

# 2025 Menu



Proudly catering for over thirty years

*Team Gisèle*

This calendar will allow you to determine in which weekly menu to make your choices. Weekly menus are available for orders made within a 48h notice or more. For last minute orders (less than 48h), please refer to our "at all times" section.

### January

Su	Mo	Tu	We	Th	Fr	Sa
29	30	31	1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	1
2	3	4	5	6	7	8

### February

Su	Mo	Tu	We	Th	Fr	Sa
26	27	28	29	30	31	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	1
2	3	4	5	6	7	8

### March

Su	Mo	Tu	We	Th	Fr	Sa
23	24	25	26	27	28	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31	1	2	3	4	5

### April

Su	Mo	Tu	We	Th	Fr	Sa
30	31	1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	1	2	3
4	5	6	7	8	9	10

### May

Su	Mo	Tu	We	Th	Fr	Sa
27	28	29	30	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31
1	2	3	4	5	6	7

### June

Su	Mo	Tu	We	Th	Fr	Sa
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	1	2	3	4	5
6	7	8	9	10	11	12

### July

Su	Mo	Tu	We	Th	Fr	Sa
29	30	1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31	1	2
3	4	5	6	7	8	9

### August

Su	Mo	Tu	We	Th	Fr	Sa
27	28	29	30	31	1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31	1	2	3	4	5	6

### September

Su	Mo	Tu	We	Th	Fr	Sa
31	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	1	2	3	4
5	6	7	8	9	10	11

### October

Su	Mo	Tu	We	Th	Fr	Sa
28	29	30	1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	1
2	3	4	5	6	7	8

### November

Su	Mo	Tu	We	Th	Fr	Sa
26	27	28	29	30	31	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	1	2	3	4	5	6

### December

Su	Mo	Tu	We	Th	Fr	Sa
30	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31	1	2	3
4	5	6	7	8	9	10

Key:

- Week 1
- Week 2
- Week 3
- Week 4
- Week 5



Vegan



gluten-free















# Cold breakfast bundles



Bundle	Bundled items	Buffet price	Lunchbox price
The Continental	Duo of mini breakfast pastries Cheddar cheese, grapes and bread rusks Fresh fruits	\$13.95	\$15.95
The Hearty	Breakfast burrito regular / vegetarian / vegan or Ham and cheese croissant Variety of muffins: carrot and pecan / raspberries blueberries and oat / chocolate and beet (vegan) Smoothie coconut-fruit	\$17.95	\$19.95
Savory beak	Mini croissant Deviled eggs (3) Brie cheese and grapes Charcuterie platter: ham, turkey, sausage and bread rusks	\$18.95	\$20.95
The sailor	Cream cheese bagel House-smoked salmon platter with capers, pickled sweet onions, and bread rusks Fresh fruit	\$20.25	\$22.25

# Cold breakfast and à la carte snacks






\$2.25/each	\$4.00/each	\$6.00/each	\$8.75/each
<p>Mini croissant</p> <p>Mini chocolatine</p> <p><u>Assorted mini pastries:</u></p> <ul style="list-style-type: none"> <li>- cinnamon roll</li> <li>- apple danish</li> <li>- raspberry danish</li> <li>- maple pecan danish etc.</li> </ul>	<p>Vegan croissant </p> <p>Vegan Chocolatine </p> <p>Cinnamon and raisin bun</p> <p>Assorted danishes</p> <p>Deviled eggs (2)</p> <p>Mini fruit skewer</p>	<p>Blueberry danish </p> <p>Chocolate-beetroot muffin </p> <p>Fruit platter / salad</p> <p>Firm cheeses, grapes and bread rusks</p> <p>Cheddar cheese, grapes and bread rusks</p>	<p><u>Regular</u> breakfast burrito (egg, bacon, cheese, tomato, baby spinach and mayonnaise)</p> <p><u>Vegetarian</u> breakfast burrito (egg, fakon, cheese, tomato, baby spinach, and mayonnaise)</p> <p><u>Vegan</u> breakfast burrito (scrambled tofu, tomato, baby spinach, and vegan mayonnaise)</p>
<p><b>\$3.50/each</b></p> <p>Croissant / chocolatine / bun</p> <p>Duo of minis  cookies</p> <p>Vanilla madeleine</p> <p>Chef's oatmeal cookie (vegan)</p> <p>Banana or lemon pound cake</p> <p>Fruit basket (apple, banana, clementines, plum, etc.)</p>	<p><b>\$4.75/each</b></p> <p>Butter or vegan  croissant and homemade jam</p> <p>Assorted muffins</p> <p>Coconut-banana cookie  </p> <p>Coconut-fruit smoothie bowl  </p> <p>Crudités and humus  </p>	<p>Brie cheese, grapes and bread rusks</p> <p>Granola with maple syrup yogurt <u>or</u> fruit coulis </p> <p>Cream cheese bagel</p> <p>Spinach and cheddar frittata wedge</p> <p>Brie and ham frittata wedge</p>	<p>Ham, cheese and tomato croissant, and mayonnaise</p> <p>Smoked salmon bagel sandwich</p> <p>Charcuterie platter: ham, turkey, sausage, and bread rusks (75g)</p> <p>House-smoked salmon platter with capers, pickled sweet onions, and bread rusks (75g)</p>



