AUTUMN 2026 MENU

Available from October 15th until end of December

HOT AND COLD MAIN-COURSE IN JARS

- Chicken (volaille des Cantons) fricassee with Quebec cider, mushrooms, rice, and seasonal vegetables (gluten-free)
- Minced pork in mustard-ginger sauce, polenta, vegetables (gluten-free, lactose-free)
- Roasted salmon fillet, carrot and cranberry reduction, fennel, crushed potatoes (gluten-free, lactose-free)
- Lentil and chickpea dahl with coconut milk, roasted squash, vegetables (vegan, gluten-free, lactose-free)
- Teriyaki tofu stir-fry, seasonal vegetables, and basmati rice (vegan, gluten-free, lactose-free)
- Seasonal meal-sized salad bowl, chicken or tofu version (served cold)

DESSERTS IN JARS

- Chocolate mousse and gluten-free chocolate cake
- Apple crumble, vanilla whipped cream
- Blueberry tiramisu
- Fresh fruit salad, light syrup (Vegan, gluten-free, dairy-free)

STARTERS & SOUPS IN JARS

- Curried squash and sweet potato velouté (gluten-free, hot soup, vegetarian)
- Cauliflower baba ganoush, root vegetables, and arugula (vegan, gluten-free, lactose-free)
- Quebec quinoa tabbouleh with confit vegetables (vegan, gluten-free, lactose-free)
- Beet salad with two types of apple, feta cheese, and greens (vegetarian)

- La formule inclut les ustensiles en inox et les serviettes en papier compostables.
- Frais de gestion écologique des bocaux en extra: + 0,25$ par bocal.
- Petits pains individuels disponibles sur demande (0,50$p.p)
- Livraison en extra à partir de 35$+tx

Three-course meal (starter + main course + dessert): $31 per person + tax

Two-course meal deal (starter + main course) or (main course + dessert): $25 per person + tax



INFORMATIONS ET CONDITIONS

Minimum order and delays

- Minimum order of 6 meal packages for delivery.
- For groups of 6 to 10 people: 1 to 2 choices each for starters, main courses, and desserts; 48-hour notice required.
- For groups of 11 to 20 people: 2 to 3 choices each for starters, main courses, and desserts; 72-hour notice required.
- For groups of more than 20 people: please contact us for a custom quote.

Special diets

We can adapt our recipes to accommodate any specific dietary requirements. If we need to modify an existing menu item (e.g., a special sauce or a different side dish), a surcharge of $2 per modified meal will apply.

Extra services

We deliver our jars in insulated boxes that keep the contents warm for up to two hours after delivery. We ask that the jars be returned to the boxes at the end of the event.

Buffet setup or reset fees (if requested): starting at $45 + tax

Servers and Maître d'hôtel: Please contact us

Allergy policie

Despite the great care we take in preparing our dishes—which are handcrafted in a kitchen where a wide variety of ingredients are used—we cannot guarantee the complete absence of traces of major allergens, even when the recipe is adapted.

Delivery fees and extra fees

Our rates include delivery and next-morning pickup of the jars.

Downtown Montreal: starting at $35 + tax

Longueuil/St-Lambert: starting at $45 + tax

Laval and Greater Montreal: upon request

Same-day pickup (day of the event): additional fee starting at $25

A handling surcharge applies to groups of 20 or more people.

An eco-management fee of $0.25 per jar will be added to the final invoice to cover jar replacement in the event of breakage or non-return.

