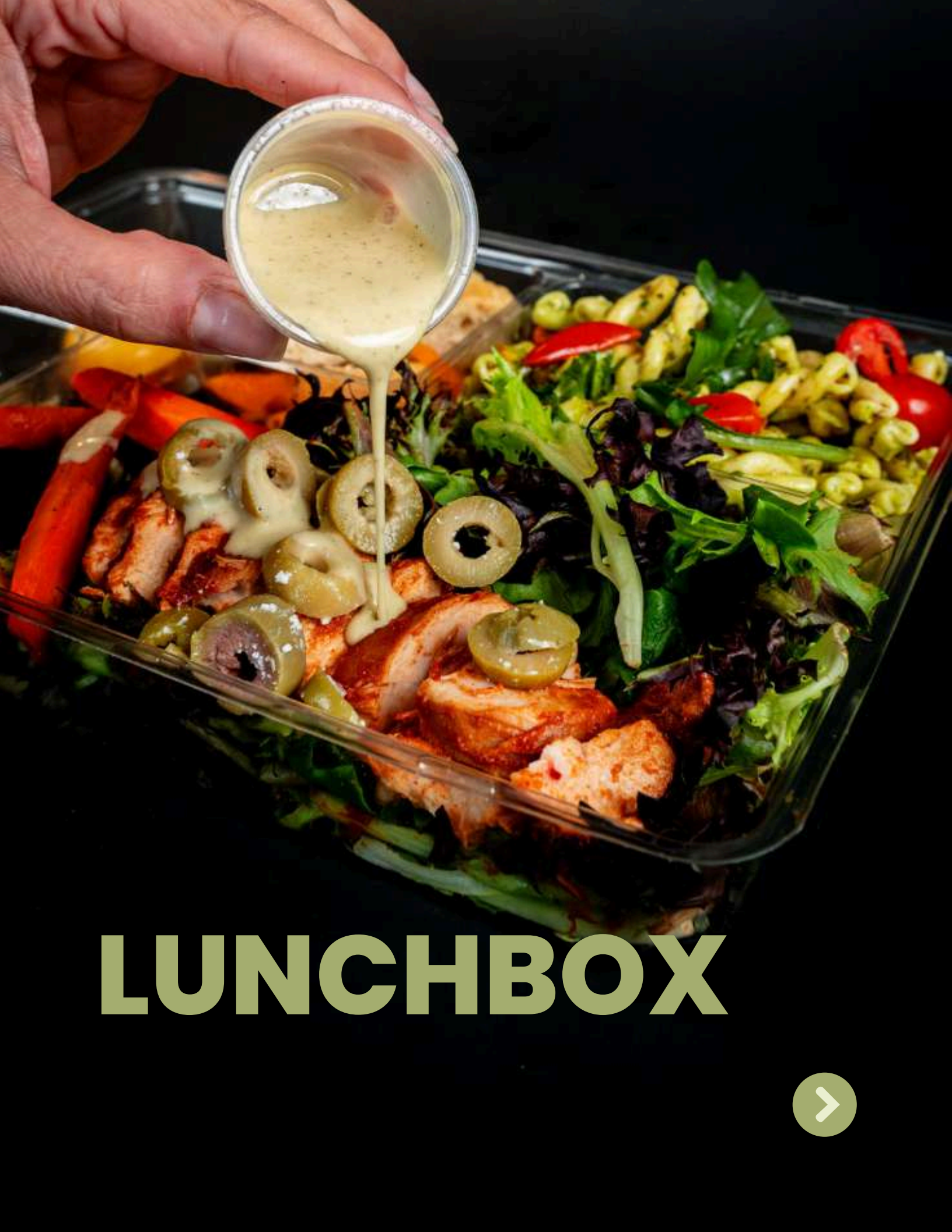
BOUCHÉE DOUBLE

TRAITEUR

CORPORATE MENU

CATEGORIES



LUNCHBOX

MINIMUM PURCHASE OF 4 MEALS

CHOOSE YOUR LUNCHBOX

Whatever your appetite, treat yourself to one of our delicious lunchboxes, designed by an outstanding caterer

ECONO LUNCH BAG

$16.99

Chef's choice of sandwich, side salad of the moment, granola bar, fruit, utensils and napkin

CLASSIC LUNCHBOX

$20.50

Choice of sandwich, salad of the moment, dessert of the moment, utensils and napkin

VEGAN LUNCHBOX

$22.99

Vegan sandwich, salad of the moment, vegan dessert of the moment, utensils and napkin

GLUTEN-FREE LUNCHBOX

$23.99

Gluten-free sandwich on gluten-free bread, salad of the moment, gluten-free dessert of the moment, utensils and napkin

EXECUTIVE LUNCHBOX

Each lunchbox contains its protein on a bed of mesclun,
tasty starch, salad of the moment and its homemade dressing,
cheese, cracker, dessert, utensils and napkin
(gluten-free option is extra)

La Portugaise
Chicken breast marinated and baked
in a Portuguese sauce, served with
Bouchée Double dressing

La Canardière
Homemade duck confit with berries
and pumpkin seed sauce

La Saumoné
Slow-cooked salmon steak
glazed in a miso maple sauce

La Végétarienne
Grilled tofu with sesame seeds,
served with wafu sauce

SALAD BOWLS

Protein and base of your choice, utensils and napkin

LA TEX-MEX

$22

Lettuce, cherry tomatoes, grilled corn, black beans, shredded cheddar cheese and creamy lime-cilantro dressing

