



MENU TRAITEUR 2023

BREAKFAST PACKAGES (MINIMUM 20 PEOPLE)

CONTINENTAL:

\$ 15.00

Assorted mini viennoiserie (2pp)
Bagels bites with cream cheese (half pp)
Yogurt cups (1pp)
Gourmet Coffee (Milker, creamer, sugar, stir sticks, disposable cups included)
Orange juice (1pp)

CONTINENTAL DELUXE :

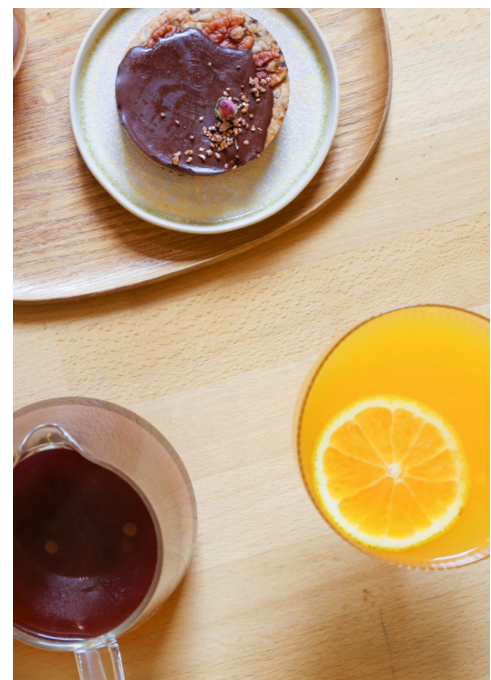
\$ 23.00

Assorted mini viennoiserie (2pp)
Bagels bites with cream cheese (half pp)
Healthy muffin (1pp)
Yogurt cups (1pp)
Seasonal sliced fruit (3pcs)
Canadian cheddar cheese (3pcs)
Coffee (Milker, creamer, sugar, stir sticks, disposable cups included)
Orange juice (1pp)

HOT BREAKFAST

\$ 29.00

Assorted mini morning baked goods (2pp)
Bagels bites with cream cheese (half pp)
Scrambled eggs
Breakfast sausage (2pp)
Canadian bacon (3pp)
Home style breakfast potatoes
Seasonal sliced fruit
Coffee (Milker, creamer, sugar, stir sticks, disposable cups included)
Orange juice (1pp)





THE LUNCH BOX (MINIMUM 10 PEOPLE)

CHOICE OF GOURMET SANDWICH OR WRAPS, SPRING MIX
GARDEN SALAD, SALAD OF THE DAY, DESSERT OF THE DAY

WRAP

\$ 20.00

TURKEY

Sliced roasted turkey, provolone cheese,
salad, mustard.

TUNA MANGO

Tuna, mango salsa, salad, mayo

BREADED CHICKEN

Breaded chicken, mild provolone cheese,
salad, tomato sauce, Caesar dressing

GRILLED CHICKEN CAESAR

Grilled marinated chicken, Parmesan
cheese, salad, Caesar dressing

CIABATTA

ITALIAN SAUSAGE

Grilled mild Italian sausage, Provolone
cheese, Giardiniera, mustard

GRILLED VEGETABLES

Seasoned grilled eggplants, zucchini,
peppers, carrots, salad, pesto

PROSCIUTTO & BOCCONCINI

Prosciutto di Parma, bocconcini,
tomatoes, spicy mayo, brushed virgin
olive oil

STEAK AND CHEESE

Spencer steak, sauteed onion and
mushrooms, provolone cheese, spicy
mayo





THE SALAD MEALS (MINIMUM 10 PEOPLE)

ASIAN

Romain lettuce, shredded carrots, shredded red cabbage, edamame beans, cashews, crispy chow men noodle, Thai dressing

\$ 16.00



CALIFORNIA

Mixed greens, sliced avocado, cashews, orange slices, crumbled goat cheese, citrus vinaigrette

\$ 16.00

SPINACH

Baby spinach, arugula, sliced strawberries, crumbled feta, candied walnuts, sundried cranberries, balsamic vinaigrette

\$ 16.00



GRILLED CHICKEN

Romain lettuce, grilled marinated chicken, cherry tomato, sliced avocado, crumbled goat cheese, Italian vinaigrette

\$ 20.00

CHICKEN CAESAR

Romain lettuce, grilled marinated chicken, Canadian bacon, crostini, shaved Parmigiano, Caesar dressing

\$ 20.00

GRILLED SALMON

Romain lettuce, grilled Atlantic salmon, sliced cucumber, red onion, maple vinaigrette

