



[lacuisineraiteurmtl@gmail.com](mailto:lacuisineraiteurmtl@gmail.com)

(514)706-2159

**PROUD OWNER OF RESTAURANT LE GRAS DUR AT LE CENTRAL, RESTAURANT MAAMM BOLDOC**

**FOUNDED IN 1970, OUR 4 FOOD TRUCKS AND OUR CATERING SERVICES.**

**WINNER OF MULTIPLE KCBS BBQ COMPETITION AWARDS IN THE UNITED STATES.**

**OUR LE GRAS DUR SPICES ARE SOLD IN ALL IGAS AND AT BBQ QUÉBEC.**

#1 au Canada La Poutine Week 2022

#2 Au Canada à La Poutine Week 2023

#1 Le Festival de La Poutine de Drummondville 2018 et 2015

#1 La Poutine Week 2019 et 2018

#1 Burger Week 2018, 2017 et 2016

#2 Poutine Week 2017

#3 Poutine Week 2016

#1 Grilled Cheese Festival 2016 et 2017

#1 Tartare Fest 2016 et 2017

#1 Duck Fest 2016

#1 Camion choix du Public 2015 et 2016

# BREAKFAST

## **The Continental** (No hot beverage included)

\$12.50 Per Person

An assortment of 2 minis baked goods with butter and jams, fresh fruit platter and juice.

## **Bagel & lox** (No beverage included)

\$15.75 Per Person

Bakery fresh bagels, Atlantic smoked salmon, whipped cream cheese, capers and thinly sliced onion.

## **Breakfast wraps** (No beverage included)

\$12.50 Per Person

Served with fresh seasonal fruit platter.

- Fresh eggs, homemade braised ham, Canadian cheese, topped with fresh lettuce and tomato.
- Fresh eggs, bacon, Canadian cheese, topped with fresh lettuce and tomato.
- Roasted Portobello mushroom, red peppers and roasted maple tofu.

## **Classic Egg muffins** (No beverage included)

\$10.50 Per Person

Served with fresh seasonal fruit platter.

- Ham, cheddar & Egg
- Bacon, cheddar & Egg
- Breakfast Burrito: Salsa, sausage, cheddar and egg

## **Gourmet Egg muffins** (No beverage included)

\$12.50 Per Person

Served with a seasonal fresh fruit platter.

- Feta & spinach
- Sundried tomatoes with kalamata olives & Asiago
- Smoked salmon, dill and goat cheese
- Bell peppers, sweet onion and black forest ham



## **Puff pastry** (No beverage included)

\$8.75 per person

Served with a seasonal fresh fruit platter.

- Feta and spinach
- Leek and parmesan
- Tomato and olives

## **Yogurt parfait** (No beverage included)

\$7.25 Per Person

Vanilla yogurt layered with fresh cut seasonal fruit, honey and topped with house made granola.

## **Fresh fruit platter** (No beverage included)

Platter for 10 guests: \$45.00

Platter for 25 guests: 110.00\$

Platter for 50 guests: 215.00\$

# BEVERAGE (ALCOHOL AVAILABLE)

Soft Drink Can (355ml) - each - \$2.75  
Juice Bottle (300ml) - each - \$3.25  
Juice Bottle (1.89l) - each - \$10.00  
Pure Leaf Peach Iced tea(547ml)- each - \$5.50  
Pure Leaf Green tea and honey Iced tea(547ml)- each - \$5.50  
Lemon and cucumber Aqua Fresca (4L) – each \$26.50  
Fruity Aqua Fresca (4L) – each – \$26.50  
Sparkling Water (250ml) - each - \$3.30  
Sparkling Water (750ml) - each - \$8.00  
Premium Fresh Brewed Bio and Fair-Trade BARISTA Coffee - 10-cup Thermos - each - \$28.00  
Premium Fresh Brewed Bio and Fair-Trade BARISTA Coffee - 25-cup Thermos - each - \$53.75  
Classic Tea and Four O'Clock Fair-Trade Herbal Tea - 10-cup Thermos - \$28.00  
Hot Chocolate - 10 individual pouches and Hot Water - \$30.00



