VIP Cocktail: $ 16.50 (cold hors d’oeuvre)
Minimum of 15 guests, 6 pieces pers person:
Veal tartar à l’ancienne
Foie gras medallion, apple compote, morels and Madeira
Waffle cone filled with house smoked red tuna and eggplant caviar
Serrano ham brochette and fresh figs
Cube duck glazed with honey and Szechuan pepper crust
Cubed beef tenderloin brochette crusted with dried mushrooms and Bleubrie cheese

VIP Cocktail: $16.50$ (hot and cold hors d’oeuvre)
Minimum of 15 guests, 6 pieces pers person:
Smoked salmon nigiri and lemon fennel salad
Truffle guinea fowl feuilletté with a honey asparagus mousse (served hot)
Armagnac marinated duck breast, cipolin onion and roasted garlic dip
Mini beef tournedos and foie gras emulsion (served hot)
Scallop Ceviche with champagne and Madagascar green pepper
Rabbit confit arancini, white wine and porcini infused cream sauce (served hot)

VIP Cocktail: $15.00$ (cold hors d’oeuvre)
Minimum of 15 guests, 6 pieces per person:
Macadamia nut crusted chicken stick, creamy Brie cheese dip
Tuna and roasted peppers mousse on homemade Parmesan shortbread
Pulled Ontario crab with prosciutto (served on a spoon)
Grilled eggplant with roasted garlic cream and fried basil
Foie gras mousse, mandarin and red beat relish mini pie
Olive and asparagus beef gravlax roulade
Cocktail dînatoire: $40.00
Minimum of 15 guests, 16 pieces per person:
Cold hors d’oeuvre:
- Lemon zest and truffle oil extra fine beans and prosciutto bundle
- Spiced tomatoes stuffed financier
- Waffle cone filled with house smoked red tuna and eggplant caviar
- Veal tartar à l’ancienne
- Salmon cooked with salt, latkes, sour cream and apple chutney
Hot amuse-bouche:
- Confit rabbit arancini, white wine and porcini infused cream sauce
- New Zealand, green, Rockefeller muscles, served in it’s shell
- Chicken cacciatore stuffed crispy cone
- Quebec bison tikka Samosa with raita sauce
- Alfredo style shrimp dumpling
- Mini Cuban pulled pork on corn bread burger
- Corned beef and a braised vegetable emulsion stick
- Chicken kebab, stroganoff dip
- Foie gras nem and ice cider emulsion
Dessert amuse-bouche:
- Strawberry shortcake sandwich on homemade fritter
- White chocolate panacotta and Grand Marnier orange coulis

Hot and cold hors d’oeuvre $13.50
Minimum of 10 guests: 6 pieces per person:
Small pastry with olives and cheddar (served hot)
Chicken cacciatore stuffed crispy cone (served hot)
Thai beef satay with a peanut sauce (served hot)
Grilled eggplant with roasted garlic cream and fried basil
Marinated shrimp stick with a mango salsa
Smoked salmon tartar cone, avocado mousse and smoked peppers.

Cold hors d’oeuvre: 11.50$
Minimum of 10 guests:
Assorted mini-pizza (2p.p.)
Fresh vegetables and dip
Mediterranean vegetarian brochette
Hummus and saffron raisin compote mini pie
Fresh fruits platter
French macaroon
Hot and cold hors d’oeuvre $13.50
Minimum of 10 guests: 6 pieces per person
Nutmeg seasoned Mac n’ cheese arancini (served hot)
Salmon gravlax on a pumpernickel roll, dill sour cream
Smoked duck and Brie cheese mousse on a mini vol-au-vent, fig and red wine compote
Quebec bison tikka Samosa with raita sauce (served hot)
Cashew and lime crusted five spice marinated chicken skewer with chili dip (served hot)
Zucchini, tomato, olive and arugula pesto roulade

Tea reception: $18.00
Minimum of 30 guests:
Assorted tea sandwich (cucumber / smoked salmon / prosciutto)
Mini croissant filled with egg salad and chicken salad
Vegetables and dips
Strong cheddar scone
Stanberry and white chocolate scone
Mini chocolate mousse
hot tea and coffee

Cold buffet: $16.00
Minimum of 8 guests:
Assorted sandwiches (following our calendar),
Cheddar and Oka cheese, bread,
Vegetables and dips,
Assorted dessert (brownie, cookie, apple crumble),
Cold beverages (water, soft drink, juice) and coffee and tea

BBQ Lunch: $16.00
Minimum of 50 guests
Giant beef hot-dog and hamburger with condiments (vegetarian option on demand),
chips, fresh fruits and assorted dessert

