LA CUISINE TRAITEUR

CATERING • EVENTS • STREET FOOD

LA CUISINE
CATERING / TRAITEUR

Generous, creative and unifying cuisine — led by a recognized team in Québec, Canada and the United States.

OUR STORY

Proud owners of the restaurants La Brasserie Des Artistes, Le Gras Dur at Le Central, Le Gras Dur at 1250 René-Lévesque West, four street food trucks and our catering services, we have built a strong reputation for a friendly, quality cuisine without compromises. Our team has stood out over the years in several culinary competitions, from BBQ to poutine, including burgers, grilled cheese and tartares.

SOME HIGHLIGHTS

Poutine Week — Canada
2024 & 2022 • #1

Drummondville Poutine Festival
2018 & 2015 • #1

Burger Week
2018, 2017 & 2016 • #1

Tartare Fest
2017 & 2016 • #1

Food Truck — People's Choice by the Montréal Journal
2016 & 2015 • #1

Poutine Week — Canada
2025 & 2023 • #2

La Poutine Week — Montréal
2025, 2026, 2019 & 2018 • #1

Grilled Cheese Festival
2017 & 2016 • #1

Duck Fest
2016 • #1

Television appearances: Big Burger Battle, Les maîtres du BBQ and 24 en 24

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BREAKFAST

FORMULAS FOR YOUR MEETINGS, MORNING EVENTS & GATHERINGS

Simple, complete and easy-to-adapt options to suit your needs.

THE ESSENTIAL – $16.00

A simple and effective breakfast for your meetings and events.

- Assorted viennoiseries
- Fresh fruit platter
- Individual yogurts
- Coffee
- Orange juice

THE BRUNCH – $22.00

A more complete option to start the day right.

- Assorted viennoiseries
- Mini breakfast sandwiches or breakfast wraps
- Fresh fruit platter
- Yogurts
- Breakfast potatoes
- Coffee
- Orange juice

HEALTHY – $25.00

A fresh and light option, ideal for morning meetings.

- Greek yogurt
- Granola
- Fresh fruit platter
- Muffins
- Hard-boiled eggs
- Coffee
- Juice

GOURMET – $25.00

A generous option for a more indulgent breakfast.

- Mini croissants
- Bacon or sausages
- Breakfast potatoes
- Fresh fruit platter
- Assorted viennoiseries
- Coffee
- Juice

CREATE YOUR OWN CUSTOM FORMULA

Have something else in mind?

Our formulas can be customized based on your event, budget and preferences.

Fruits • Viennoiseries • Bagels • Muffins • Yogurts • Granola • Eggs • Bacon • Sausages • Breakfast potatoes • Sandwiches • Wraps • Coffee • Juice and much more.

Tell us about your event and we'll create a custom formula for you.

Options and quantities subject to availability. Pricing varies depending on the selected formula.

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BEVERAGES

TO COMPLETE YOUR CATERING PACKAGE

ALCOHOLIC BEVERAGES AVAILABLE UPON REQUEST

COLD BEVERAGES

Sparkling drink • 355 ml	2,75 $ / unit
Bottle of juice • 300 ml	3,25 $ / unit
Bottle of juice • 1.89 L	10,00 $ / unit
Homemade lemonade • 4 L	46,00 $
Homemade iced tea • 4 L	46,00 $
Citrus & cucumber fresca water • 4 L	30,00 $
Fruit fresca water • 4 L	30,00 $
Sparkling water • 250 ml	3,30 $ / unit
Sparkling water • 750 ml	8,00 $ / unit

HOT BEVERAGES

Freshly brewed coffee thermos • 10 cups	28,00 $
Freshly brewed coffee thermos • 25 cups	55,00 $
Four O'Clock tea & herbal tea • 10 cups	28,00 $
Hot chocolate • 10 individual packets + hot water	30,00 $





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DESSERTS & TREATS

TO ADD TO YOUR ORDER

CLASSICS & TREATS

Whole fresh fruit • apple, orange or banana	$2.50 / unit
Assorted homemade cookies	$19.95 / dozen
Regular muffins	$35.00 / dozen
Assorted mini viennoiseries	$18.00 / dozen
Brownies	$40.00 / dozen
Fresh fruit platter	10 pers. $60.00 25 pers. $150.00 50 pers. $300.00