# Hot breakfast bundles



Bundle	Bundled items	Buffet price	Lunchbox price
The Traditional	Scrambled eggs with chives Combo ham (1) and bacon (2)  Roasted breakfast potatoes	\$15.95	\$17.95
Sweet and Salty	Mini croissants (1) and homemade jam Spinach and cheddar frittata Breakfast sausage (2) Crepes with maple syrup Homemade braised beans (vegan) 	\$21.50	\$23.50
The Copious	Mini breakfast pastry (1) Scrambled eggs with chives Ham (1) and bacon (2) combo  Roasted breakfast potatoes Mini waffle and fruit coulis or chocolate sauce Fresh fruit platter	\$24.95	\$26.95
The pescetarian	Crepes stuffed with brie cheese and mushroom (2) Wilted spinach Zucchini hash browns Deviled eggs (2) Smoked salmon plater, capers, pickled sweet onions and bread rusks	\$26.95	\$28.95



# Hot breakfast

## a la carte





**\$6.00** / portion

Scrambled eggs with chives

Spinach and ham frittata

Spinach and cheddar frittata


Vegan frittata / scrambled "eggs"  
(egg substitute)  


Scrambled tofu (vegan)

Mushrooms and brie  
stuffed pancakes (2)


Ham and swiss cheese  
stuffed pancakes (2)

**\$5.25** / portion

Smoked ham (2 slices) 

Bacon (3 slices) 

Breakfast sausages (2)

Vegan sausage (1) 

Waffle with fruit coulis  
or chocolate sauce (2)

**\$4.00** / portion

Roasted breakfast potatoes

Zucchini hash browns

Wilted spinach

Pancakes and maple syrup

Braised beans GGT (vegan)

Oatmeal with fruit  

**Warmers - \$20.00 each / Dinnerware rental starting at \$3.25 per guest  
Installation fees may apply.**

# Cold menu bundles



Bundle	Description	Buffet price	Lunchbox price
Hand Free	1 wrap, 1 oatmeal cookie, and 1 hole fruit	\$14.75	\$16.75
Economy Class	1 choice of salad, 1 choice of sandwich, cheese duo and dessert	\$17.95	\$19.95
Intermediate Class	2 choices of salad, 1 choice of sandwich, cheese and dessert	\$21.50	\$23.50
Business Class	1 choice of salad, 1 choice of protein, cheese, and dessert	\$22.95	\$24.95
First Class	2 choices of salads, 1 choice of protein, cheese and dessert	\$26.50	\$28.50
Bowl & cie Gluten-free	Dish composed of a protein, veggies and toppings see menu for detailed descriptions Served with fruit salad or dark chocolate tuile	\$23.50	\$25.50
W-O-W Effect	Add a W-O-W effect to your bundle with an appetizer, fine cheese and a trio of deluxe sweet treats for dessert	+ \$6.25	+ \$6.25





# Cold menu options

For buffet and lunch box services, the choice of bundle and salads/bowls is made for the group. You may choose multiple sandwiches/proteins options.

The items bellow are available at all times and mandatory for last minute orders (less than 48h)\*



\* Available until noon the day preceding the delivery.



Within 24 hours, contact one of our advisors to find out about the possibilities.

## Salads

(Choice made for the group)

Green salad with seasonal vegetables  served with a choice of homemade vinaigrette: balsamic  / sesame  / honey and mustard

Two heart salad: artichokes and palm tree with tomato and cucumber  

Carrot salad with dried cranberries and a citrus vinaigrette  

Pasta salad with pesto, spinach and cherry tomatoes  

## Sandwichs

(Multiple choices / everyone can make their own choice)

Roasted chicken panini with honey mustard sauce

Smoked meat sandwich, coleslaw and pickles

Homemade salmon gravlax bagel, cream cheese with dill, capers and spinach

Roasted vegetables kaiser, pesto, and goat cheese



Vegetarian pâté on baguette, pickled cabbage and vegetable juliennes 

## Bowls gluten-free

### Pokebowl :

Sticky rice, red cabbage, edamame, carrot, cucumber, corn, mixed greens, furikake (crunchy toppings), wasabi peas wafu and ponzu dressing (vegan dressing +\$1.00)

### Harvest


Green salad, crunchy vegetables, red cabbage, cherry tomatoes, crunchy garnishes (sunflower and pumpkin seeds, fried onions), and a choice of vinaigrette: balsamic  / sesame  / honey and mustard

## Bowls Proteine gluten-free

Roasted chicken

Salmon gravlax

Shrimp (6)

Vegan salmon (plant based fish) or tofu 

Roasted chicken

Salmon filet

Falafel (vegan) 

## Lunchbox Proteine

Chicken breast

Hanger steak

Salmon filet

Artichoked stuffed portobello (vegetarian)

Falafel (vegan) 





# Cold menu options

For buffet and lunch box services, the choice of bundle and salads/bowls is made for the group. You may choose multiple sandwiches/proteins options.