# DESSERT AND BREAK

Fresh whole fruit (Apple, banana and orange) – each -\$2.50  
Assorted homemade cookies – per dozen - 34.25\$  
Regular size assorted baked goods – per dozen - \$44.00  
Regular size muffins – per dozen - \$35.00  
Classic Fresh croissant – per dozen - \$32.25  
Assorted mini baked goods – per dozen - \$18.00  
Vegan Brownies - per dozen - \$55.00  
Vegan cookies – per dozen - \$ 42.00  
Vegan croissant – per dozen – \$42.00  
Gluten free cookies – per dozen – \$42.00  
Gluten free brownie, individually wrapped – per dozen – \$72.00  
Gluten free matcha cake – per dozen - \$75.00  
Vegan and gluten free carrot cake – per dozen - \$82.00  
Lemon or keylime pie – per dozen – \$72.00  
Assorted Baladin Dessert (Raspberry& chocolate mousse, 3 chocolates & Chocolate ganache - per dozen - \$72.00  
Assorted macarons (assorted flavors) – per dozen – \$33.00  
Salted caramel cheesecake – per dozen – \$72.00  
Pasteis de Nata (Portuguese tartelette) – per dozen - \$36.00\$  
Assorted truffles – per dozen - \$15.00  
Pouding chômeur – whole cake – serve around 16 portions - \$50.00  
Classic Carrot cake – per dozen – \$60.00  
Apple crumble cake – per dozen- \$40.00  
Berries crumble cake – per dozen- \$40.00  
Reine Elizabeth – per dozen - \$51.00  
Classic lemon cake – per dozen - \$40.00  
Assorted pound cake (banana, chocolate, carrot and apple & cranberry) - per dozen - \$34.25  
Assorted Granolas Bar - per dozen - \$36.00  
Assorted chips 40gr. Per package- \$2.50 each



# SANDWICHES, WRAPS & LUNCH BOX

## **Sandwich on assorted Artisan bread and wrap**

Platter for 10: \$115.00

Platter for 25: \$275.00

Platter for 50: \$525.00

Add \$3.00 per sandwich for a Gluten free bread

### **3 selections of sandwich per platter:**

- La Cuisine Traiteur Chicken – House made grilled chicken with sweet chili, bacon, Havarti, fresh lettuce & tomatoes, topped with confit garlic mayonnaise
- Caprese antipasto – Prosciutto Cotto (Italian ham), tomatoes, provolone cheese, marinated eggplant, lettuce and pesto
- Charred maple chipotle tofu: Marinated tofu with maple chipotle glaze, red onions, roasted red peppers, lettuce and chipotle mayo
- Balsamic roasted market veggie: Roasted market vegetables, balsamic glaze, lettuce, swiss cheese and basil pesto
- Roast sirloin & brie – Roasted sirloin of beef with horseradish mayo, sautéed mushroom & brie
- Smoked turkey, Havarti & roast bell peppers – Smoked turkey, Havarti cheese and roast bell peppers with a chipotle aioli and lettuce
- Smoked salmon, arugula & tomatoes - Smoked Atlantic salmon, served with baby arugula, tomatoes, onions, caper and dill mayo
- Tuna, mayo, onion, green pepper, tomato and shredded cheese
- Goat cheese, hummus, cucumber, tomato and marinated pepper

## **The Classic Lunch boxes (Minimum 5 per selection)**

\$18.95 Per Person

Add a \$3.00 per sandwich for a gluten free bread for the sandwich only

Your choice of Sandwich with one piece of fresh whole fruit or a cookie and a bag of potato chips, and cold beverage (soft drink or juice).

## **The Popular Lunch boxes (Minimum 5 per selection)**

\$20.95 Per Person

Add a \$3.00 per sandwich for a gluten free bread for the sandwich only

Your choice of Sandwich with veggies, cheese, a cookie and soft drink (soft drink or juice).

## **Deluxe Lunch boxes (Minimum 5 per selection)**

\$23.50 Per Person

Add a \$3.00 per sandwich for a gluten free bread for the sandwich only

Your choice of half a sandwich, grape and cheese, vegetables, cold cut and mignardise

# DELI SALAD

*1 bowl per 10 or 25 guests*

- Potato, mayo and dill Salad - per bowl- \$35.00 / \$78.75
- Couscous, olives, parsley and tomato Salad - per bowl - \$35.00 / \$78.75
- Quinoa, cranberry, apricot and sunflower seed Salad - per bowl - \$40.00 / \$90.00
- Basil pesto & mayo Pasta Salad - per bowl - \$35.00 / \$78.75
- Mixed Green Salad with assorted Toppings and Balsamic Dressing - per bowl - \$35.00 / \$78.75
- Caesar salad with homemade dressing, croutons, parmesan and bacon – per bowl - \$40.00 / \$90.00
- Greek, tomato, black olives, red onion, peppers and feta cheese salad - per bowl - \$40.00 / \$90.00
- Orzo, cucumber, pepper, tomato, basil pesto, green onion and bocconcini salad – per bowl – \$35.00 / \$78.75