Seated dinner (3 courses meal): $37.00
Minimum of 20 guests:
Grilled vegatbles tian and goat cheese (starter)
Grilled salmon, sautéed leek, white butter dill sauce (main course)
Chocolate mousse on praline base (dessert)
Bread basket and butter
Seated dinner (3 courses meal): $37.00
Minimum of 20 guests:
Mixed baby green and Reggiano tile, balsamic dressing (starter)
Chicken invioltini, asparagus, provolone cheese and pancetta (main course)
Vanilla panacotta and apple and cranberry puré (dessert)
Bread basket and butter

Seated dinner (3 courses meal): $46.00
Minimum of 20 guests:
Mixed baby green and Reggiano tile, balsamic dressing (starter)
Sweet potatoes stuffed ravioli with wine and porcini sauce (starter)
Chicken breast stuffed with tomato, bocconcini and pesto (main course)
Assorted mini-treats (dessert)
Bread basket and butter

Basic cold lunch buffet: $16.00
Minimum of 8 guests:
Assorted sandwiches (2 / pers.)
Assorted dessert (3p.p.)

Basic cold lunch buffet: $13.00
Minimum of 8 guests:
Assorted sandwiches (1,5 / pers)
Choice of dessert (1p.p.)

Basic cold lunch box menu: $14.50
Minimum of 4 guests:
Assorted sandwich (1/ pers.)
Choice of salad,
Choice of dessert
Individual water

Sandwich menu: $13.00
Minimum of 8 guests:
Assorted sandwich (2 / pers)

Hot and cold buffet: $23.50
Minimum of 10 guests:
Choice of salad,
Choice of main course (1) and side dishes (2),
Bread and butter
Dessert of the day and coffee

Julien-Leblanc Traiteur
www.julien-leblanc.com
T : 514 937-0698 – F. 514 937-3962
2295, rue St-Marc, Montréal, H3H 2G9
Cold sandwich menu: $13.00
Minimum of 10 guests:
Choice of sandwich (1 per person),
Fruits skewers,
Dessert of the day

Hot and cold buffet: $24.00
Minimum of 10 guests:
Soup of the day,
Choice of main (1) and side dishes (2),
Individual dessert of the day, tea and coffee

BVQ lunch: $18.00
Minimum of 50 guests:
One BBQ chicken thigh,
One hot dog (beef)
One hamburger

Cold buffet: $16.00
Minimum of 8 guests:
Assorted two sandwiches (2)
Mini-treats (2p.p.)

Cold lunch box: $14.00
Minimum of 4 guests:
Assorted sandwiches (1p.p.), Choice of salad (1p.p.),
Fruits skewer and brownie or cookies

BBQ lunch: $12.00
Minimum of 50 guests:
One hot dog (beef) and one hamburger

Continental breakfast: $7.00
Minimum of 8 guests:
One bagel and cream cheese,
Assorted muffin or mini-viennoiserie,
One individual yogourt

Continental breakfast: $5.25
Minimum of 8 guests:
Breakfast bread (1/2),
Assorted mini-viennoiserie,
Assorted mini-muffin and coffee
Hot and cold VIP Breakfast: $25.00
Minimum of 15 guests:
- Fresh orange juice
- Thin crepe filled with fresh fruits and Chantilly
Scrambled eggs, choice of toppings:
- Mushrooms, brie cheese and fine herbs
- Asparagus, Parmesan, chives and basil
- Foie gras, Granny Smith and 5 year aged cheddar (+3.00$)
Mini pastries (2p.p.)
Canadian bacon (2p.p.)
Veal breakfast sausage (1p.p.)
Baby potatoes with fine herbs
Fruit salad
Baguette and jam,
Choice of tea and selection of espresso coffee

Continental breakfast: $6.25
Minimum of 8 guests:
Assorted mini-viennoiserie,
One croissant and jam
One muffin

Continental breakfast: $8.00
Minimum of 8 guests:
Choice of one scone,
One half bagel and cream cheese,
One half bagel, smoked salmon and cream cheese

Continental breakfast: $6.25
Minimum of 8 guests:
One bagel and cream cheese,
One croissant and jam,
One chocolate bread

Conference buffet $30.00
Minimum of 10 guests:
Assorted mini-viennoiserie (2p.p.) and one muffin,
Two sandwiches per person,
Assorted coffee break snacks (3p.p.)
SALAD MEALS

Presented in individual plates or ecological boxes
17.50$ per person
(Minimum of 4 identical salads per selection)

Served with Brie, fresh bread and choice of dessert:
Double chocolate fruits or mini-treats

