The Art of Entertaining...since 1988

Explore a thousand and one aspects of gastronomy by discovering Maître & Chef Catering, synonymous with refinement, elegance, creativity, and expertise...

Whatever the occasion, our professional, multidisciplinary team will help you organize a memorable event by putting our numerous resources at your disposal. Our chef, always on the cutting edge of trends and eager to have you experience the pleasures of fine dining, will prepare sophisticated seasonal dishes with the freshest of produce.

Receptions
10 or more people

We invite you to visit our web site at www.maitre-et-chef.com, where you will find several examples of menus created specifically for sit-down receptions with table service.

It will be our pleasure to advise you and offer insight into flavors that will not only be adapted to the theme of your reception but which will also reflect constantly changing culinary trends. Our specialists will make wine and beverage recommendations to pair with your choice of menu.
SUMMARY

Business Lunches
10 or more people

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After selecting your type of meal, whether a lunch menu, lunch box menu, or a selection of cold or hot dishes, click on the calendar link to see the weekly menu that corresponds to the date of your order. From this list you can then select the appetizers, main courses, sandwiches and salads…
## LUNCH MENUS
10 or more people

### BEAUJOLAIS
- Crudités and dip
- Assorted sandwiches (choice of three)
- Salad
- Dessert

### PROVENCE
- Crudités and dip
- Assorted sandwiches (choice of three)
- Two salads
- Dessert

### CHABLIS
- Crudités and dip
- Verrine
- Assorted sandwiches (choice of three)
- Salad
- Dessert

### CHARDONNAY
- Crudités and dip
- Starter
- Assorted sandwiches (choice of three)
- Salad
- Dessert

### ALSACE
- Verrine
- Assorted sandwiches (choice of three)
- Two salads
- Dessert

### RIESLING
- Starter
- Assorted sandwiches (choice of three)
- Two salads
- Dessert

### BOURGOGNE
- Verrine
- Starter
- Assorted sandwiches (choice of three)
- Salad
- Dessert

### BORDEAUX
- Starter
- Cold main course  
  page 10
- Two salads
- Dessert
- Bread and butter

### CHAMPAGNE
- Hot main course  
  page 11
- Vegetables and pasta, rice or potato
- Two salads
- Dessert
- Bread and butter

The crudités can be replaced by tortilla chips and the weekly dip if requested.

Cheese plate with croutons and garnishes available.

BIODEGRADABLE dinnerware available.
### BOX MENUS (biodegradable)

#### 10 or more people

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### BEVERAGES

Juice, soft drinks, mineral water, spring water
Fair trade coffee
Fair trade coffee, tea and organic herbal tea
WEEK « 1 »

Dip
Organic marinated tomatoes, thyme and garlic flower

Verrines
Panna cotta, glazed green peas, orange and shrimp
Miso crab and marinated vegetables with toasted sesame
Duck tartare and quinoa

Starters
Grain-fed chicken strips marinated in herbs and salsa
Fresh and smoked salmon cigar, dill and pink peppercorn
Vegetable spring roll

Sandwiches (choice of three)
Salmon gravlax, roasted fennel and Norwegian sauce on brioche
Eggplant and grilled bell pepper confit and feta on Lebanese bread
Roast turkey, aged cheddar and honey Dijon on ciabatta
Shrimp, celery and Red Delicious apple on panini
The classic, egg and herbs salad on a croissant
Brie, arugula and cranberry purée on baguette
Salsa, duck, avocado, and sambal oelek on tortillas

Cold main dishes – see our selection on page 10

Hot main dishes – see our selection on page 11

Salads
Sautéed mushrooms, sun-dried tomatoes, pecans and pennine, Xérès vinegar dressing
Mixed lettuce salad, apricot, rosemary and honey vinaigrette
Hearts of palm, grapefruit, avocado, tomato and lemon confit
Quinoa, roasted vegetables, feta and almonds
Tomato, julienned carrots, baby corn, raisins, sour cream curry and sunflower seeds

Desserts
3 mini pastries
Fresh fruit platter

Our baker uses the finest organic flour in all our house breads.
**WEEK « 2 »**

**Dip**
Sour cream, Kalamata olives, feta and sautéed bell pepper

**Verrines**
Niçoise ratatouille and strips of grilled duck
Fennel, pear, wasabi and tobiko salad
Crab, cucumber and Cortland apple

**Starters**
Lime-marinated shrimp brochette, mint and pineapple
Duck confit, marinated vegetables and fresh mint in a rice paper roll
Tuna tartare, mango and cracker

