

# O

# olive orange

TRAITEUR | CATERING



# — OUR COCKTAIL MENU —



## HORS D'OEUVRES

4 \$

### Seafood

**Par-Cured Arctic Char**, lightly seared and cured with smoked sour-cream, pickled mustard seeds & compressed apple served in a spoon (+1\$)

**Grilled Mediterranean Octopus with romanesco sauce**, roasted sweet corn and topped with smoked feta crumble served in a spoon

**Hamachi Crudo**, with a raspberry tea jelly topped crispy potato strips (+\$1.5)

**Old Fashioned Mini Lobster Rolls**, with wasabi mayo in a duck fat toasted hot dog bun with crispy boston lettuce (+\$1)

**Panko Crusted Alaskan Crab Balls**, with lemon zest and spices served with a smoky chipotle aioli

**Shrimp Titanic**, black sesame seeds, green onions, tempura flakes and spicy sambal aioli on a housemade sweet potato chip

**Black Tiger Shrimp marinated with coriander & ginger**, drizzled with tandoori aioli and topped with toasted coconut

**Salmon and pickled apple tartar**, labneh, endives and micro-greens

**Yuzu Salmon Rillette**, with Japanese yuzu & fresh aioli served on a puffed rice cracker and sprinkled with spicy sesame seeds & bonito flakes

**Soy Maple Marinated Salmon Cubes**, roasted on a cedar plank, topped with labneh & salmon roe, served in a spoon

**Beet Cured Salmon Gravlax**, cured with our house blend of salts, dill, red beets and horseradish served on pumpkinseed toasts with dilled cream cheese

## Meat

**Duck Confit and Caramelized Onion Rolls**, drizzled with orange coulis

**Grilled Berbere Beef Skewer**, with mango scotch bonnet sauce

**Truffled Beef Tartare**, served on toasts with shaved reggiano

**Crispy Moroccan Lamb Roll**, with fresh mint yogurt

**Open-Faced Mini Brioche AAA Roastbeef Sandwich**, with horseradish aioli, onion jam, boston lettuce and topped with porcini mushroom powder

**AAA Beef Tataki Skewer**, topped with miso aioli (+\$0.5)

**Vietnamese Beef Salad**, lemongrass marinated beef bavette, with creamy coleslaw, topped with toasted rice powder & fresh coriander served in a bamboo boat

**Korean BBQ Chicken Skewer**, topped with smoked aioli

**Lemongrass Chicken Skewer**, topped with Thai basil aioli, chives and fresh lime



## Vegetarian & Vegan (V)

**Naan pizza with zaàtar**, pan seared cherry tomatoes sauce, pickled onions, sauté oyster mushrooms, garnished with mint leaves topped with cashew sauce (V)

**King Oyster "Octopus"**, resting in romanesco sauce topped sweet roasted corn, crumbled smoked vegan feta served in a spoon

**King Oyster "Scallop"**, marinated with gochujang miso, edamame pure and topped with chia caviar (V)

**Artichoke Tartar**, grilled artichokes and carrots with capers, olive oil, dijon mustard on toast (V)

**Panko Crusted Mushroom Arrancini**, arborio rice with gruyere, aged cheddar cheese, mushrooms with a roasted red peppers aioli

**Smoked Carrot Bruschetta**, grilled carrots with fresh herbs topped with carrot frond pesto on toast (V)

**Mini Grilled Cheese Sandwich**, with aged cheddar and onion jam on country bread

**Grilled Baladi Cheese Cubes**, glazed with watermelon BBQ sauce, and topped toasted pistachio`s and lime zest

**Portobello Mushrooms Caps**, marinated with herbed balsamic vinegar, topped with goat cheese gratin, dried cranberries, green onions and balsamic reduction

**Wild Mushroom Tartar**, with fresh Italian herbs, marinated eggplant, olive oil, lemon zest, on toasts (V)

**Soba noodle salad**, with daikon, carrots, soft tofu, green onions, toasted sesame seeds and micro-coriander, served in a dumpling box

**Vegan ricotta on toast with** : Summer version : macerated strawberries with white balsamic reduction, sunflower seeds, micro peas shoots (V)

Winter version : braised apples & thyme with white balsamic reduction, pumkin seeds, micro peas shoots (V)