Choose a protein to pair with a portion of the salad of the week:
- Honey, garlic and rosemary salmon filet
- Red curry shrimp brochette (6)
- Mandarin and soy grilled chicken
- Italian herbs and parmesan crusted chicken breast
- Mustard and maple syrup smoked pork filet
- Thai basil beef flank
- Star anise duck leg confit (+2.50$)

Option without protein: 13.50$

CUSTOM COLD MEALS
Buffet style: Minimum of 8 people
Presented in individual plates or ecological boxes
(Minimum of 4 identical boxes per selection)

Economic
Buffet: 13.00$ per person
Plate or box: 14.00$ per person
Choice of one entrée
Gourmet sandwich (choose from our selection)
Salad (choose from our selection)
Choice of dessert

BETWEEN TWO
Buffet: 15.00$ per person
Plate or box: 16.00$ per person
Choice of two entrées
Gourmet sandwich (choose from our selection)
Salad (choose from our selection)
Choice of dessert
VEGETARIAN ENTRÉES:
Mild cheddar and grapes
Market vegetables and homemade dip
Goat cheese, spinach, lemon and fine herbs stuffed artichoke (half)

Fine Pizza (selection of the month)
Oka cheese and grapes
Selection of grilled vegetables
Hummus and saffron grape compote mini pie
Mini bocconcini brochettes marinated with sun-dried tomatoes

SEAFOOD AND FISH ENTRÉES:
Cod fritter and homemade tomato salsa
Roasted garlic, saffron, and lime zest shrimp
Red curry shrimp
Cajun seasoned shrimp
Spicy crabstick salad in a wonton mini pie

MEAT ENTRÉES
Smoked BBQ lacquered chicken strips
Red wine and fig-roasted duck breast strips
Teriyaki beef bavette
Rolled crepe with vegetables and duck confit (+2.00$)
Chicken and vegetable kibbeh, lime yogurt sauce
Mini beef kebab with Berber spices and harissa, spicy olive dip
Roasted garlic and pepper chicken breast
Maple and sunflower seed crusted chicken breast
Braised veal ravioli with Sicilian tomatoes and olives
Normandy chicken stick, Calvados sauce
Dish of the month
Smoked paprika chicken

CHOICE OF DESSERTS
Homemade cookies (2p.p.)
Classic brownie
Date squares
Apple crumble
Fresh fruit
COLD THEMATIC MEALS
Buffet style: Minimum of 8 people
Presented in individual plates or ecological boxes
(Minimum of 4 identical boxes per selection)

LE GOÛTER
Buffet: 16.00$ per person
Plate or box: 17.00$ per person

Market vegetables and homemade dip
Fine pizza (selection of the month)
Gourmet sandwich (choose from our selection)
Salad (choose from our selection)
Cheddar and grapes
Dessert (Pastry chef selection)
Breadbasket

LE CONVIVIAL
Buffet: 17.50$ per person
Plate or box: 18.50$ per person

Market vegetables and homemade dip
Cajun seasoned shrimp
Chicken strips lacquered with smoked BBQ
Gourmet sandwich (choose from our selection)
Salad (choose from our selection)
Oka cheese and grapes
Dessert (Pastry chef selection)
Bread basket

LE SANTÉ
Buffet: 17.50$ per person
Plate or box: 18.50$ per person

Selection of grilled vegetables
Goat cheese, spinach, lemon and fine herbs stuffed artichoke (half)
Chicken breast with a maple and sunflower seed crust
Salad (2p.p. – Choose from our selection)
Fresh fruit salad
Breadbasket
LE TERROIR
Buffet: 18.50$ per person
Plate or box: 19.50$ per person

Selection of grilled vegetables
Red wine and fig-roasted duck breast strips
Grilled salmon glazed with honey and lemon with a lime and beet compote
Salad (Choose from our selection)
Fine local cheese
Dessert (Pastry chef selection)
Breadbasket

THE CASABLANCA
Buffet: 20.25$ per person
Plate or box: 21.25$ per person

Market vegetables, roasted eggplant and lemon confit dip
Chicken and vegetable kibbeh, lime yogurt sauce
Hummus and saffron grape compote mini pie
Mini beef kebab with Berber spices and harissa, spicy olive dip
Roasted garlic and pepper chicken breast
Salad (choose from our selection)
Baklava duo
Fresh mini pitas

THE WASABI
Buffet: 21.50$ per person
Plate or box: 22.50$ per person

Market vegetables and homemade dip
Vegetables and duck confit fine crêpe roulée
Spicy crabstick salad in a wonton mini pie
Teriyaki beef bavette
Salad (choose from our selection)
Dessert (Pastry chef selection)
Fortune cookie
LE BAROSSO
Buffet: 22.00$ per person
Plate or box: 23.00$ per person