**Sandwiches (choice of three)**
Bruschetta, basil pesto, broccoli, mushroom, Parmesan cheese, and pecans
Roast veal, gruyère and crispy lettuce on ciabatta
Bell pepper, San Daniele ham, cranberries, and sweet potato spread on tomato tortillas
Roast pork with pistachio, cumin, lemon confit, and arugula on Berber bread
Root vegetable confit with sage and peppered goat cheese cream on a croissant
Marinated salmon gravlax and celery root remoulade on brioche
Chicken, nigella oil and hummus on a panini

**Cold main dishes – see our selection on page 10**

**Hot main dishes – see our selection on page 11**

**Salads**
Roasted bell pepper, corn, crispy pancetta and penne with pistou
Baby spinach, fennel and apricot, raspberry balsamic cream
Creamy potato and dill salad, apple, carrot and celery
Melons, cucumber and mango, cilantro, honey and basil vinaigrette
Fattoush salad with eggplant, zucchini, tomato and mint

**Desserts**
3 mini pastries
Fresh fruit platter

*Our baker uses the finest organic flour in all our house breads.*
Dip
Artichoke, red bell pepper and Parmesan cheese

Verrines
Tomato and Kalamata olive tartare, feta mousse
Fish and seafood ceviche marinated in yuzu and ginger
Zucchini, bocconcini and rosemary crumble

Starters
Vegetable terrine with eggplant, zucchini, fennel and basil
Salmon gravlax marinated with vodka, creamy dill sauce
Vegetable roll (nori, marinated vegetables and rice vermicelli)

Sandwiches (choice of three)
Tuna salad with eggs, relish, and garlic flower on an onion ciabatta
Teriyaki beef, Brie and lettuce on a panini
Cajun chicken, sour cream and salsa on a croissant
Bell pepper, cucumber, carrot and roasted sunflower seed spread on tortillas
Roast pork, dukkah, mint and harissa sauce on Lebanese bread
Antipasto of grilled vegetables, organic sun-dried tomatoes and Grana Padano cheese on crostini
Sauté of shrimp, New-Orleans style on baguette

Cold main dishes – see our selection on page 10

Hot main dishes – see our selection on page 11

Salads
Creamy salad of cabbage, carrot, apple, honey and wasabi
Hearts of romaine, radish, croutons, apple cider and blue cheese vinaigrette
Kidney beans, avocado, corn, tomato, orange, lime and coriander dressing
Pennine, green beans, almonds, grilled bell pepper and pesto vinaigrette
Tomato, mango, zucchini and maple and chive vinaigrette

Desserts
3 mini pastries
Fresh fruit platter

Our baker uses the finest organic flour in all our house breads.
WEEK « 4 »

**Dip**
Sweet potato, cranberries and sambal oelek

**Verrines**
Cucumber panna cotta, smoked scallop, melon
Roasted bell pepper and parsnip, prosciutto and thyme confit
Salmon tartare, pesto and tomato caviar

**Starters**
Classic antipasto (roasted vegetables and marinated bocconcini)
Teriyaki duck and mango in a rice paper wrap
Crab cake and sambal oelek whipped mayonnaise

**Sandwiches (choice of three)**
Niçoise ciabatta (tuna, hard-boiled egg, artichoke and pesto mayonnaise)
Veal, caramelized onions with spices and Brie on Berber bread
Quinoa curry wrap with citrus, avocado, cashew nuts, green peas and mint
The London (beef, cucumber and crispy lettuce)
Chicken, bell pepper chutney, pecans on baguette
Roast pork and tartar sauce on panini
Eggplant confit bruschetta, marinated tomatoes, Grana Padano cheese and arugula

**Cold main dishes – see our selection on page 10**

**Hot main dishes – see our selection on page 11**

**Salads**
Cherry tomatoes, surimi, shrimp, baby corn, honeydew and cilantro
Barley, broccoli, sautéed mushrooms and Greek vinaigrette
Baby spinach, julienned carrots, sunflower seeds and tahini-orange vinaigrette
Tropical island salad with pineapple, cucumber, tomato and sambal oelek
Garden vegetables and rotini, goat cheese and fried rosemary dressing

**Desserts**

3 mini pastries
Fresh fruit platter

**Our baker uses the finest organic flour in all our house breads.**
WEEK « 5 »

**Dip**
Cream cheese, cucumber and dill

**Verrines**
Shrimp, artichoke and tobiko cream
Fennel, spinach pesto, smoked salmon
Crispy zucchini with cashew nuts and raspberry balsamic cream

