BUFFET COCKTAIL FORMULA SMALL JARS & BOUCHÉES

SMALL JARS AND PLATTER

Minimum 10 of each - 220ml and 200ml jars

- Caesar salad, bacon or vegetarian version 7,50$
- Asparagus salad two ways, radishes, sesame vinaigrette (vegan - gluten-free) 8$
- Shrimp and mussel bisque, saffron and sumac (hot) 8,50$
- Tabbouleh salad, baby spinach and sun-dried tomatoes, feta cheese and Kalamata olives (vegetarian) 8$
- Cheeses from here and abroad, grapes, bread on a platter $10/100g
- Charcuterie on a platter $12/100g
- Basket of crudités and homemade dips $6.50 per person

BOUCHÉES SERVED ON TRAYS

Minimum 12 of each bouchée

- Profiterole stuffed with liver mousse with port and onion confit $2.75 each
- Profiterole stuffed with herbed cream cheese mousse, sun-dried tomato glaze $2.75 (vegetarian)
- Goat cheese mousse cup, black olive tapenade $2.50 each
- Assortment of homemade savory cakes (meat and vegetarian) $3 each
- Focaccia with candied vegetables (vegan) $2.75 each
- Stuffed button mushrooms (gluten-free/vegan) $2.50 each
- Stuffed cucumbers with creamy tofu, sun-dried tomatoes, and Kalamata olives (vegan/gluten-free) $2.50 each
- Cherry tomato and bocconcini skewers with basil oil and balsamic cream (gluten-free/vegetarian) $3.25 each
- Cabbage skewer Roasted zucchini and blossom with mild spices, Daikon radish $4.25 each
- Chorizo, Oka, and grape skewer $4 each
- Melon, prosciutto, and balsamic glaze skewer $4.75
- Smoked salmon and Nordic shrimp pannequet, lime-ginger mayo (lactose-free, gluten-free) $5 each

DESSERTS IN JARS AND SWEET BOUCHÉES

200 à 220ml jars | Minimum 10 of each bouchée

- Chocolate mousse and gluten-free chocolate cake
- Coconut milk and chia panna cotta, passion fruit coulis (gluten-free, lactose-free - vegan)
- Strawberry-Rhubarb Charlotte
- Almond milk rice pudding with matcha, black sesame and maple (gluten-free, lactose-free - vegan)
- Small cream puff with seasonal fruit bouchée $3
- Mini gluten-free and nut-free chocolate cake bouchée $3





INFORMATIONS ET CONDITIONS

- Our prices are exclusive of tax.
- For a cocktail reception equivalent to a meal, we suggest 3 to 4 jars per person or 2 to 3 jars and 4 appetizers per person.
- Delivery fees in Montreal: starting at $35 + tax.
- For orders of 20 people or more, we add a $30 handling fee.
- Stainless steel utensils included (1 per person). For additional utensils or tableware, please contact us.
- Jars not returned or broken will be charged at $3.50 + tax per jar.