# INDIVIDUAL SALAD

**Minimum of 5 per selection**

## **Quinoa salad**

\$20.95 per salad

Quinoa, fresh basil, chickpea, whole corn, diced tomato, red pepper, kalamata olive and feta cheese

## **Smoked duck and goat cheese**

\$24.95 per salad

Smoked duck breast, lettuce, tomato, chive, crouton, goat cheese, parsley, nuts, raspberry dressing

## **Chicken Caesar salad**

\$21.95 per salad

Grilled chicken, lettuce, parmesan, crouton, bacon and Caesar dressing

## **Smoked salmon Niçoise salad**

\$23.95 per salad

Kale, lettuce, hard-boiled egg, olive, red pepper, green beans, smoked salmon and creamy basil sauce

# PIZZA

## **Pizzas (16 inch, cut into 8 slices)**

**1-5 Pizzas** \$33.50 Each

**6-10 Pizzas** \$32.50 Each

**More than 10 Pizzas** \$31.50 Each

## **Your choice of Pizza selections**

- Pepperoni and Cheese
- All-Dressed: Mushrooms, Green Peppers, Pepperoni and Cheese
- Hawaiian: Ham, Pineapple and Cheese
- Vegetarian: Mushrooms, Onions, Green Peppers, Black Olives and Cheese
- Italian Sausage: Italian Sausage, Onion, Green Peppers, and Cheese
- Smoked Salmon: Slices of Smoked Salmon, Red Onion, Capers, Cheese
- Vegan: Vegan Italian Sausage, fauxmage(vegan)

# HOT LUNCH BUFFET



## **Traditional (Minimum 25 guests)**

**\$33.00/guest**

The Traditional Lunch Buffet include 1 main course, 2 choices of salad, rice, herb roasted potatoes, seasonal vegetable, bread and mini dessert

### **Main course selection**

- Bavarian Pork Loin with mushrooms
- Atlantic Sustainable Salmon with lemon, dill and garlic cream
- Maple smoked turkey
- Pulled Mushroom Shepherd's pie (Vegetarian)

**See salad selection below**

## **The BBQ (Minimum 25 guests)**

**\$36.00/guest**

The BBQ Lunch Buffet include 2 meat options and 1 vegetarian maximum, 2 choices of salad, herb roasted potatoes, creamy mac n'cheese, seasonal vegetables, corn bread and mini dessert

### **Main meal option (select 2 meat and 1 vegetarian)**

- Smoked turkey
- Beef brisket and mango chutney
- Lamb sausage with apple sauce
- Maple lacquered tofu (Vegan)

**See salad selection below**

## **The Italian (Minimum 25 guests)**

**\$35.00/guest**

The Italian Lunch Buffet include 2 meat option and 1 vegetarian maximum, 2 choices of salad, grilled vegetables, risi e bisi (green pea rice), roasted herb potatoes, bread, butter and mini dessert

### **Main meal option**

- Parmigiana chicken with fresh tomato and eggplant stew
- Spezzatino di manzo (beef, demi-glace, tomato and capers)
- Vegetarian lasagna
- Meat lasagna

**See salad selection below**

## **The Mexican (Minimum 25 guests)**

**\$33.00/guest**

The Mexican Lunch Buffet include, 2 meat option and 1 vegetarian maximum, white flour tortilla, nachos, salsa, grilled vegetables, Mexican rice, 2 choices of salad and mini dessert

### **Main meal option:**

- Pulled turkey tacos style
- Birria Beef from Jalisco (beef, tomato sauce and Mexican seasoning)
- Pulled pork
- Pulled mushroom Tostada (Vegetarian)

**See salad selection below**

### **Deli Salad (2)**

- Potato, mayo and dill salad
- Couscous, olives, parsley and tomato salad
- Quinoa, cranberry, apricot and sunflower seed Salad
- Basil pesto & mayo Pasta Salad
- Mixed Green Salad with assorted Toppings and Balsamic Dressing
- Caesar salad with homemade dressing, croutons, parmesan and bacon
- Greek, tomato, black olives, red onion, peppers and feta cheese salad
- Orzo, cucumber, pepper, tomato, basil pesto, green onion and bocconcini salad

# STATION AND DISPLAY

## **Montreal Iconic Main Street Deli (Minimum 20 guests)**

\$28.25 Per Person

Served with roasted potato, coleslaw, dill pickles and mixed green salad.