DESSERTS & MINI PASTRIES

Assortment of bite-sized treats • mousse, chocolate-hazelnut, 3 chocolates or chocolate ganache	$104.95 / dozen
Macarons • assorted flavors	$36.00 / dozen
Classic carrot cake	$40.00 / dozen
Apple crumble	$40.00 / dozen
Fruit crumble	$40.00 / dozen
Assorted mini pastries and fruits	$12.50 / person (5 pcs) $7.50 / person (3 pcs)

VEGAN & GLUTEN-FREE OPTIONS

Vegan cookies	$42.00 / dozen
Gluten-free cookies	$42.00 / dozen
Vegan and gluten-free brownies • individually wrapped	$40.00 / dozen

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SANDWICHES & LUNCH BOXES

PRACTICAL OPTIONS FOR YOUR MEETINGS,
EVENTS & ON-THE-GO MEALS

ARTISAN BREAD SANDWICH PLATTERS

10 people $115 • 25 people $275 • 50 people $525

Select 3 varieties.
Artisan bread selection: 3 classic breads.
Assorted on a selection of artisan breads, including classic baguette, beet bread, multigrain bread and croissants.

The Greek
Beef and lamb gyro, tzatziki, tomato, cucumber, red onions, lettuce and feta cheese.

Chicken with cranberries
Chicken salad with mayonnaise, cranberries, crunchy celery, red onions and tomato.

Pulled chicken with cranberries
Pulled chicken, mayonnaise with cranberries, Swiss cheese, arugula and tomato.

The Parisian
Ham and butter with a classic baguette.

Beef, brie & mushrooms
Roast beef, brie, sautéed mushrooms, arugula and mayonnaise with tomato.

The Antipasto
Genoa salami, tomato, mozzarella, marinated eggplant, lettuce and pesto mayonnaise.

Turkey & mango chutney
Sliced turkey, lettuce and mango chutney mayonnaise.

The Deviled Egg VEGETARIAN
Egg salad with creamy dressing and a touch of chili oil.

The Mediterranean VEGETARIAN
Hummus, olives, arugula, cucumber and tomato.

Goat Cheese & Honey VEGETARIAN
Goat cheese, honey, mixed greens, roasted mushrooms, arugula and mayonnaise with tomato.

LUNCH BOXES

Minimum of 5 boxes per selection • Gluten-free bread: + $3 per sandwich
The lunch box can include a bag of chips and a beverage from the options available.

THE CLASSIC
$19.95 / person
Your choice of sandwich, a bag of chips, a biscuit and a cold drink (sparkling drink or juice).

THE POPULAR
$21.95 / person
Your choice of sandwich, cheese, crackers, a biscuit and a cold drink (sparkling drink or juice).

THE DELUXE
$24.95 / person
Your choice of sandwich, cheese, crackers, a fresh fruit skewer, a biscuit and a cold drink (sparkling drink or juice).

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SIDE SALADS

1 BOWL — SERVES 10 PEOPLE $45.00 OR 25 PEOPLE $112.50

A fresh and varied selection to complete your catering package.

Classic Potato Salad
Potatoes, cornichons and hard-boiled eggs.

Caesar Salad
Romaine lettuce, croutons, parmesan, bacon and homemade Caesar dressing.

Couscous with Almonds and Capers
Couscous, capers, sliced almonds and fresh parsley.

Mediterranean Quinoa
Quinoa, feta cheese, cucumber, black olives, red onions, parsley, lemon seeds and a shallot vinaigrette with red wine and olive oil.

Mini Shells Caesar Style
Mini green shell pasta, hard-boiled eggs, bocconcini, pancetta, anchovies and parmesan, with Caesar vinaigrette and ranch dressing.