\$ 20.00





HOT BUFFET PACKAGES (MINIMUM 10 PEOPLE)

HOT BUFFET 1

\$ 27.00

Spring mix garden salad
Chicken (choices of sauce: Piccata,
woodland mushroom, white wine,
Cacciatore)
Grilled seasonal vegetables
Oven-roasted potatoes.
Dessert

HOT BUFFET 2

\$ 45.00

Spring mix garden salad
Salad of the day
Choice of pasta
Homemade Focaccia
Grilled seasonal vegetables
Oven roasted potatoes
Chicken (choices of sauce: Piccata,
woodland mushroom, white wine,
Cacciatore)
Fish: Grilled salmon (choices of sauces:
mango salsa, maple syrup, olive oil, and
fine herbs, citrus sauce, Bruschetta) or
Mediterranean Cod: Mediterranean sauce)
Dessert

*All these packages may be modified upon request, contact us
today to create your personalized package.

*10% discount on every additional add-on





HOT BUFFET PACKAGES (MINIMUM 10 PEOPLE)

HOT BUFFET 3.

\$ 32.00

Spring mix garden salad
Grilled seasonal vegetables
Oven roasted potatoes
Beef (Beef roulade with asparagus and cheese or braised beef)
Dessert

HOT BUFFET 4.

\$ 55.00

Spring mix garden salad
Salad of the day
Choice of Pasta
Homemade focaccia
Grilled seasonal vegetables
Oven roasted potatoes
Beef (Beef roulade with asparagus and cheese, braised beef)
Fish (Grilled salmon: mango, maple syrup, olive oil and herbs, citrus sauce – Mediterranean Cod: Mediterranean sauce)
Dessert

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COLD BUFFET PACKAGES (MINIMUM 10 PEOPLE)

COLD BUFFET 1

\$ 20.00

Spring mix garden salad
Salad of the day
Choice of sandwiches
Dessert

COLD BUFFET 2

\$ 30.00

Spring mix garden salad
Salad of the day
Homemade Focaccia
Crudity and dip
Cheddar cheese board
Choice of sandwiches
Dessert



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*10% discount on every additional add-on



THE COLD PLATTERS (MINIMUM 10 PEOPLE)

CRUDITY AND DIP

Assortment of seasonal vegetables with
homemade dip

\$ 60.00

GARDEN SALAD

Spring mix salad, cherry tomatoes,
cucumbers, Italian vinaigrette

\$ 60.00

ARUGULA GARDEN SALAD

Baby arugula salad, cherry tomatoes,
sliced cucumbers, Italian vinaigrette

\$ 70.00

CLASSIC CESAR SALAD

Romain lettuce, Canadian bacon, crostini,
shaved Parmigiano, Caesar dressing

\$ 70.00

GREEK VILLAGE SALAD

Tomate wedges, cucumbers, red onions,
crumbled feta cheese, Mediterranean
mixed olives, Greek vinaigrette

\$ 70.00

SEASONAL FRUIT

Sliced seasonal fruits: strawberry,
watermelon, cantaloupe, pineapple,

\$ 70.00

GRILLED VEGETABLES

Grilled eggplants, zucchini, colored
peppers, portobello mushrooms

\$ 80.00

BEET SALAD

Marinated beets, sliced oranges, candied
walnuts, crumbled goat cheese, citrus
vinaigrette

\$ 90.00





THE COLD PLATTERS (MINIMUM 10 PEOPLE)

ATLANTIC SMOKED SALMON

Atlantic smoked salmon (3pp), capers, red onion, lemon wedges, crostini, extra virgin olive oil

\$ 100.00

FENNEL SALAD

Shaved fennel, arugula, sliced oranges, citrus vinaigrette

\$ 100.00

CAPRESE SALAD

Cherry tomatoes, bocconcini, pesto dressing

\$ 110.00

ASSORTED FINE CHEESES

Assortment of fine cheese (5pp), grapes, dried fruits, and crostini

\$ 120.00

GOURMET SANDWICHES

Variety of gourmet sandwiches – Chefs' choice

\$ 135.00

ASSORTED FINE CHEESES & CHARCUTERIES

Assortment of fine cheeses (5pp), Italian charcuteries, grapes, dried fruit, and crostini

\$ 180.00





**HOT PLATTERS FOR 10 WITH A CHOICE
OF (OVEN-ROASTED POTATOES OR
SPUN GARLIC POTATOES OR GRILLED
VEGETABLES OR WHITE RICE OR FRIES)**

BEEF

Beef and broccoli	\$ 160.00
Braised beef	\$ 180.00
Beef roulade (2 pp) (stuffed with asparagus and provolone cheese)	\$ 180.00
Short rib	\$ 280.00
Filet mignon	\$ 300.00