# SAVORY STATIONS

## SEAFOOD STATION (choice of 3)

*37 \$ / person*

- Beet and Quebec gin salmon gravlax, dill infused cream cheese on a pumpernickel toast
  - Sambal and lime crusted salmon tataki with a tumeric aioli
  - Spices crusted sustainable tuna Tataki with a tarragon aioli
- Mini lobster rolls with a wasabi tartar sauce served in an old fashion Hotdog bun with fresh Boston lettuce
  - Scallop ceviche on shell, pancetta bits and a lime coconut foam
- Grilled octopus salad with cherry tomatoes, red onions and Mache lettuce in a spoon
  - Sushi, maki and hosomaki with ginger, wasabi and soy sauce
- Mini Poke bowls with red tuna, rice, carrots, edamame, sesame seeds and fresh cilantro

## SHRIMP BAR

*13 \$ / person*

Black Tiger giant shrimp, served on a mountain of ice accompanied by fresh lemon wedges, giant capers, house cocktail sauce, Tabasco sauce

## OYSTER BAR

*13 \$ / person*

Selection of seasonal East Coast oysters chucked a la minute by an Olive Orange shucker, presented on a 6 foot ice bar with giant cappers, lemons, Tabasco sauce, classic mignonette and our signature sauces: Cucumber lime sous-vide, daikon kimchee, apple & celery, sambal & lime...



# SAVORY STATIONS

## CHEESE STATION

*18 \$ / person*

- Assortment of artisanal Quebec cheeses served with dried fruits, green and red grapes, crackers
- Assorted breads (baguette, pumpernickel, miche de campagne, walnut, 9 grains) with assorted homemade jams

## CHARCUTERIE & CHEESE STATION

*23 \$ / person*

- Assorted gourmet cheeses with walnuts, dried cranberries, crackers and baguettes
- Assorted charcuteries, pâtés and terrines, pickled vegetables and croutons

## GRAZING STATION

*35 \$ / person*

- Assortments of artisanal Quebec cheeses served with dried fruits, green and red grapes, crackers
- Assortments of various breads (baguette, pumpernickel, miche de campagne, walnut, 9 grains) with assorted homemade jams
- Assortments of cold cuts, pâtés and terrines
  - Marinated eggplant and fennel
  - Grilled zucchini
- Mason jars of dried tomatoes, olives and pickled gherkins
  - Parmesan cheese
- Jumbo shrimp with homemade cocktail sauce
  - Pizza-focaccia
  - Crudités

## MAC & CHEESE STATION

*12 \$ / person*

Mac & Cheese station covered with aged cheddar and gruyere cheese with a choice of toppings :

- Fresh chives • Sautéed mushrooms • Spicy Pancetta • Caramelized onions

# SAVORY STATIONS

## POKE STATION

13 \$ / person

Red rice bowl and ocean wise red tuna and marinated tofu with choice of :

Crispy shallots • Red cabbage • Shredded carrots • Cucumber • Edamame • Pineapple • Mango • Wakamé Salad •  
Marinated ginger • Sesame seeds • Fresh coriander • Olive Orange sauce

## FOREST STATION

12 \$ / person

Station made of edible sand/earth with vegetables and forest shoots  
*Elements are presented on skewers or spoons :*

- Artichoke tartar served on toast (V)
- King Oyster Mushroom served on edamame puree and chia caviar (V)
- AAA beef tataki and aioli miso served on a cedar board

## DUMPLINGS STATION

8 \$ / person

Chicken and vegetarian dumplings with choice of :

Kimchi • Bean sprouts • Julienne asian peppers • Napa cabbage • Green onions • Black sesame seeds • Crushed  
peanuts • Peanut butter sauce • Pweet chili sauce • Sambal hoisin sauce



# SAVORY STATIONS

## TACOS STATION (choice of 2)

*12 \$ / person*

- Pulled beef mini taco, fresh Roma tomato salsa, crispy leeks, coriander and queso fresca
- Roasted pork shoulder mini taco, Asian pear salsa, nappa cabbage and kimchi mayo
  - Seasonal battered fish mini taco, guacachile, pickled onions and chili strips
- Mini jerk chicken taco, grilled pineapple, red cabbage and sour cream with fresh herbs
- Mini taco of sweet potatoes, pumpkin seeds, fried onions, avocado salsa and lime "cream" (V)

## FILET MIGNON & FISH STATION (tapas size)

*30 \$ / person*

- Hand carved AAA Canadian Angus beef tenderloin
- Quebec fresh bass fish\* roasted with sumac and sauce vierge

Carved and cut at our stations served to your guests with a side options of pure and roasted vegetables, sauces

## FILET MIGNON STATION

*Tapas 20 \$ - Meal 45 \$*

Hand carved AAA canadian Angus beef tenderloin, served with truffle Yukon gold yellow rustic mash potato with merlot demi-glace