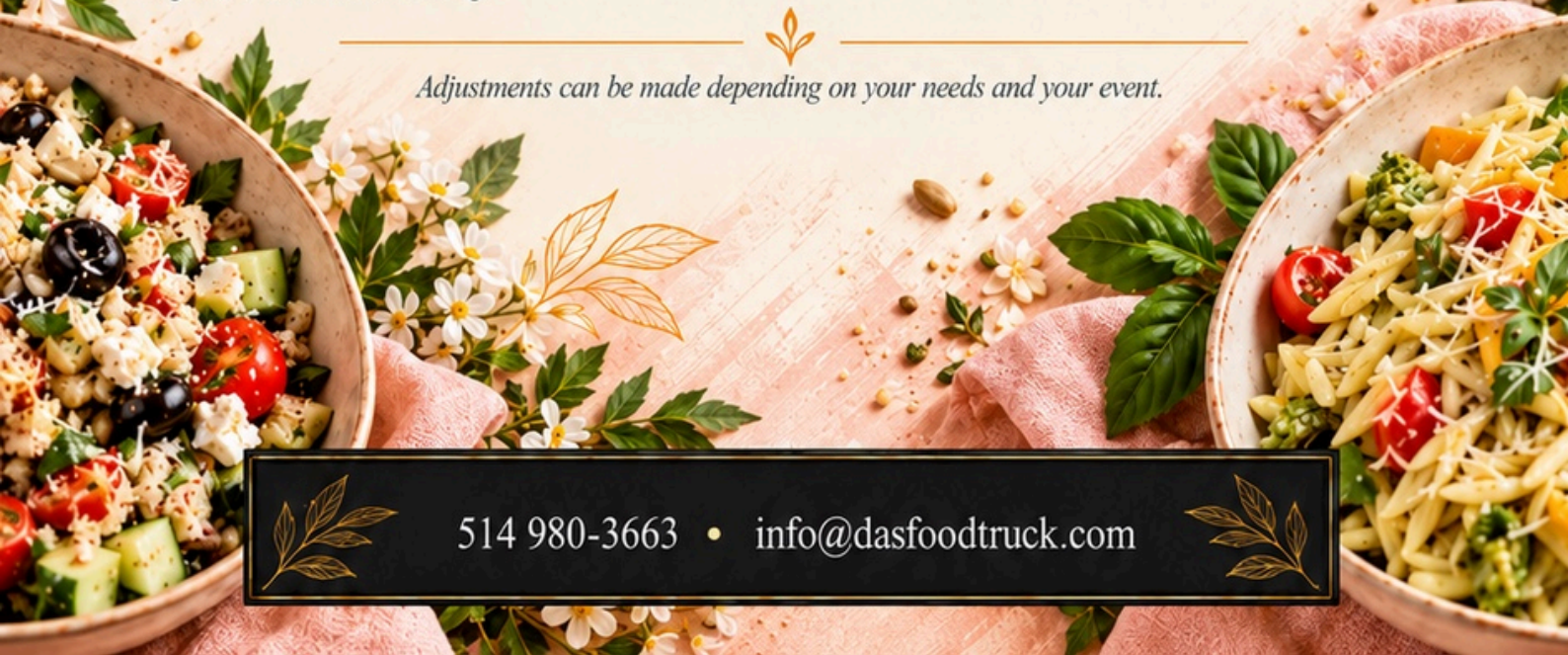
Crunchy Asian Salad
Mix of lettuces, caramelized nuts, crispy noodles and a sesame vinaigrette.

Greek Salad
Tomatoes, cucumber, black olives, red onions, bell peppers and feta cheese.

Orzo Salad with Pesto
Orzo, cucumber, bell peppers, tomatoes, pesto and shredded cheddar.

Grilled Corn Street Style
Grilled corn, black beans, pico de gallo, crispy corn chips and creamy sauce.

Adjustments can be made depending on your needs and your event.



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HOT MEALS
IN BUFFET FORMAT

THE TRADITIONAL – $35.95 per person

MINIMUM 25 PEOPLE

Includes a choice of 1 main course, 2 side salads, 2 side dishes, a choice of rice or herb roasted potatoes, seasonal vegetables and an assortment of sweet treats.
Bread available as an option with an additional cost.

Smoked Turkey Roast
served with traditional stuffing and a creamy gravy, with a half-glaze.

Maple Wood Smoked Beef
served with a bordelaise sauce.

Atlantic Salmon Roast
served with a creamy tapenade.

Chicken Cordon Bleu
Chicken stuffed with ham and cheese, served with a creamy mushroom forest sauce.