CHICKEN

Chicken Milanese	\$ 120.00
Chicken parmigiana	\$ 135.00
General Tao	\$ 135.00
Grilled chicken breast (Piccata, woodland mushroom, white wine, Cacciatore)	\$ 135.00
Chicken scallopini with lemon sauce	\$ 135.00
Chicken roulade (2pp) (spinach and Swiss cheese)	\$ 135.00
Stuffed chicken breast with goat cheese and spinach	\$ 135.00

VEAL

Veal roast	\$ 140.00
Veal scallopini woodland mushrooms	\$ 160.00
Veal portofolio (prosciutto di Parma, provolone, spinach)	\$ 180.00
Veal ossobuco	\$ 270.00
Veal chops	\$ 350.00





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SPUN GARLIC POTATOES OR GRILLED
VEGETABLES OR WHITE RICE OR FRIES)**

PORK

Peperonata	\$ 140.00
Pork Involtini (spinach and Swiss cheese)	\$ 160.00
Pork ossobuco	\$ 200.00
Pork tenderloin	\$ 220.00
Pork chop	\$ 200.00

FISH & SEAFOOD

Sautéed tiger shrimp	\$ 100.00
Fried calamari	\$ 120.00
Fresh Mediterranean cod	\$ 220.00
Grilled salmon	\$ 240.00
Grilled octopus	Market price
Halibut	Market price

LAMB

Braised Lamb shanks	\$ 250.00
Oven-roasted lamb	\$ 250.00
Rack of lamb	\$ 400.00

PASTA

Mac n cheese	\$ 140.00
Cavatelli with homemade tomato sauce and fresh basil	\$ 150.00
Penne Bolognese	\$ 150.00
Fazoletti with cheese and spinach	\$ 150.00
Cannelloni	\$ 150.00
Cheese tortellini rosé	\$ 160.00
Additional sauce: (pesto-alfredo- arrabbiata)	
Orecchiette with sautéed rapini and Italian crumbled sausage	\$ 170.00





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PASTA

Lasagna three cheese

Half pan \$65.00

Full pan \$120.00

Lasagna Bolognese

Half pan \$65.00

Full pan \$120.00

Eggplant parmigiana

Half pan \$65.00

Full pan \$120.00

SIDES

Fries

\$ 45.00

Oven roasted potatoes

\$ 60.00

Spun garlic potatoes

\$ 60.00

White rice

\$ 60.00

Grilled vegetables

\$ 80.00





**CANAPÉ 10 PCS/PERSON \$30.00
(MINIMUM 10 PERS.)**

SEAFOOD

Grilled shrimp lollipops

Shrimp cocktail (1pp)

Tuna tataki

Salmon tartar

Smoked salmon and mango crostini

Crab cakes bites

MEATS

General Tao bites

Angus beef skewers

Shaved beef crostini with chimichurri

Sausage bites

Pulled pork crostini

Fried wonton

Meatballs marinara sauce

VEGETARIAN / VEGAN

Risotto arancini

Caprese skewers

Spanakopita

Mac n cheese bites

Bruschetta

Focaccia

Veggie spring rolls

Mushroom trilogy crostini

Avocado toast bite

*More options upon request





DESSERTS

(PLATTER FOR 10 PEOPLE)

Belgium chocolate Brownie	\$ 60.00
Sicilian mini cannoli (2pp)	\$ 60.00
Dulce de leche cake	\$ 90.00
Limoncello cake	\$ 90.00
Ferrero Rocher cake	\$ 90.00
Seasonal fruit platter	\$ 70.00

*More options upon request

BEVERAGES

Spring water bottle	\$ 3.00
Soft drinks	\$ 3.00
Gourmet coffee, tea, and hot chocolate	\$ 3.00
Juice (cranberry, apple, grapefruit, orange, grapes)	\$ 3.00
Sparkling water	\$ 3.00

*Other options upon request

OTHER SERVICES

(PLATTER FOR 10 PEOPLE)

	Votre texte de paragraphe
Waiters, chefs, bartenders	Upon request
Bar service	Upon request
Delivery fee	Upon request
Equipment rental	Upon request
Event space	Upon request





DISCLAIMER

To ensure your complete satisfaction, please note the following criteria:

Minimum 3 days' notice to place the order.

All orders must be paid in full no later than the event date.

All pricing is subject to change without notice.

Applicable taxes must be added to the subtotal.

Final headcount must be given 24 hours before the event.

Cancellation policies will be stipulated at the end of every quote or invoice.

All sales are final.