## Week 1


Weekly menus are available for orders made within a 48h notice or more.



### Salads

(Choice made for the group)

Cucumber salad with green peas and fresh herbs  

Corn and squash salad with chipotle, cilantro and creamy lime vinaigrette 

Potato salad with pickles, caramelized onions, and bacon 

Spicy quinoa salad with crunchy vegetables  

Chef's seasonal inspiration salad

### Sandwichs

(Multiple choices / everyone can make their own choice)

Smoked turkey panini, brie, spinach, and cranberry mayo

Pulled pork kaiser, coleslaw, and harissa mayo

Halloumi cheese wrap, artichoke hearts, pepper coulis, hummus, and greens

Vegetarian pâté on baguette, pickled red cabbage, hummus, and greens 

### Bowls gluten-free

**"The 3 sisters"** quinoa with fresh herbs, halloumi cheese, roasted squash, peppers, corn, and green beans with "dukkah" (seeds and spices), crunchy toppings, and sesame sauce

### Proteine Bowls gluten-free

**"The 3 sisters"** Roasted chicken

**"The 3 sisters"** Baked salmon

**"The 3 sisters"** Vegan falafels 



# Cold menu options


For buffet and lunch box services, the choice of bundle and salads/bowls is made for the group. You may choose multiple sandwiches/proteins options.


## Week 2

Weekly menus are available for orders made within a 48h notice or more.

### Salads



(Choice made for the group)

Beet, apple, and goat cheese salad with roasted pecans, and fresh herbs 

Creamy broccoli salad with dried cranberries and sunflower seeds 

Orzo salad with cherry tomatoes, feta cheese, olives, basil, and peppers served with a honey, lemon, and sun-dried tomato vinaigrette

Rice salad with julienned vegetables, raisins, pumpkin seeds and fresh herbs

Chef's seasonal inspiration salad  


### Sandwichs

(Multiple choices / everyone can make their own choice)

Crispy chicken panini (oven baked), coleslaw, pickle, swiss cheese, greens, and tarragon mayo

Kefta wrap with pickled onions, cucumbers, greens, herbs, and yogurt sauce

Egg salad, tomato and lettuce on fresh croissant

Falafel wrap, pickled onions, cucumbers, greens, herbs, and sesame sauce 

### Bowls gluten-free

« **Biryani** » biryani pilaf rice with raisins, roasted squash, crispy vegetable juliennes, crunchy toppings (seeds and fried onions), cilantro and mint yogurt sauce (vegan sauce: cilantro mint and lime)

### Proteine Bowls gluten-free

« **Biryani** » Roasted chicken

« **Biryani** » Baked salmon

« **Biryani** » Tofu (vegan) 



# Cold menu options



For buffet and lunch box services, the choice of bundle and salads/bowls is made for the group. You may choose multiple sandwiches/proteins options.



## Week 3

Weekly menus are available for orders made within a 48h notice or more.



### Salads

(Choice made for the group)

Roasted vegetable and artichoke salad with cherry tomatoes, baby spinach, and a pesto vinaigrette  

Kale salad with beets, pickled red cabbage, pumpkin seeds, and sesame sauce  

Barley salad with caramelized onions, cherry tomatoes and spinach 

Portuguese potato salad  

Chef's seasonal inspiration salad


### Sandwichs

(Multiple choices / everyone can make their own choice)

Caesar chicken wrap with bacon, tomato, parmesan shavings and lettuce

Pork belly banh mi, with shitake mushrooms, cucumbers, pickled carrots and daikon, cilantro, chives, and wafu dressing

Tomato and bocconcini ciabatta topped with basil, fleur de sel, and olive oil

Kaiser with roasted portobello mushroom, peppers, and artichokes with a sundried tomato vegan mayo 


### Bowls gluten-free

**"The 3 sisters"** quinoa with fresh herbs, halloumi cheese, roasted squash, peppers, corn, and green beans with "dukkah" (seeds and spices), crunchy toppings, and sesame sauce

### Proteine Bowls gluten-free

**"The 3 sisters"** Roasted chicken

**"The 3 sisters"** Baked salmon

**"The 3 sisters"** Vegan falafels 



# Cold menu options


For buffet and lunch box services, the choice of bundle and salads/bowls is made for the group. You may choose multiple sandwiches/proteins options.


## Week 4


Weekly menus are available for orders made within a 48h notice or more.