BBQ MENU – $35.95 per person

MINIMUM 25 PEOPLE • BOLD AND GENEROUS SMOKY FLAVORS

The BBQ includes 2 meat options and 1 vegetarian option, 2 side salads, 2 side dishes, creamy macaroni and cheese, seasonal vegetables and an assortment of sweet treats.
Bread available as an option with an additional cost.

BBQ Pulled Pork (Hickory)
Tender pulled pork, topped with a smoky Hickory BBQ sauce.

Beef Brisket & Mango Chutney
Smoked beef brisket, served with a mango chutney.

Grilled Oktoberfest Sausages
Grilled Oktoberfest sausages, flavourful and generous, served with a currywurst sauce.

Pulled BBQ Style Mushrooms VEGETARIAN
Pulled mushrooms in BBQ style, served with a smoky Hickory BBQ sauce.

MEXICAN MENU – $35.95 per person

MINIMUM 25 PEOPLE • A FRIENDLY MENU WITH TEX-MEX FLAVORS

The Mexican menu includes 2 meat options and 1 vegetarian option, 2 side salads, tortilla chips, flour tortillas, nachos, salsa, grilled vegetables, Mexican rice and an assortment of sweet treats.

Pulled Chicken Tacos
Seasoned pulled chicken in taco style, tender and flavourful.

Beef Birria from Jalisco
Shredded beef with tomato sauce and Mexican seasoning.

Taco Style Veggie Ground VEGETARIAN
Plant-based ground, seasoned taco style.

Pulled Pork
Tender and flavourful pulled pork, seasoned in Mexican style.

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HOT MEALS
IN BUFFET FORMAT

ITALIAN MENU – $35.95 per person

MINIMUM 25 PEOPLE • CLASSIC AND COMFORTING ITALIAN FLAVORS

The Italian menu includes 2 meat options and 1 vegetarian option, 2 side salads, grilled vegetables, rice and peas or herb roasted potatoes, and an assortment of sweet treats.
Bread available as an option with an additional cost.

Meat Lasagna
Generous lasagna with meat, tomato sauce and melted cheese.

Chicken Parmigiana
Chicken Parmigiana with fresh tomatoes and eggplant ragout.

Grilled Vegetable Lasagna VEGETARIAN
Lasagna with grilled vegetables and fresh mozzarella cheese.

Beef Stew (Spezzatino)
Slow-cooked beef with a demi-glace, tomato and capers.

Vegetarian portions can be added according to your needs.

SIDE SALADS (included)

Your choice of 2 salads:

Classic Potato Salad
Potatoes, cornichons and hard-boiled eggs.

Caesar Salad
Romaine lettuce, croutons, parmesan, bacon and homemade Caesar dressing.

Couscous with Almonds and Capers
Couscous, capers, sliced almonds and fresh parsley.

Mediterranean Quinoa
Quinoa, feta cheese, cucumber, black olives, red onions, parsley, lemon seeds and a shallot vinaigrette with red wine and olive oil.

Mini Shells Caesar Style
Mini shell pasta, green peas, eggs, bocconcini, pancetta, anchovies and parmesan, with Caesar vinaigrette and ranch dressing.

Crunchy Asian Salad
Mix of lettuces, caramelized nuts, crispy noodles and a sesame vinaigrette.

Greek Salad
Tomatoes, cucumber, black olives, red onions, bell peppers and feta cheese.

Orzo Salad with Pesto
Orzo, cucumber, bell peppers, tomatoes, pesto and shredded cheddar.

Grilled Corn Street Style
Grilled corn, black beans, pico de gallo, corn chips and creamy sauce.

Adjustments can be made depending on your needs and your event.

LA CUISINE TRAITEUR MENU

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STATIONS

FRIENDLY FORMULAS TO SHARE

MINIMUM 20 PEOPLE

Gourmet and generous stations, perfect for your events and receptions.

MONTREAL'S MUST-HAVES

$28.95 / person

Served with roasted potatoes, coleslaw, corn on the cob with dill and a mixed green salad.

- Smoked salmon bagel in Beauty's style
- Smoked meat sandwich in Schwartz style

NACHO BAR

$12.95 / person

Homemade tortilla chips served with tomato salsa, corn, pineapple salsa, cheese sauce, red onions, jalapeños and black olives.