**Starters**
Chicken yakitori, toasted coconut, sweet and sour confit
Salmon tartare, tobiko, yuzu, ginger and fine herbs
Itsumo yellowfin tuna ceviche, panko and sesame

**Sandwiches (choice of three)**
Roast veal, tonnato sauce, romaine on an onion ciabatta
Angus beef, mesquite sauce and Vidalia onion compote on a croissant
Poached salmon, shrimp, lemon confit and capers on Berber bread
Le Parisien (Bayonne ham, gruyère cheese, Dijonnaise on a baguette)
Three cheese bruschetta
Creole chicken, mango and cilantro on tortillas
Hummus, chipotle, Corinthian raisins and sesame on crostini

**Cold main dishes – see our selection on page 10**

**Hot main dishes – see our selection on page 11**

**Salads**
Mixed tender greens, almonds and tomato confit dressing
Grilled vegetable antipasto à la sicilienne, feta and olives
Potato, green beans, soybeans, raisins and garlic flower yogurt
Quinoa, avocado, cucumber, citrus and coriander
Broccoflower, baby corn and honeydew, Madagascar pepper mayonnaise

**Desserts**
3 mini pastries
Fresh fruit platter

**Our baker uses the finest organic flour in all our house breads.**
SELECTION OF COLD MAIN COURSES

Buffet style - 10 or more people
(48 hours notice is required)

COLD STARTER -- chosen from the weekly menu

POULTRY
Grain-fed chicken fillet, Louisiana spices, salsa and sour cream
Grain-fed chicken korma, lime and mint sauce
Chicken breast stuffed with bell pepper confit and arugula
Chicken rosace à la provençale (eggplant, bell pepper, lemon confit)

BEEF, VEAL AND PORK
Veal shoulder, fig and mango chutney, coffee caramelized cipollini
Grain-fed pork fillet, Brie, vanilla-flavored pears and grilled pecans
Szechuan beef roll with soy and honey-glazed vegetables
Panko-crusted beef tataki with spices, fennel and physalis

DUCK AND LAMB
Duck and seasonal fruit spring roll
Duck breast ballotine, wild mushrooms and apples
Teriyaki glazed duck, apricot and toasted sesame
Shredded lamb glazed with honey and Meaux mustard

VEGETARIAN
Classic antipasto (roasted vegetables and marinated bocconcini)
Vegetable roll (nori, marinated vegetables and rice vermicelli)

FISH AND SEAFOOD
Shrimp brochette, lime and mint
Salmon gravlax marinated with vodka and pink peppercorn, Norwegian sauce
Salmon tartare, sesame, panko and tobiko caviar
Salmon tataki marinated with spices, fennel and mango
Smoked salmon mille-feuilles, zucchini and fresh goat cheese
Tuna duo (tataki with spices and tartare with mango)

TWO SALADS -- chosen from the weekly menu

DESSERT

BREAD AND BUTTER

Cheese plate with croutons and garnishes available.
SELECTION OF HOT MAIN COURSES
Buffet Style – minimum of 10 people
(48 hours notice is required)

POULTRY
Chicken stew, sage, anise, onion
Chicken ballotine stuffed with wild mushrooms, cognac cream sauce
Chicken émincé, lemon confit and Iranian saffron
Szechuan sautéed chicken (ginger, lime, eggplant)
Grain-fed chicken supreme roll, basil and organic sun-dried tomatoes

BEEF
Chuck short rib à la bourguignonne
Beef goulash (white wine, tomato, smoked pepper, red onions)
Beef stew à la provençale (green olives, white onions, tomato fondue)

VEAL
Veal blanquette à l’ancienne, mushrooms and glazed gretol onions
Veal colombo à la martiniquaise (apple, coconut, raisin and curry)
Veal fondant with organic tomato confit and lemon

PORK
Braised pork shoulder, maple and Cortland apple
Pork carbonnade with Griffon

LAMB AND DUCK
Lamb tagine à la Mauresque (chickpeas, apricot, mint, cumin)
Fricassée of lamb à la forestière with its juice
Duck paupiette, cranberries and basil
Pheasant ballotine, apple and tarragon

FISH, SEAFOOD AND SHELLFISH
Canadian pike, caper, lemon, fennel and fine herbs
Pavé of poached salmon, leek, Normandy sauce
Sole roll, two tapenades, white wine and cream sauce
Salmon glazed with maple nugget and tarragon