### Salads

(Choice made for the group)

Greek vegetable salad with feta 

Root vegetable remoulade style salad 

Lentil salad with apples, roasted almonds, crunchy vegetables, and pickled red cabbage served with a honey and apple cider vinegar dressing 

Soba noodles salad with edamame, corn, pepper, fried onions, and miso dressing 

Chef's seasonal inspiration salad


### Sandwichs

(Multiple choices / everyone can make their own choice)

Roasted chicken banh mi, julienned vegetables, shiitake with herbs, cilantro, and teriyaki sauce

Italian charcuterie sub, swiss cheese, pickled eggplant, greens, and pepper coulis

Roasted mushrooms sub, swiss cheese, pickled eggplant, greens and tarragon mayo

Roasted tofu banh mi, julienned vegetables, sauteed shiitake with herbs, cilantro, and teriyaki sauce 


### Bowls gluten-free

« **Biryani** » biryani pilaf rice with raisins, roasted squash, crispy vegetable juliennes, crunchy toppings (seeds and fried onions), cilantro and mint yogurt sauce (vegan sauce: cilantro mint and lime)

### Proteine Bowls gluten-free

« **Biryani** » Roasted chicken

« **Biryani** » Baked salmon

« **Biryani** » Tofu (vegan) 



# Cold menu options



For buffet and lunch box services, the choice of bundle and salads/bowls is made for the group. You may choose multiple sandwiches/proteins options.

## Week 5


Weekly menus are available for orders made within a 48h notice or more.



### Salads

(Choice made for the group)

Roasted artichokes salad with fennel and italian style pickled eggplant  

Roasted brussels sprouts and broccoli salad with miso dressing  

Classic tabbouleh (wheat semolina, parsley, tomato etc.) 

Sweet potato salad with crunchy celery and fresh herbs  

Chef's seasonal inspiration salad


### Sandwichs

(Multiple choices / everyone can make their own choice)

Roasted chicken "Club" sandwich with bacon, tomatoes, cucumbers, greens, and fresh herb mayo

Roast beef ciabatta with pickles, swiss cheese, pickled beets, greens, and horseradish mayo

Roasted portobello with caramelized onions, swiss cheese, and tarragon mayo

Veggie-chicken "Club" with fakon, tomatoes, cucumbers, greens and vegan fresh herb mayo 

### Bowls gluten-free

"The 3 sisters" quinoa with fresh herbs, halloumi cheese, roasted squash, peppers, corn, and green beans with "dukkah" (seeds and spices), crunchy toppings, and sesame sauce

### Proteine Bowls gluten-free

"The 3 sisters" Roasted chicken

"The 3 sisters" Baked salmon

"The 3 sisters" Vegan falafels 









# Hot menu bundles



**Table warmers (chafer dish) - \$20.00 each / Dinnerware rental starting at \$3.25 per guest  
Installation fees may apply.**

<b>Bundle</b>	<b>Bundled items</b>	<b>Bundle price</b>
The essentials	Hot meal and its side dish (see description)	According to menu selection
Well garnished	Hot meal and side dish, choice of salad and dessert	+ \$9.00
The full effect	Hors d'oeuvre, hot meal and side dish, choice of salad, firm cheese plater, baker's bread basket and dessert	+ \$16.00
Tiffin 3 cpts	Hot meal and side dish with dessert * served in tiffin box with utensils, cloth placemat, and napkin (zero waste option)	+ \$4.00
Tiffin 4 cpts	Hot meal and side dish, bread, butter, firm cheese and dessert * served in tiffin box with utensils, cloth placemat, and napkin (zero waste option)	+ \$7.00





# Hot menu options

**In both buffet and Tiffin boxes, the bundle and salads (bowls) choices are made for the group.**

**Possibility to vary the menu and consider dietary restrictions.**

**Items available at all times and for orders less than 48 hours\***

**\* Available until noon the day before delivery. For orders placed within less than 24 hours, contact one of our advisors to enquire about the possibilities.**

<b>Note: the selection is made for the entire group</b>	<b>Price / veggie price</b>
Decadent Mac & Cheese	\$15.00
Butter chicken  / veggie-chicken, spiced and roasted cauliflower, and basmati rice	\$23.00 / \$23.23
Salmon "feuilleté" (puff pastry), lemon and dill sauce served with seasonal vegetables	\$22.00
Beef bourguignon / vegetarian: braised mushrooms, chef's inspiration potatoes, and mixed vegetables 	\$25.00 / \$22.00

**Consult our bundles to discover the different service and support options.**

**Warmers - \$20.00 each / Dinnerware rental starting at \$3.25 per guest**

**Installation fees may apply.**



# Hot menu options

**In both buffet and tiffin boxes, the menu selection is made for the group.  
The menu may then be adapted to dietary restrictions.**

Weekly menus are available for orders placed within a 48h notice or more.