POUTINE BAR

$23.95 / person

Baby potatoes, cheese curds and toppings: homemade sauce, pulled pork, ground beef, pepperoni, shredded vegetables, hot-dog sausage, sautéed mushrooms, sautéed peppers, sautéed onions and crispy onions.

BURGER BAR

1 BURGER / PERSON

$24.95 / person

Beef patty, vegetarian patty, American cheese, sautéed mushrooms, sautéed peppers, lettuce, tomatoes, pickles, onions, corn, sautéed onions and crispy onions, and condiments.

PASTA BAR

$24.95 / person

Penne and farfalle pasta, tomato sauce, Alfredo and Bolognese, sliced mushrooms, onions, peppers, black olives, Italian sausage, shrimp and vegetarian ground.

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PLATTERS

SHAREABLE PLATTERS FOR YOUR MEETINGS & EVENTS

A practical and delicious selection to add to your catering order.

SICILIAN-STYLE COLD PIZZA

$40.00 / pizza (40 pieces)

Selections:

- Tomato pizza
- Olive and artichoke heart pizza
- Marinated eggplant and roasted pepper pizza

CRUDITÉS & HOUSE DIP

10 people $45 • 25 people $112.50
50 people $225.00

Fresh vegetables served with our homemade dip.

FRESH FRUIT PLATTER

10 people $60.00 • 25 people $150.00
50 people $300.00

Assortment of fresh cut fruits, ready to serve.

CHARCUTERIE PLATTER

10 people $115.00 • 25 people $287.50
50 people $570.00

Assortment of cured meats such as white ham, salami, Genoa and chorizo (selection may vary), served with marinated vegetables, assorted crackers and mustard.

LOCAL CHEESE PLATTER CLASSIC SELECTION

70 g per guest • 10 people $60.00
25 people $150.00 • 50 people $300.00

Marbled cheddar, cheddar and Swiss, accompanied by dried fruits, nuts, honey and assorted crackers.

LOCAL FINE CHEESE PLATTER

70 g per guest • 10 people $85.00
25 people $212.50 • 50 people $425.00

Assortment of local cheeses such as blue cheese, brie, Oka and goat cheese with pesto (selection may vary), accompanied by dried fruits, nuts, honey and assorted crackers.





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HORS D'OEUVRES

A GOURMET SELECTION FOR YOUR COCKTAILS & RECEPTIONS

Build your selection from our hot and cold bites.

4.50 $ per hors d'oeuvre
Light collection 3 to 5 bites per person
5 to 7 cocktail bites per person
Cocktail dinner 8 to 10 bites per person
Cocktail dinner meal 9 to 12 bites per person

COLD

- Beef tataki with Montreal spices, maple mustard and caramelized citrus
- Classic beef tartare
- Smoked salmon roulade, dill sauce
- Bocconcini skewer with sun-dried tomatoes
- Mozzarella, salami and basil skewer
- Beef brisket on garlic baguette with horseradish mayo
- Cucumber tartare with chervil, green apple and raspberry vinaigrette VEG
- Vegetable samosa VEG
- Mini beet tacos, mango salsa and chipotle mayo VEG
- Whipped ricotta cracker, butternut squash, honey and rosemary VEG
- Greek flatbread, feta, olive tapenade and confit onions VEG
- Bruschetta crouton VEG
- Asian salmon tartare
- Provolone and salami stack
- Fresh mozzarella crostini, sun-dried tomato and anchovies
- Grilled octopus salad with herb potatoes
- Caprese crisp with creamy pesto VEG
- Eggplant Provolonia VEG
- Chips & guacamole VEG
- Munster sausage toast
- Brie crouton, apple, honey and walnuts VEG
- Prosciutto & melon
- Crispy crab salad cone
- Roast chicken cone, parmesan and pomegranate
- Goat cheese truffle with confit onions, coated in sunflower seeds VEG
- Pretzel, cream cheese, sun-dried tomato and fig jam VEG
- Salami roulade with cream cheese and pesto
- Deviled egg, bacon and pickles

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HORS D'OEUVRES

HOT SELECTIONS

Comforting and generous bite-sized options, ideal for completing your reception.

