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TRAITEUR  
CATERING

# BANQUET Menu



# Banquet Style

The Favorite  
(Minimum 50 people)

The price of the Banquet Package is based on your choice of main course. Each package includes a selection of canapés, a first course, a second course, an open bar, and professional service staff.

## Canapes

Grilled shrimp cocktail  
Salmon tartar shooters  
Caprese skewers  
General tao bites  
Meatball marinara  
Risotto arancini  
Mushroom trilogy

## First Service

Cavatelli with homemade tomato sauce and fresh basil  
or  
Carrot ginger soup  
or  
Giant Arancini with homemade tomato sauce

## Second Service

Arugula salad, topped with cherry tomatoes, cucumbers, parmesan shavings,  
and balsamic reduction  
or  
Spinach salad, arugula, sliced strawberries, crumbled feta, candied nuts &  
balsamic dressing  
or  
Classic Caesar Salad

# Banquet Style

The Favourite  
(Minimum 50 people)

## Main Courses

Please select two protein options and one vegetarian/vegan option from the choices below

Chicken Breast Stuffed with Ricotta Cheese,  
Spinach, in a Mushroom Sauce  
\$140.00

Grilled Portobello Tower  
\$140.00

Oven-Roasted Stuffed Eggplant (Vegan)  
\$140.00

Oven-Roasted Cauliflower topped with  
bruschetta and Tahini Sauce (Vegan)  
\$140.00

Eggplant Parmigiana  
\$140.00

Pork Ossobuco Milanese  
\$145.00

Grilled Atlantic Salmon with a Mango Salsa  
\$150.00

Fresh Mediterranean Cod  
\$150.00

Beef in a Barolo Wine Sauce  
\$150.00

Grilled Pork Chop with a Porcini Mushroom Sauce  
\$155.00

Braised Lamb Shank with a Pinot Noir Sauce  
\$155.00

Short Rib in a Barolo Wine Sauce  
\$165.00

Branzino  
\$170.00

Angus Filet Mignon with a Five-Pepper Sauce  
\$170.00

Provini Milk-Fed Veal Chop  
\$175.00

All main dishes are served with: Garlic potatoes and seasonal vegetables  
Children's Meal (3-10 years old): \$65.00

## Dessert

Clients Cake

## Inclusions

Premium open bar (5 PM until 1 AM)

Service staff

## Delivery

\$ 400.00

# Additional Options

## First & Second Service

- |                                     |  |
|-------------------------------------|--|
| Mozzarella di bufala tower + \$8.00 | Giant Shrimp Cocktail + \$8.00                 |
| Antipasto Plate + \$10.00           | Beef Tartare + \$10.00                         |
| Tuna Tataki + \$6.00                | Calamari Ceviche + \$8.00                      |
| Butter + \$5.00                     | Eggplant Roulade Stuffed with Ricotta + \$6.00 |
| Lobster Bisque Soup + \$6.00        | Falafel Salad + \$5.00                         |



## Cocktail Hour Stations

- Oyster & Shrimp Cocktail + \$18.00
- Grazing + \$16.00
- Sushi + \$16.00
- Mezze + \$16.00

# Additional Options

## Dessert

Italian Cannolis with a Caramel Coulis  
(2pp)

+ \$7.00

Forrero Rocher Cake

+ \$9.00

Mascarpone Parfait topped with  
Seasonal Berries

+ \$12.00

Panna Cotta

+ \$9.00



## Midnight Buffet

Selection of 2 Sweet and 2 Savory options + \$30.00

Seasonal fruit platter

Nutella pizza

DQ mini blizzard

Chocolate dipped strawberries

Sicilian mini Canolli (2)

Belgium chocolate brownie

Assorted mini pastries

Gourmet donuts

Cupcakes

Homemade Focaccia

Montreal Poutine

Mini cheeseburger

Smoked meat with creamy slaw

Corndog

Gourmet sandwiches

Mac & Cheese

General Tao

Peanut butter dumpling

Tacos

Steamies

# Hors d'oeuvres

## Menu

### Vegetarian

Arancini with risotto  
Caprese skewers  
Spanakopita  
Watermelon and feta skewers  
Melted brie and apple confit  
Goat cheese and roasted cherry tomatoes

### Vegan

Vegetarian sushi  
Focaccia  
Vegetarian Spring Roll  
Mushroom Trilogy Tartlet



### Meats

General Tao Bite  
Thai Chicken Skewers  
Shaved Beef & Chimichurri on Crostini  
Sausage & Peper Skewer  
Pulled Pork on Crostini  
Kibbeh with tzatziki  
Meatball Marinara  
Beef Tartare

### Seafood

Grilled Cocktail Shrimp  
Shrimp Tempura  
Tuna Tataki  
Smoked Salmon Bellini  
Crab Cake  
Salmon sushi  
Calamari ceviche

\*Other options available upon request

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# Additional Options

## Partial Rentals

Glassware, Dishware, Flatware, Tableware, Barware & Coffeeware + \$15.00

## Full Rentals

Glassware, Dishware, Flatware, Tableware, Barware, Coffeeware,  
Tables, Chairs, Linens + \$50.00

## Event Spaces

Available upon requests

## Event Planning & Coordination

Available upon requests