## Week 1

**Note: the selection is made for the entire group**

**Price / veggie price**

Chicken piri-piri / veggie-chicken piri-piri (🌿), spicy potatoes and green beans with a splash of lemon (🌿)

\$23.00 / \$23.00

Braised scoter (beef) with rosemary, roasted root vegetables, and mashed potatoes (🌿)

\$25.00

Tortellini with rosé sauce (served with or without bacon), mushrooms, and green peas

\$20.00

Sauteed teriyaki chicken / teriyaki tofu (🌿), green vegetable and carrot with ginger and sesame sticky rice (🌿)

\$22.00 / \$18.00

Baked salmon with "sauce vierge" (raw sauce), saffron rice and seasonal vegetables (🌿)

\$25.00

## Week 2

**Note: the selection is made for the entire group**

**Price / veggie price**

Chicken / veggie-chicken, "à la Normande" (mushroom sauce) farfalle with herbs and roasted Brussels sprouts

\$24.00 / \$24.00

Kefta (beef) / falafel (🌿) (🌿), served with rice, roasted vegetables and yogurt sauce (vegan sauce available + \$1)

\$23.00 / \$21.00

Vegetarian lasagna with roasted veggies and ricotta served with italian pickled veggies (giardiniera) and olives

\$20.00

Chili con carne / vegetarian : sin carne, mexican rice OR tortilla chips served with cheese and sour cream (🌿)

\$22.00 / \$20.00

Green shrimp curry / vegetarian green curry with tofu (🌿), crunchy oriental vegetables and fragrant rice (🌿)

\$25.00 / \$22.00



# Hot menu options

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The menu may then be adapted to dietary restrictions.**

Weekly menus are available for orders placed within a 48h notice or more.


## Week 3

**Note: the selection is made for the entire group**

**Price / veggie price**

Chicken  / veggie-chicken , simmered with olives and served with saffron rice and seasonal vegetables


\$23.00 / \$23.00

Pork osso bucco, scalloped potatoes and sauteed green beans with fresh herbs and lemon 


\$23.00

Penne with sun-dried tomato served with sausage / without sausages, broccoli, roasted garlic, and parmesan

\$22.00 / \$19.00

Portobello mushroom stuffed with artichoke hearts, parmesan, toasted sunflower seeds and pilaf style barley 

\$23.00


Maple and port-glazed salmon served with carrot purée infused with caraway seeds and roasted seasonal vegetables 

\$25.00



## Week 4

**Note: the selection is made for the entire group**

**Price / veggie price**

Roasted chicken breast  / veggie-chicken with Dijon mustard, tarragon, root vegetables, mashed potatoes, and cider sauce



\$23.00 / \$23.00

Chicken / tofu general tao , (not fried), green vegetables infused with ginger served with sticky rice 

\$22.00 / \$20.00

Gemelli with pesto, zucchini, confit garlic, pine nuts, lemon infused ricotta and arugula

\$22.00

Curried chicken  / veggie-chicken , served with green peas, fragrant basmati rice and seasonal veggies

\$23.00 / \$23.00

Seafood lasagna served with sauteed green bean in a lemon butter

\$25.00



# Hot menu options

**In both buffet and tiffin boxes, the menu selection is made for the group.  
The menu may then be adapted to dietary restrictions.**

Weekly menus are available for orders placed within a 48h notice or more.


## Week 5

**Note: the selection is made for the entire group**

**Price / veggie price**

Merguez or chicken couscous / vegetarian couscous (vegetables and chickpeas)


\$22.00 / \$20.00

Braised pork flank with plum sauce, carrot purée infused with caraway seeds and sauteed bok choy with miso 


\$25.00

Gisèle's spaghetti with meatballs (beef), / veggie "meat balls (lentils) served with gratiné garlic bread

\$23.00 / \$20.00

Baked cheesy polenta, braised lentils in red wine and roasted seasonal vegetables 

\$22.00

Seared monkfish, tropical salsa, coconut and lime infused rice and sauteed corn with chipotle 

\$25.00

**Consult our bundles to discover the different service and support options.**

**Warmers - \$20.00 each / Dinnerware rental starting at \$3.25 per guest**

**Installation fees may apply.**







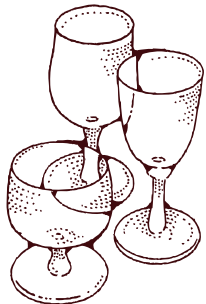
# Cocktail bundles

Also available

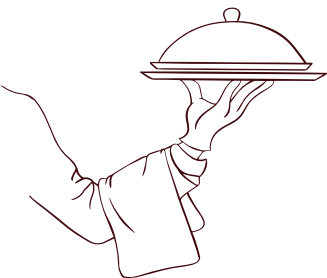
**L'apéro** (7 varieties)  
**\$27.00 p.p.**

**Le 5 à 7** (10 varieties)  
**\$38.00 p.p.**

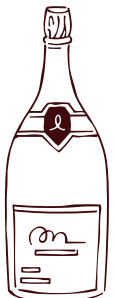
**Le dînatoire** (14 varieties)  
**\$55.00 p.p.**



Glassware rentals



Staff



Bubbles, wine and more!