- Beauty's style Bagel and lox
- Schwartz's style Smoked Meat sandwich

## **Nachos Bar (Minimum 20 guests)**

\$12.25 Per Person

Homemade Tortilla Chips served with tomato salsa, corn, pineapple and curry salsa, queso, red onions, jalapenos and black olives



## **Poutine Bar (Minimum 20 guests)**

\$22.25 Per Person

Red potato fries, cheese curds, homemade gravy, pulled pork, ground beef, pepperoni, meatless beef (végé), hot dog sausage, sautéed mushrooms, sautéed peppers, sautéed onions, black olives and crispy onions.

## **Mini Burger Bar (Minimum 20 guests)**

\$28.25 Per Person

Beef patty, Meatless burger patty(vege), American cheese, sautéed mushrooms, sautéed peppers, sautéed onions, black olives, melanzane, tomatoes, lettuce, fresh onion, pickles, crispy onions and condiments.

## **Sushi Station Market (Minimum 20 guests)**

**\*\*Market Price\*\* call for pricing**

Sushi, Sashimi, Hand-Rolled with Wasabi, Pickled Ginger and Soy Sauce.

## **Pasta Bar (Minimum 20 guests)**

\$23.25 Per Person

Penne and Spaghettini, tomato, alfredo and Bolognese sauce, sliced mushrooms, onions, peppers, cherry peppers, black olives, broccoli, italian sausage, homemade smoked turkey, shrimps, clams, Vegan italian sausage



# PLATTERS

## Sicilian cold Pizza

\$40.00 Per Pizza

### Selections

- Tomato Pizza
- Olive and artichoke heart pizza
- Cheese pizza
- Marinated eggplant, red roasted pepper on tomato sauce

## Fresh veggie and dips

Platter for 10 guests: \$57.50

Platter for 25 guests: \$140.00

Platter for 50 guests: \$275

Crisp garden vegetables served with our signature dip

## Charcuteries board

For 10 guests: \$115.00

For 25 guests: \$287.50

For 50 guests: \$570.00

A rustic display of sliced meats including: Capicollo, smoked hardwood ham, chorizo, salami. Marinated vegetables, accompanied by crispy baguette & mustard

## Classic local cheese board (70gr per guest)

Platter for 10 guests: \$55.00

Platter for 25 guests: \$130.00

Platter for 50 guests: \$255.00

Marbled cheddar, cheddar and swiss cheese served with dried cranberry and apricot and an assortment of bread

## Deluxe local cheese board (70gr per guest)

Platter for 10 guests: \$75.00

Platter for 25 guests: \$170.00

Platter for 50 guests: \$325.00

Blue cheese, gouda, brie, Oka and goat cheese with pesto. It is served with dried cranberry and apricot and an assortment of bread



# HORS D'OEUVRES

Selection of 6 hors-d'oeuvre per guest: \$24.00

Selection of 9 hors-d'oeuvre per guest: \$33.75

Selection of 12 hors-d'oeuvre per guest: \$42.00

Classic beef tartare

Smoked meat tartare

Beef tartare with mango chutney, green pea and red curry mayo

Mango, avocado and wasabi salmon tartare

Salmon tartare, pico de gallo, sour cream, cilantro and lime

Tuna tartare, lime, dill mayo and green apple

Beef tataki seasoned with Montreal spices, maple mustard and caramelised citrus

Scallop ceviche, orange Supreme, cucumber and fennel

Cucumber tartare with chervil, green apple and raspberry dressing

Mini beet tacos with mango salsa and chipotle mayo

Honey butternut squash and rosemary on pumpernickel

Caramelised pear and walnut on a lemon cake

Lemon green pea mousse and wasabi crumble

Mini lentil and caramelised onion sloppy joe

Bocconcini and sundried tomato skewer

Mozzarella, salami and basil skewer

Beef brisket on a garlic baguette with horseradish mayo



# BANQUET

(Minimum of 50 guests)

We specialize in customized catering. We can provide a mobile kitchen for your event.  
Let us know your needs.

Cold appetizer, Main Course and Side Order and dessert \$39.00 Per Person

Hot appetizer, Main Course and Side Order and dessert \$41.00 Per Person

Cold appetizer, Hot appetizer, Main Course and Side Order and dessert \$49.00 Per Person

You may choose one cold starter and a main course, served with choice of Starch and Vegetable.

