



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 feuilleté 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

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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

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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 pumpnickel 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 raïta 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 vegetables 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

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Seated dinner (3 courses meal): \$37.00

Minimum of 20 guests:

Mixed baby green and Reggiano tile, balsamic dressing (starter)

Chicken involtini, 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

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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:

Brekfast bread (1/2),

Assorted mini-viennoiserie,

Assorted mini-muffin and coffee

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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.)

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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

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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 Chicken

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

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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

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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

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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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SEPTEMBER

- September 02, Week 1
- September 09, Week 2
- September 16, Week 3
- September 23, Week 4
- September 30, Week 5

OCTOBER

- October 07 Week 6
- October 14 Week 1
- October 21 Week 2
- October 28 Week 3

NOVEMBER

- November 04 Week 4
- November 11 Week 5
- November 18 Week 6
- November 25 Week 1

DÉCEMBER

- December 02 Week 2
- December 09 Week 3
- December 16 Week 4
- December 23 Week 5
- December 30 Week 6

JANUARY

- January 06 Week 1
- January 13 Week 2
- January 20 Week 3
- January 27 Week 4

FEBRUARY

- February 03 Week 5
- February 10 Week 6
- February 17 Week 1
- February 24 Week 2

MARCH

- March 03 Week 3
- March 10 Week 4
- March 17 Week 5
- March 24 Week 6
- March 31 Week 1

APRIL

- April 07 Week 2
- April 14 Week 3
- April 21 Week 4
- April 28 Week 5

MAY

- May 05 Week 6
- May 12 Week 1
- May 19 Week 2
- May 26 Week 3

JUNE

- June 02 Week 4
- June 09 Week 5
- June 16 Week 6
- June 23 Week 1
- June 30 Week 2

JULY

- July 07 Week 3
- July 14 Week 4
- July 21 Week 5
- July 28 Week 6

AUGUST

- August 04 Week 1
- August 11 Week 2
- August 18 Week 3
- August 25 Week 4



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

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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

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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