Vegan

- Carrot "mouseline" infused with curry and garnished with pickled fennel
- Plant based "fish" sashimi, fried onion and wasabi mayo

Vegetarian

- Tête de Moine stuffed date with a caramelized pecan
- Financier cake with grilled peaches, halloumi cheese and fresh basil

With meat

- Chouquette stuffed with liver mousse, decorated with a beet cracker

From the sea

- Salmon croquette with a dill mayonnaise

Sweets

- (1 selection)
- Mini Italian cannoli
- or
- Minty fruit salad verrine

Vegan

- Plant based "fish" sashimi, fried onion and wasabi mayo
- Gazpacho shooter with strawberry, pepper, and basil

Vegetarian

- Burnt pear chouquette with smoked almonds
- Financier cake with grilled peaches, halloumi cheese and fresh basil
- Zucchini roulade with goat cheese, fresh herbs and a kalamata olive

With meat

- Cajun style chicken skewer, topped with a corn chutney
- Chipolata sausage wrapped in puffed pastry, served with a spicy mayo\*

From the sea

- Curry and coconut shrimp skewer
- Salmon mousse on blini with creme fraîche and chives

Sweets

- (1 selection)
- Mini Italian cannoli
- or
- Minty fruit salad verrine
- or
- Yogurt and vanilla pannacotta with rum caramelized pineapple

Vegan

- Mini BBQ Jackfruit burger, pickle and slaw
- Fine tart with tomato confit and black garlic

Vegetarian

- Arancini with squash and smoked cheese served with pepper and coriander salsa\*
- Tête de Moine stuffed date with a caramelized pecan
- Creamy butternut squash verrine with Espelette pepper infused whipped cream
- Wild mushroom quiche with cheese\*

With meat

- Teriyaki pork flank skewer with Thai basil\*
- Chipolata sausage wrapped in puffed pastry, served with a spicy mayo\*
- Rosemary financier garnished smoked duck and sea buckthorn jam

From the sea

- Mini gravlax burger, cream cheese, pink pepper and pickled cucumber
- Scallop ceviche with tarragon and grapefruit
- Tuna tartare on crispy sticky rice

Sweets

- (2 selections)
- Mini salty caramel éclair
- or
- Minty fruit salad verrine
- or
- Dark chocolate and cardamom tart

# Hors-d'œuvre a la carte



1 of 2

**\$4.00** / unit

**\$4.50** / unit

**\$4.85** / unit

## Vegan

Shiitake dumpling with miso and yuzu sauce\*

Carrot "mouseline" infused with curry and garnished with pickled fennel

Confit tomato and shallot tart\*

Fine tart with confit tomato and black garlic\*

Gazpacho verrine with strawberry, pepper, and basil

Artichoke and sunflower seed stuffed mushroom with basil infused oil\*

Vegan salmon sashimi with fried onions, and ponzu sauce

Crispy veggie-chicken skewer with a vegan tarragon mayonnaise\*

Jackfruit BBQ slider with pickled radish

## Vegetarian

Wild mushroom and cheese mini quiche \*

Tête de Moine stuffed date with a caramelized pecan

Green apple tartare with feta, mint, and pistachio

Zucchini roll with lemon ricotta, Aleppo pepper, and dukkah

Squash and smoked cheese arancini with pepper and cilantro salsa\*

Butternut squash velouté verrine with Espelette pepper infused whipped cream

Caprese skewer : cherry tomato, bocconcini and basil

Corn fritter with a smoked pico de gallo, and cilantro infused oil\*

Burnt pear chouquette with smoked almonds

Financier cake with grilled peaches, halloumi cheese and fresh basil

Portobello slider, arugula, Mamirolle cheese and tarragon mayonnaise

\*Starred items can be served hot or cold - fees may apply

Contact us for more information concerning the allergens that could be present in these items

Discover the meat, seafood and sweet hors-d'œuvres on the 2nd page



# Hors-d'œuvre a la carte



2 of 2

**\$4.00** / unit

**\$4.50** / unit

**\$4.85** / unit

## With meat

- Mini kefta and minty yogurt sauce topped with dukkah\*
- Cajun style chicken skewer, topped with a corn chutney\*
- Chouquette stuffed with liver mousse, decorated with a beet cracker

- Black pudding, candied apples and fried onions served on a chinese spoon
- Chipolata sausage wrapped in puffed pastry, served with a spicy mayo\*
- Duck confit crispy bundle with port infused bluberries
- Pulled pork slider, pickles, and cabbage

- Burnt pear chouquette with crispy bacon
- Mini smoked meat burger with mustard and pickles
- Rosemary financier garnished smoked duck and sea buckthorn jam
- Smoked duck and green pea arancini\*
- Beef tataki with yuzu kosho mayonnaise, and fried onions
- Pork belly skewer with salted plum, pickled radish, and miso mayonnaise\*

## From the sea

- Salmon croquette with a dill mayonnaise\*
- Salmon mousse served on blini topped with crème fraîche and chives
- Tuna tartare on a bed of crispy sticky rice

- Gravlax tartare with green apple and cucumbers
- Duo of salmon tartar (gravlax and smoked), green apple, cucumber and mustard caviar
- Calamari verrine with smoked tomatoes, and sauteed corn\*

- Scallop ceviche with tarragon and grapefruit
- Gravlax slider, cream cheese, pink pepper and pickled radish
- Tuna tataki with dukkah, humus, and a mango caviar