## FISH STATION

*Tapas 20 \$ - Meal 40 \$*

Slow cooked soy maple Atlantic salmon french braid style  
OR  
Quebec fresh bass fish\* roasted with sumac and sauce vierge  
Cauliflower puree sprinkled with capers • Roasted seasonal vegetables

## SUSHI STATION

*15 \$ / person*

Selection of hosomakis, makis, sashimis and nigiris, accompanied by soy sauce, pickled ginger and wasabi  
*4 per person*

# SAVORY STATIONS

## PIZZA FOCACCIA STATION

*13 \$ / person*

Assortment of artisanal pizzas (3 slices per person) with basil plants, olive oil, pepper flakes, grated Parmesan cheese:

- Pistachio / Mortadella
- Zucchini / Goat cheese
- 4 cheeses

## PREMIUM PASTA BAR

*23 \$ / person*

Canadian Filet Mignon • Shrimp • Marinated eggplant • Marinated artichokes • Olives • Spinach

Sauce : Truffle mushroom sauce • Spicy arrabiata sauce

Toppings : Grated Parmesan Reggiano • Extra virgin olive oil • Micro sprout of basil • Micro sprout of parsley • Spices

## MONTREAL SMOKED MEAT STATION

*12 \$ / person*

Montreal style smoked meat cut à la minute by our chefs, accompanied by rye bread, traditional mustard, Kosher pickles and coleslaw

## POUTINE STATION

*11 \$ / person*

Traditional poutine with roasted baby potatoes, cheese curds and fresh herb poutine sauce with choice of condiments :

Bacon • Sautéed mushrooms • Caramelized onions • Green onions • Hot Peppers

## PULLED STATION (choice of 2)

*10 \$ / person*

- Slow cooked pulled beef mini sandwich with pickled fennel in Portuguese bun
- Slow cooked pulled pork with pickled fennel in Portuguese bun
- Pulled BBQ tofu mini sandwich with pickled red cabbage and cilantro aioli in Portuguese bun

With choice of toppings: tomato, lettuce, pickles, cilantro aioli, mayo, hot peppers



# SWEET STATIONS

## SMORE'S STATION

*8 \$ / person*

Marshmallows, graham crackers and chocolate for guests to create their own Smoers

## DONUT WALL

*7 \$ / person*

Assorted funky donuts presented on a 36 x 36 wall

## MONOCHROMATIC STATION

*14 \$ / person*

Single color station with bar and accessories

Assortment of mini desserts in one color (ex: funky mini donuts, macaroons, mini cupcakes, chocolate mousse pops, cheesecake pops...)

Available colors : white, green, pink, red and blue



# OUR SEATED MEAL

## SALADS

12 \$

Arugula with golden apple & red pepper brunoises, parmesan panko crusted chip and maple balsamic thyme vinaigrette

Birri lettuce mix, light lemon and olive oil dressing topped with Espresso cheese shavings

Tangerine and herbs infused beets, smoked sour cream, roasted carrots, French radishes, tango lettuce, hazelnuts, and carrot top pesto

Heirloom tomatoes, roasted tomato jam, mozzarella di Bufala with extra virgin cold pressed olive oil, fleur de sel, fresh crushed pepper and micro basil **(+2\$)** (Not available between October 15th and March 30th)

Whipped fermented cashews, Lebanese cucumber, cherry vine tomatoes, marinated artichokes macerated with preserved lemons, wild oregano, butter lettuce, Sourdough crumble



## STARTERS

15 \$

Zaatar and honey duck confit, warm beet hummus, daikon, seared radish and taro chips

AAA Canadian beef tartar with sumac, pine nuts, espresso cheese and an herb crusted crostini

Seared mackerel, compressed apple, pickled cucumber salad, horseradish yogurt and dill oil

Miso cured scallops with edamame purée and caviar **(+3\$)**

Three cheese ravioli with wild mushrooms cream sauce, truffle oil, Parmesan Reggiano shavings topped with organic arugula

Strozzapreti, San Marzano tomatoes sauce, lemon ricotta, extra virgin Italian olive oil, micro basil

Beet carpaccio, puffed grains, Reggiano shavings, mustard seed caviar, crispy shallots, spiced seeds, beet micros

Portobello mushroom braised in balsamic herb marinade "gratiné" with goat cheese topped with dried cranberries and green onions, served on a bed of baby spinach

Braised seasonal squash with whipped goat cheese, fresh herbs, candied walnuts, chive oil

# MAIN COURSES



## Meat

Braised Quebec veal with tomato, white wine and fresh herbs, green pea purée, roasted seasonal vegetables and demi glace sauce

Orange and fennel braised lamb shank with lemon barley risotto and roasted seasonal vegetables