Market vegetables and homemade dip
Cod fritter and homemade tomato salsa
Roasted garlic, saffron, and lime zest shrimp
Smoked paprika chicken
Salad (choose from our selection)
Brie cheese and grapes
Mini sweets
Breadbasket

LE MILANO
Buffet: 22.00$ per person
Plate or box: 23.00$ per person

Selection of grilled vegetables
Fine pizza (selection of the month)
Braised veal ravioli with Sicilian tomatoes and olives
Pesto and Parmesan roasted salmon
Salad (choose from our selection)
Mini bocconcini brochettes marinated with sun-dried tomatoes
Mini torta della Nonna – lemon and pine nut mini pie
Breadbasket

LE FRANCAIS
Buffet: 24.00$ per person
Plate or box: 25.00$ per person

Selection of grilled vegetables
Terrine of the month
Normandy chicken stick, Calvados sauce
Shallot marinated beef bavette, mustard and red wine emulsion
Salad (choose from our selection)
Macaroon duo
Breadbasket
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Sandwiches at any time

- Assorted mini pitas
- Smoked salmon bagel
- Grilled chicken fiesta wrap
- Mediterranean vegetarian wrap
- Baguette with ham, brie and sundried tomatoes
- Rosemary and honey roast beef on ciabatta with herbs

Week 1

- Multigrain baguettine, chicken and pear
- Sole Rockefeller on Kaiser roll
- Ban mi style beef sandwich
- Maple pulled pork sandwich
- Olive country bread, grilled vegetables and goat cheese sandwich

Week 2

- Ciabatta with vegetables and “pot-au-feu” styled turkey
- Viennese, Pollock salad burger
- Bresaola baguattine and fresh figs
- Merguez and tabbouleh wrap
- Croque monsieur with Portobello mushrooms on multigrain bread

Week 3

- Italian chicken on focaccia
- Tandoori salmon on toasted cumin seasoned Kaiser bread
- Tex mex style beef
- Baguettine with mayo and Porto marinated pork
- Baguettine with veggie pâté

Week 4

- Chicken Buffalo Bill Panini
- Tuna salad with strong cheddar, apple and dill
- Corned beef à l’ancienne on ciabatta bread
- Country sandwich with ham and pear
- Caprese sandwich
Week 5

- Breaded chicken wrap and ranch sauce
- Smoked trout baguettine, goat cheese and spinach
- Steakhouse beef gorgonzola
- Baguette rosette de Lyon and arugula
- Curry egg salad on cranberry baguette

Week 6

- Smoked turkey and Swiss cheese on country bread with fine herbs
- Salmon Croque Monsieur and roasted pepper béchamel
- Bagel with smoked meat à l’ancienne
- Baguettine with prosciutto and honey roasted almonds
- Tofu and Asian vegetables

Salads at any time

- Mixed greens salad, seasonal vegetables with white balsamic, wholegrain mustard and herbs
- Classic Caesar salad
- Sicilian Gemeli
- Mediterranean salad
- Selection of grilled vegetables

Week 1

- Endive, arugula, radicchio, tomato and olive salad with roasted pepper vinaigrette
- Barley, grape tomatoes, green beans and feta salad with a tarragon and long pepper vinaigrette
- Red cabbage, beets and carrots salad
- Berber spiced legume mixture, green onions and lime

Week 2

- Eastern baby spinach salad
- Orechiette salad with roasted vegetables, fresh basil and orange zest
- Paris mushroom salad, sour cream and fine herbs
- Lentil salad with peppers and roasted garlic

Week 3

- Arugula, pear and pecorino salad with a red wine reduction
- Classic potato salad
- Mixture of green beans with almonds
- Curry edamame salad, mint and shitake
Week 4

Mixed greens, peach and tangerine salad with a poppy seed vinaigrette
Quinoa salad with crunchy beetroot
Creamy potato, celery and edemame salad with maple vinaigrette
White beans, green peas, mint and feta salad

Week 5

Arugula and Parmesan salad with maple and blueberry vinaigrette
Japanese vermicelle rice noodles
Eggplant and feta salad with pomegranate vinaigrette
Red and black bean Mexican salad

Week 6

Mixed green, watercress, orange and raspberry salad with balsamic vinaigrette
Sweet potato and macadamia nut salad
Carrot, coconut and raisin salad with a creamy lemon and coriander vinaigrette
Chickpea, curry and apple salad