## Sweets

- Minty fruit salad verrine
- Italian mini cannoli
- Variety of macarons

- Yogurt and vanilla pannacotta with rum caramelized pineapple
- Mini salty caramel éclair

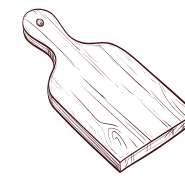
- Mini crème brûlée infused with tonka bean
- Dark chocolate and cardamom tart
- Fluffy chocolate cake with strawberry coulis

\*Starred items can be served hot or cold - fees may apply

Contact us for more information concerning the allergens that could be present in these items



# Gourmet platters



Amaze your guests with our varieties of boards! This formula can be adapted to different contexts and budgets. Sold by weight, they can be provided in aperitif or dinner quantities. The price per person varies depending on the number of boards chosen and the type of meal.

**Available for groups 10 people or more.**

**Contact us for more information!**

From

## **Vegetable antipasto**

E.g.: roasted zucchini with pesto, peppers with confit garlic, eggplant with tomato pesto, and sweet onion with balsamic réduction  
Pickled olives and Italian marinades

\$7.50 p.p.  
(100g)

## **Garden vegetables**

E.g.: endive, broccoli, cauliflower, carrot, celery, fennel, peppers, watermelon radish, turnip, parsnip, asparagus, tomato, cucumber hummus and vegan dip

\$7.50 p.p.  
(125g)

## **Fine cheeses**

E.g.: Migneron, Ste-Nitouche, P'tit crèmeux, Mamiwrae, Douanier, Grés des champs, Riopel, Chèvre des neiges, Le Caveau, Bleu d'Élizabeth, etc.

\$8.50 p.p.  
(85g)

## **From the grill**

E.g.: rosemary marinated hanger steak, grilled sausages and Dijon, duck breast, chicken supreme with honey and grainy mustard, (blood sausage on request) etc.

\$13.75 p.p.  
(125g)

## **Charcuteries**

Ham, smoked turkey, Genoa salami, Calabrese salami, prosciutto, pâté, rillettes and "Cochon Tout Rond" sausages, etc.

\$8.50 p.p.  
(85g)

## **From the sea**

Homemade salmon gravlax and dill crème fraîche, poached shrimp, scallops, squid and octopus served with "sauce vierge" (raw sauce)

\$11.95 p.p.  
(85g)



# Apéro cups



Created to overcome the constraints of health restrictions during the pandemic, Apéro cups offer an individual alternative to bite-sized cocktails and aperitif buffets. The different components are served on mini bamboo skewers in a compostable cup. Each guest has their own aperitif, a functional and eco-friendly option!

## Regular

- Firm cheeses
- Grapes and berries
- Crunchy vegetables
- Cold meats in three varieties
- Pickled olives and pickles
- Croutons / Grissinis / Crackers

**\$16.95** / each

## Vegetarian

- Firm cheeses
- Grapes and berries
- Crunchy vegetables
- Mini falafels
- Pickled olives and pickles
- Croutons / Grissinis / Crackers

**\$17.95** / each

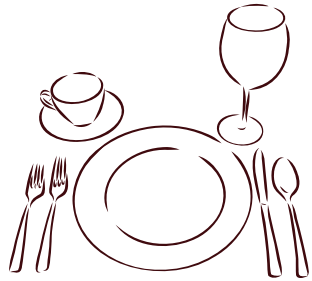
## Vegan

- Crispy tofu
- Mini falafels
- Grapes and berries
- Crunchy vegetables
- Pickled olives and pickles
- Croutons / Grissinis / Crackers

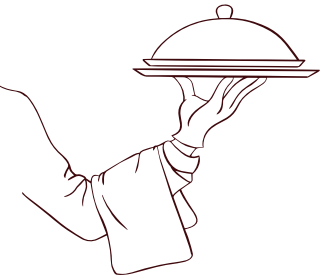
**\$17.95** / each



**Also available**



Tableware rentals



Staff



Bubbles, wine and more!

**3 services**

1 appetizer choice

Main course

Dessert

\$59.95

**4 services**

2 appetizers

Main course

Dessert

\$68.95

**5 services**

3 hors-d'œuvres

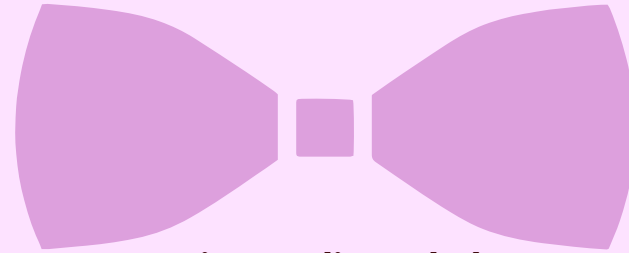
2 appetizers

Main course

Dessert

\$80.95

# Banquet Menu & bundles



**Bitter Italian salad**

Chicory, endives, radish, creamy horseradish vinaigrette and pancetta chips

**Crevettes grillées**

Green pea puree with tarragon, burnt corn, pastis and Espelette pepper sauce



**Rosemary braised scoter**

Meat stock reduction with Moorish trumpets & cognac, celeriac and carrot mousseline

