwich (requires a freezer on site)

Deep fried Oreos (requires a fryer on site)

Deep fried Mars bar (required a fryer on site)

bar options

REGULAR OPEN BAR SERVICE

45\$ per person

SPIRITS

- › Ketel One
- › Tanqueray
- › Captain Morgan (White + Spiced)
- › Tequila 1800 Silver
- › Crown Royal
- › Jack Daniels
- › Johnnie Walker Red
- › The Busker Triple Cask Triple
- › Smooth Blended Malt
- › Campari
- › Aperol
- › Martini Rosso
- › Martini Bianco
- › Disaronno Amaretto
- › Triple Sec

WINE

Red: Three Thieves Cabernet, Sauvignon
California

White: Three Thieves Pinot Grigio,
California

BEER

Domestic Beer

PREMIUM OPEN BAR SERVICE

55\$ per person

SPIRITS

- › Belvedere
- › Tanqueray 10
- › Captain Morgan (White + Spiced)
- › Tequila 1800 Reposado
- › Bulleit
- › Johnnie Walker Black
- › The Busker Triple Cask Triple
- › Smooth Blended Malt
- › Glenlivet 12
- › Gautier V.S.
- › Poli Bassano Grappa
- › Campari
- › Aperol
- › Martini Rosso
- › Martini Bianco
- › Disaronno Amaretto
- › Triple Sec

WINE SERVICE DURING DINNER

Red: Three Thieves Cabernet, Sauvignon
California

White: Three Thieves Pinot Grigio,
California

BEER

Heineken, Moretti



mixer packages

CLASSIC

7\$ per person

- › Coke
- › Diet Coke
- › Ginger ale
- › 7up
- › Soda
- › Tonic
- › Orange juice
- › Cranberry juice
- › Pineapple juice
- › Lemon and lime

EXTENDED PACKAGE

9\$ per person

- › Coke
- › Diet Coke
- › Ginger ale
- › 7up
- › Soda
- › Tonic
- › Orange juice
- › Cranberry juice
- › Pineapple juice
- › Lemon and lime
- › Garnishes
(for 2 special cocktails of your choice)
- › 2 syrups of your choice
- › Water urn with flavoured water

AFFOGATO WITH NESPRESSO STATION 9\$ PER PERSON (EQUIPMENT INCLUDED)

Espresso shot over vanilla gelato served with a biscotti

BARISTA STATION STARTING AT 1500\$ (PRICE BASED ON SIZE OF THE GROUP, HOUR OF EVENT AND LOCATION)

Cappuccino, latte, espresso with options of regular milk, cream and almond milk



rentals

RENTALS

Starting at 18\$ per person

BANQUET

3 Dishes, 5 Cutlery & 2 Glassware (Standard) , 1 napkin
Cup & Saucer, Bread basket and butter ramequin

ADD THE GLASSWARE FOR THE BAR +5\$ PER PERSON

- › 3 Lowballs
- › 1 Hi-ball
- › 2 Wine
- › 2 Shooters

KITCHEN EQUIPMENT STARTING AT 1500\$

Ovens, Heating & Holding Equipment, Folding Tables, Jack Stack
(to be confirmed based on menu)

CHARGER PLATES

Oversized Dinner Plate - \$3.25
Acrylic / Porcelain Charger - \$ 3.75
Deluxe Glass Charger - \$ 5.00

LINENS 4.50\$ / PERSON

Any Tablecloth Any Size (400+ Models)

COCKTAIL / DESSERT STATION 6.50\$ / PERSON

1 Station & Presentation / Serving Equip. Dish, Cutlery, Napkin / Person

CEREMONY PACKAGE - \$ 7.50 / PERSON

Martha Stewart Chair White or Clear

CHAIR & CUSHION - \$ /

Person Standard Chairs - \$10.00
Deluxe Chairs - \$12.00 Any Cushion

Price based on availability. Changes may occur without notice.

*Looking forward
to serving you.*

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