French cut chicken breast on the bone, pan seared in herbs and white wine sauce, celeriac-parsnip purée, roasted seasonal vegetables and lemon butter emulsion

48 hrs sous vide beef short ribs, Tennessee bourbon sauce, cauliflower and parsnip purée, smoked salt infused carrots, roasted patty pan and hazelnut dust

Canadian AAA grilled filet mignon with wild mushroom sauce, rustic Yukon Gold potato purée with fresh herbs and grilled seasonal vegetables **(+6\$)**

Duck leg confit with blueberry, thyme and red wine sauce, cauliflower purée and grilled seasonal vegetables

## Fish

Roasted cod with cherry tomato, celery, basil, lemon and capers concassé, multicolored quinoa, sautéed fennel, crispy kale and chili oil

Black cod, Romesco sauce, pan seared asparagus and black tuile **(+5\$)**

Mustard tarragon salmon flambé with Talisker, lemon yogurt, roasted blue Peruvian potatoes and grilled seasonal vegetables

Roasted maple soy salmon, parsnip and cauliflower purée and grilled seasonal vegetables

Roasted Sea Bass, pearl couscous, ruby red grapefruit, tangerine, celery, cucumber, grilled fennel & red Anjou pear with basil, mint, dill and Espelette pepper infused extra virgin olive oil

## Vegetarian & Vegan (V)

Braised brown lentils, tofu, vegetables, mushrooms, pine nuts and sundried tomatoes stuffed Swiss chard sitting on saffron Riesling sauce (V)

Roasted miso garlic cauliflower, carrot purée, broccoli sprouts, charred onion petals, Gaspésie naked oats and cardamom croutons (V)

Saffron braised white wine mini squash stuffed with Japanese eggplant, pine nuts, spinach, quinoa with a lentil orange and ginger sauce (V)

Stuffed cubanelle with vegetable ratatouille, served on a bed of quinoa sautéed with spinach (V)

Harissa roasted red pepper cauliflower smoked steak, green pea purée, crushed fingerling potatoes, patty pans, mushroom jus, crispy shallots (V)

Smoke butternut squash steak, sautéed swiss chard, grilled zucchini apricot chimichurri and roasted fingerling potatoes (V)



# DESSERTS

14 \$

Blueberry cheesecake and mirror of blueberry glaze

Éclairs (different flavours)

Seasonal vegan cheesecake, fruit jam and fruit crumble (V)

Black cardamon dark chocolate ganache, praline hazelnut, espelette wafer, espresso crumble with an apricot puree, orange blossom flower

Passion fruit mousse tarte with wafer chocolate ganache, lemon mirror, pistachio and raspberry Italian meringue, lemon curd, micro basil



# SWEET TABLE

4.50 \$ /  
ITEM

Chocolate cookie and milk shooter, soy milk or almond milk

Vanilla and rum cannelé

Chou à la crème, chocolate and caramel (+\$0.5)

Churros

Assorted macarons

Mini funky donuts

Mini brownies

Mini cannolis

Mini cupcakes

Fresh Fruit Platter

Fleur de sel chocolate mousse lollipops (+\$0.5)

Mini assorted seasonal pie

Mini assorted éclairs (+\$0.5)

# MIDNIGHT SNACKS



## Hot midnight snacks

Mini grilled cheese with aged cheddar and country bread

Mini Mac and Cheese with 2 cheeses and fresh chives

Mini Olive Orange Burgers all dressed

Mini poutine with roasted potatoes, cheese curds and our famous herb gravy

Mini BBQ pulled pork sandwich with a crunchy fennel apple slaw

Mini Montreal smoked meat on rye bread with Kosher pickle

## Cold midnight snacks (no chef required)

Assorted artisanal pizza focaccia

White cheddar popcorn

Soba noodle salad

Mini AAA Roastbeef Sandwich

Italian mini sandwiches

Vegetarian italian mini sandwiches

# OTHER SERVICES

## **BEVERAGES** - PRICES ON REQUEST

- White and red wine, sparkling wine, beer and spirits
- Soft drinks
- Hot beverages
- Packages available (wedding, open bar)

## **RENTALS** - PRICES ON REQUEST

- Tables / chairs
- Tablecloths & napkins
- Dishes and utensils
- Coffee cups with saucers and coffee/tea spoons
- Glassware
- Kitchen equipment
- Bar equipment
- Stations : 225 \$ extra per station
- Basic decoration: candles, lamps, presentation plate

## **SERVICE**

*Minimum 4h of service - hours will be calculated according to your schedule and the service requested*

- Maitre d'hôtel
- Server
- Chef
- Bartender

## **DELIVERY**

- Delivery fees will be charged