## Cold Appetizer (Choice of 1)

- Beef Tataki
- Shrimp ceviche with strawberries
- Lollipop of prosciutto, arugula, parmesan and balsamic
- Wild mushroom tart (vege)
- Charlevoix style Chopped liver
- Blinis with eggplant caviar (vege)



## Hot appetizer Starter (Choice of 1)

- Wild Mushroom and Oka cheese brioche(vege)
- Poutine Won Ton
- Arancini Pizza
- Chèvre chaud puff pastry (vege)
- Ricotta and spinach flan with piperade (vege)
- Shrimp Profiterole andalouse
- Mini Wellington beef with Port reduction



## Main Courses (Choice of 1)

- Mango chutney smoked beef brisket
- Pork tenderloin with homemade pesto wrapped in bacon
- Vegetarian Paella with meatless chicken (vege)
- Blackened Tilapia with confit cherry tomato and ginger
- Chicken Parmigiana with fresh tomato and eggplant ragout
- Butternut squash ravioli alla putanesca (vege)



## Side Orders (Choice of 1)

- Pilaf rice
- Herb-roasted potatoes

## Seasonal Vegetables

## Desserts (Choice of 1)

- Baladin Raspberry and chocolate mousse
- Baladin 3 chocolate mousse
- Baladin Chocolate ganache



# STATION, BAR AND SETUP

## **Bar Service**

We take pride in offering a comprehensive beverage service for your events, including a refined selection of alcohol, wine, and spirits. Our team of bar professionals is dedicated to delivering an exceptional service experience, from crafting exquisite cocktails to managing the wine selection.

Whether it's a wedding, a corporate party, or a private celebration, our experienced staff ensures that your guests savor every sip.

Let us handle the beverage service so you can fully enjoy your event with peace of mind.

## **Waiter, Bar Man and Maître d'Hôtel**

\$203.00 per waiter for hot food station, banquet, cold food station or coffee break, up to four hours.

\$50.75 per additional hours

Suggested one waiter for 25 guests for hot food station, banquet, cold food station and coffee break

\$203.00 per waiter for dinatory station cocktail, up to four hours.

\$50.75 per additional hours

Suggested one waiter for 25 guests for dinatory station cocktail

\$203.00 per waiter for dinatory cocktail platter, up to four hours.

\$50.75 per additional hours

Suggested one waiter for 25 guests for dinatory cocktail platter

\$203.00 per barman, up to four hours.

\$50.75 per additional hours

\$294.96 per maître d'hôtel, up to four hours.

\$61.45 per additional hours

For all the deliveries, there will be a 60\$ delivery fee. If the delivery is after 5:00 p.m. from Monday-Friday or at any hour on the weekend, there will be an additional \$55.00 Per Delivery

## **Miscellaneous Rental Charges**

- Full Service: Real Dishware, Glassware, Cutlery – Price may vary

# KEYS TO A SUCCESSFUL EVENT

## ARRANGEMENTS

One element of a successful event is planning. Your first step is contacting La Cuisine Catering! Our staff members will assist you with arranging all facets of your event including; rental and menu selection. You can contact our office by telephone or email.

Tel: 514-706-2159

E-Mail : lacuisinetaiteurmtl@gmail.com

## YOUR MENU

The following menus feature some of our most popular selections. However, our talented staff would be delighted to custom design a menu to suit your specifications including full attention to any special dietary considerations.

## PAYMENTS AND DEPOSITS

The deposit should be paid at the reservation of your event, La Cuisine will require a deposit of 50% of your quote. The final number of guests should be confirmed at the latest 3 days before the event. The dishware rental and staff should be paid 100% at the reservation of your event.

48 hours are mandatory to place an order. There is a minimum of 200\$ for a delivery and a delivery fee of 60\$ per order. We accept the payment by cheque, credit card, bank transfer or interact transfer.

## CANCELLATION POLICY

The cancellation must be done at the latest 5 business days prior to your event. Less than 48 business hours, you will be charge 100%. The dishware rental and staff isn't refundable.

Any cancellation or modification should be sent in writing 48 business hours prior to your event .

## BBQ POLICY

Weather condition may affect your event, we suggest to find alternative, a solution; access to a building where you can welcome your guest. To be arranged directly on your part.

## SPECIAL INFORMATION

Due to Provincial Health regulations, after the event, any remaining food items provided by the caterer must remain on campus unless otherwise authorized by the caterer, to avoid any health issues such as food poisoning.

Please note that some menu items have minimum billing numbers. You can certainly order these menu items for smaller group but billing will be based upon the minimum billing number.

Unless otherwise specified, all prices quoted include disposable biodegradable service ware and recyclable platter. China service is available for an additional fee depending on your needs.

Prices listed in this menu do not include Q.S.T. and G.S.T.

## QUICK CHECKLIST

Would you like china or paper service?

Does anyone in your group have specific dietary needs? Some dietary needs will have extra charges.