$4.50 per hors d'oeuvre
Light collection 3 to 5 pieces per person
5 to 7 sustaining pieces 5 to 7 pieces per person
Dinner cocktail 8 to 10 pieces per person
Dinner cocktail meal 9 to 12 pieces per person

HOT

Spring vegetable roll
With sweet chili sauce **VEGETARIAN**

Vegan gyoza with chili oil **VEGETARIAN**

Arancini with mushrooms and truffle
in arrabbiata sauce **VEGETARIAN**

Mini beef burger

Mini vegetarian burger **VEGETARIAN**

Mini poutine **VEGETARIAN**

Mini beef burger with smoked meat

Spanakopita **VEGETARIAN**
with tzatziki sauce

Beef birria tostada with cilantro sauce
and lime on corn nachos

Beef gyoza with sesame sauce and truffle

Chicken gyoza with kimchi and sesame
sauce and truffle

Brie purse with apple and nuts **VEGETARIAN**

Seafood timbale

Brisket croquette

Mini tourtière topped with bacon
and cranberry confit

Duck confit croquette with fig jam

Selections can be adapted based on your needs and availability.

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BAR STATION & SERVICE

SERVICE, STAFF, DELIVERY & SETUP

BAR SERVICE

We are proud to offer a full beverage service for your events, featuring a refined selection of beers, wines and spirits. Our team of professional bartenders ensures the preparation of cocktails, the service and the management of the drink selection. Additionally, a dedicated event manager oversees the private event: our staff takes care of the beverage service so you can fully enjoy your event.

CHEF, SERVER, BARTENDER & HOTEL MANAGER

CHEF

$364.50 per chef • Minimum 4 hours

Assembly or cooking.
$91.13 per additional hour.

SERVER

$243.63 per server • Minimum 4 hours

Hot station, buffet, passed hors d'oeuvres, dinner cocktail or coffee service.
$60.90 per additional hour.
Recommendation: 1 server per 25 guests, per station.

BARTENDER

$243.63 per bartender • Minimum 4 hours

$60.90 per additional hour.
Recommendation: 1 bartender per 25 guests, per station.

HOTEL MANAGER

$300.00 per hotel manager • Minimum 4 hours

$75.00 per additional hour.

DELIVERY

For all deliveries, a fee of $60 applies. If the delivery takes place after 5 p.m. on Monday through Friday or on a weekend, an additional delivery fee of $55 applies. A minimum order of $450 is required for deliveries.

RENTAL FEES

A full range of rental items is available: dishes, glassware, linens and much more. Prices vary depending on your needs.

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FOR A SUCCESSFUL EVENT

PLANNING, POLICIES & IMPORTANT INFORMATION

The key to a successful event is proper planning. At every step, contact La Cuisine Traiteur. Our team can assist you with the venue, menu selection and the organization of your service.

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YOUR MENU

This menu features our most popular items. Our team can also create a customized menu based on your needs, special requests and dietary restrictions for your guests.

PAYMENT & DEPOSIT

A deposit of 50% of the total invoice is required at the time of booking. The final number of guests must be confirmed at least 7 days before the event. The rental of dishes and staff must be paid in full at the time of reservation. Accepted payment methods: credit card, bank transfer and Interac.

CANCELLATION POLICY

Any cancellation must be submitted in writing at least 7 business days before the event to avoid a 50% fee.
For cancellations with less than 5 days' notice, 100% of the anticipated fees will be charged.
All cancellations must be submitted in writing.

BBQ POLICY

Temperature can affect your event. We recommend planning a backup solution, such as access to a building, to accommodate your guests. It is your responsibility to arrange this.

SPECIAL INFORMATION

Due to the nature of catered events, all leftover food provided by the caterer must remain on-site, unless otherwise agreed upon with the caterer.
Some menu items may be subject to a minimum order quantity. You can request a smaller quantity for a lower number of guests, but a minimum fee will still apply.
The rental of dishes and porcelain is available for an additional fee, depending on your needs.
Prices listed in this menu do not include taxes.

QUICK CHECKLIST

- ☐ Do you need to rent dishes?
- ☐ Do any of your guests have dietary restrictions? Some requests may result in additional fees.

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