PASTA AND VEGETARIAN (NO SIDE DISHES)
Agnoletti stuffed with spinach, basil pesto, napolitana sauce
Vegetarian quinoa paëlla, chickpeas, green peas, corn, mushroom and citrus
Giant raviolis stuffed with wild mushrooms and porcini, rosée sauce

TWO SALADS – chosen from the weekly menu
MARKET VEGETABLES AND PASTA, RICE OR POTATO
DESSERT
BREAD AND BUTTER

Cheese plate with croutons and garnishes available.
SOME SUGGESTIONS TO ACCOMPANY YOUR MEAL

SAVORY...
Tortilla chips and dip - according to the weekly menu
Crudités and dip - according to the weekly menu
Cheese straws
Assorted cheeses bread, nuts, fresh and dried fruit

SWEET...
Hazelnut nougat (minimum order 25 pcs.)
Chocolate treats (minimum order 25 pcs.)
Assorted cookies (15 or more people)
Mini brochette of fresh fruit
Selection of sablés (15 or more people)
Fresh fruit platter or brochette
Financier, pistachio moelleux, macaron, diamond or almond sablé and madeleine (15 or more people)
Mini pastries

BEVERAGES
Juice, soft drinks, mineral water, spring water (per unit)
Fair trade coffee (per person)
Fair trade coffee, tea and organic herbal tea (per person)
BREAKFAST

Viennese pastries made with pure butter and organic flour
(butter and jams included)

VIENNESE PASTRIES

Honey and orange granola bar  Raisin danish
Molasses cookie  Almond pastry
Cinnamon roll  Oatmeal cookie
Date square  Carrot cake
Apple turnover  Lemon cake
Chocolate croissant  Assorted muffins
Croissant  Banana bread
  Berry scone

COLD

Fruit yogurt served in a bowl (10 people or more)
Seasonal fresh fruit platter
Fresh fruit salad in a spiced syrup
Fruit parfait (Greek yogurt, honey, fresh fruits and granola) (verrine)
Müesli, yogurt, sour cream and brown sugar
Half a Fairmount bagel, smoked salmon and cream cheese
Mild Quebec cheese platter

HOT

Pan-fried potatoes with fine herbs and sea salt
Ham
Sausage or bacon
French toast made with coconut milk, five spice and garnishes
Scrambled eggs with fine herbs
Pancake with berries, crème anglaise and raspberry caramel

BEVERAGES

Orange, apple or pink grapefruit juice
Fair trade coffee
Fair trade coffee, tea and organic herbal tea
COLD APPETIZERS
20 or more people

Under the direction of our chef, the kitchen team has created a selection of sophisticated hot and cold appetizers that will enhance your prestigious receptions.

It will be a pleasure for our consultants to suggest alternative appetizers that do not appear on these menus.

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<td><strong>COLD APPETIZERS</strong></td>
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| *Salmon rillettes*  
Horseradish cream, crispy corn chip | *Salmon mi-cuit*  
Pepper and sesame crust  
Sweet and sour rice wine |
| *Roast Chicken*  
Blueberry-onion confit compote  
Cheddar sablé | *Shredded duck confit with bell pepper*  
Crispy gorditas |
| *Prosciutto roll*  
Crêpe and baby spinach  
Pesto cream | *Foie gras mousse*  
Physalis marmalade  
Port caramel |
| *Matane shrimp*  
Marinated in vodka and lime | *Nashi pear roasted with spices*  
Brie, balsamic glaze, spinach leaf |
| *Single crispy pinwheel*  
Sun-dried tomato pesto  
Basil cream | *Shrimp brochette*  
Coriander, sambal oelek and mirin marinade  
Mango purée |
| *Fine herbs crostini*  
Purée of roasted bell pepper  
Parmesan tuile | *Double crispy pinwheel*  
Sun-dried tomato pesto  
Basil cream |
| *Braised fennel*  
Anise & bell pepper | *Involtini*  
Rolled zucchini, spiced whipped cream  
Grilled asparagus tips |
| *Brined duck*  
Cumin filo  
Corinthian raisin chutney and hoisin sauce | *Beef tataki*  
Cracker, caramelized fennel seeds  
Shiitake, wasabi and mild mint sauce |
MISCELLANEOUS

BIODEGRADABLE dishes and utensil available.

Equipment rental (china, glasses, linens, tables, chairs, etc.) available by request and for an extra charge.

Additional charges for staffed meal service apply, when required.

Please inquire about our bar service rates.