**Monkfish fillet, saffron armoricaine sauce**

Polenta with roasted peppers and sauteed asparagus with burnt lemon

**Seared halloumi (vegetarian) / Grilled king oyster mushroom (vegan)**

Sauteed asparagus with burnt lemon, mouhamara, roasted squash and dukkah

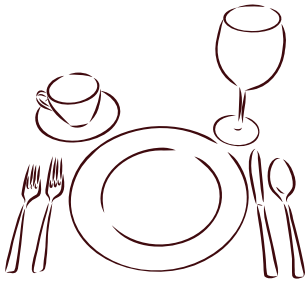


**Chocolate & cardamom verrine**

Baked pear and creamy tonka bean



# Staff and rentals



Location de verrerie  
et de vaisselle

At Gisèle Gauthier Traiteur we understand the success of your event lies in every singular details. This is why we provide you with a range of tableware and glassware as well as tablecloth rental.

By opting for our rental service, you benefit from worry-free logistics!

Porcelain plates: meal, dessert

Coffee mug

Glasses: water, wine and champagne flutes

Tablecloths: black for 6' table

Table chaffers and burners

Electric tureen

A 6% charge of the total price of rentals will be applied. This protects you from additional charges due to accidentally broken or damaged items.

\$0.85 / item

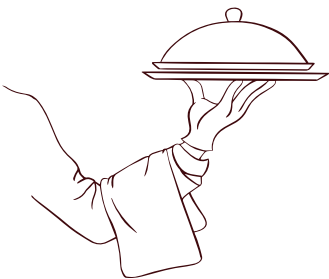
\$0.85 / item

\$0.85 / item

\$20.95 / item

\$20.00 / item

\$30.00 / item



Staff

Our qualified and attentive waiting staff is trained to meet the highest standards of hospitality. Whether for a grandiose wedding, a prestigious corporate evening or an intimate meeting, we adapt our service to perfectly match the desired atmosphere.

By choosing our team, you opt for a top of the line management team.

Maître D

Bar staff

Waiting staff

Kitchen staff

A guaranteed minimum of 4 hours of service is charged for all staff working on the event. Any cancellation within 5 business days will incur a \$150.00 fee per person booked

\$45.00 / h

\$42.00 / h

\$38.00 / h

\$42.00 / h

# Beverages

Eska still water (500 ml)  
 Eskal mineral water (500 ml)  
 Bubly flavored sparkling water  
 Variety of soda cans (Coke, Sprite, diet, ginger ale)

\$3.00 / item

Ice tea  
 V8 (vegetable juice)  
 Individual juices (apple, orange, etc.)

Eskal still water (1L)  
 Eskal mineral water (1L)

\$4.75 / item

Mint or fruit flavored iced water fountain (4 L)

\$20.00 with  
 compostable glasses

Fresh orange juice (1L / 8 to 10 people)

\$12.50 / item

Coffee thermos (10 guests)  
 Coffee percolator (80 cups)  
 Thermos of hot water & 10 bags of tea/herbal tea  
 Hot water percolator and 50 tea/herbal tea bags

\$22.50 / \$25.00 with glasses

\$75.00 / \$80.00 with glasses

\$10.00 / \$12.50 with glasses

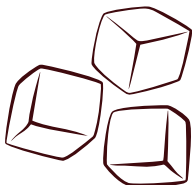
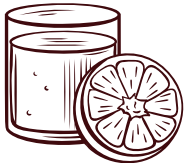
\$30.00 / \$35.00 with glasses

Individual ice bag

\$5.50 / bag





Package of 8 ice bags and cooling tray

\$35.00 / 8 bags



# Wine list



<b>Alcohol-free apple must</b>	Cidrerie Michel Jodoin 	15,00 \$
<b>Sparkling wine</b>	Bernard Massard	35,00 \$
<b>Champagne</b>	Devaux Coeur des Bar, Blanc de noirs - Pinot noir	75,00 \$
<b>Red wine</b>	Lussac Saint Emilion, Bordeaux	27,50 \$
	Château des Tourelles - vallée du Rhône	19,00 \$
<b>White wine</b>	Domaine Paul Mas, Vigne de Nicole, assemblage	22,50 \$
	Les Jamelles, Sauvignon blanc	19,00 \$
	William - Vignoble Rivière du Chêne, assemblage QC 	22,50 \$
<b>Rosé wine</b>	Gabrielle - Vignoble Rivière du Chêne, assemblage QC 	22,50 \$
	Le Pive Gris Sable de Camargue	25,50 \$
<b>Beer</b>	Domestic	5,00 \$
	Microbrewery	7,50 \$
<b>Bar service</b>	Consult our advisors to find out more.	

Some products may be sold for consumption. Only opened bottles will be charged