LE CALIFORNIEN

$22

Quinoa, kale, edamame, carrot, cucumber, dried cranberry, fritos and southwest dressing

LE POKÉ

$22

Lettuce, edamame, red cabbage, sweet potatoes, pineapple, green onions, fried wonton and wafu vinaigrette

CHOICE OF PROTEIN

Poke salmon (+ $2)

Roasted chicken strips

Fried tofu

CLASSIC BOX SANDWICH CHOICES

CHICKEN

LA POULE DU BUREAU AVEC BACON

Croissant sandwich with grilled chicken, roasted red peppers, bacon, pickled onions, lettuce and basil pesto mayonnaise

LE SPÉCIAL

Wrap with grilled chicken, cheddar cheese, sun-dried tomatoes, pickled red cabbage, lettuce and pesto rosso mayonnaise

PORK

LE COMBINÉ

Croissant sandwich with ham, genoa salami, pickled onions, sun-dried tomatoes, curly lettuce and basil pesto mayonnaise

LE BRIE-À-BRAC

Croissant sandwich with smoked ham, brie, pear quarters, lettuce and caramelized onions

BEEF

LE BRISKET

Croissant sandwich with homemade smoked beef, dijon mustard, homemade dill pickles, lettuce and roasted garlic mayonnaise

TUNA

LE PETIT THON

Wrap with tuna salad, sun-dried tomatoes, grated carrots, fried onions and lettuce

TURKEY

LA DINDE

Croissant sandwich with smoked turkey, corn kernels, sun-dried tomatoes, red onions, lettuce and pesto rosso mayonnaise

VEGETARIAN

LE CAPRESE

Croissant sandwich with tomatoes, bocconcini, basil pesto and balsamic reduction

VEGAN

LA FALAFEL

Wrap with homemade falafel, pickled carrots, red cabbage, lettuce and roasted garlic mayonnaise

LOLITA LA VÉGANE

Wrap with homemade Tex-Mex pâté, pickled corn, roasted red peppers, pickled red onions, lettuce and vegan chipotle mayonnaise

LA FRAÎCHE

Wrap with pea hummus, pickled carrots, red cabbage, roasted red peppers and curly lettuce

COLD BUFFET

AVAILABLE IN PACKS OF 12 ONLY

CHOOSE YOUR PACKAGE

LA COLLATION

$17 / person

Mini sandwich platter
Assortment of gourmet mini croissant sandwiches with chicken, ham and vegetarian (?)
*equivalent to half a sandwich per person

"La Rockstar" salad
Rotini salad with kale, dried cranberries, shredded carrots, pickled red cabbage and creamy homemade Italian dressing (vegan)

Salad of the moment
*Gluten-free option on request

Cheese and charcuterie platter
Firm cheese, soft cheese, 3 meats and a chef's surprise!

Assortment of mini doughnuts of the moment

LE GOURMAND

$26 / person

Choice of full sandwich platter
3 gourmet sandwich choices
*equivalent to one sandwich per person

"La Rockstar" salad
Rotini salad with kale, dried cranberries, shredded carrots, pickled red cabbage and creamy homemade Italian dressing (vegan)

Salad of the moment
*Gluten-free option on request

Cheese and charcuterie platter
Firm cheese, soft cheese, 3 meats and a chef's surprise!

Platter of cold tomato pizzas

Assortment of mini doughnuts of the moment

AVAILABLE FOR THE “LE GOURMAND” BUFFET

OUR GOURMET SANDWICHS

CHICKEN

LA POULE DU BUREAU

Croissant sandwich with grilled chicken, roasted red peppers, bacon, beer-battered onions, lettuce, basil pesto mayonnaise

LE SPÉCIAL

Wrap with grilled chicken, chipotle mayonnaise, cheddar cheese, sun-dried tomatoes, pickled red cabbage and lettuce

BEEF

LE BRISKET

(+ $1) PER PERSON

Croissant sandwich with homemade smoked beef, Dijon sauce, house dill pickles, roasted garlic mayonnaise and lettuce

PORK

LE COMBINÉ

Croissant sandwich with ham, genoa salami, beer-battered onions, basil pesto mayonnaise, sun-dried tomatoes and curly lettuce

VEGAN

LOLITA LA VÉGANE

Wrap with homemade Tex-Mex pâté, pickled corn, roasted red peppers, pickled red onions, lettuce and vegan chipotle mayonnaise

LA FRAÎCHE

Wrap with pea hummus, pickled carrots, red cabbage, roasted red peppers and curly lettuce

BREAKFAST

AVAILABLE AS A BUFFET IN PACKS OF 12 ONLY

TREAT YOURSELF TO DELICIOUS FESTIVE BREAKFASTS

Available in lunchbox and buffet packages
Minimum purchase of 4 boxes or packages

LE P'TIT DÉJ

$11 / person $13 / pack

Butter croissant, chocolatine, seasonal muffin and fresh fruit

LA TOTALE

$20 / person $22 / pack

Breakfast sandwich (egg, bacon, cheese), chocolatine, seasonal muffin and fresh fruit

LE BON PIED

$25 / person

Scrambled eggs, hash browns, bacon (3/pers.), breakfast sausages (2/pers.), tray of pastries & orange juice

COFFEE AND TEA

Includes compostable cups, milk and cream,
sugar, sweetener, napkins and sticks

35 cups of coffee
$75

35 cups of tea/herbal tea
$35

À LA CARTE

Sold additionally to your buffet package
in packs of 12 only

Platter of pastries
Croissant, chocolatine,
pastry of the moment
$3.75 / person

Platter of half pastries
Half croissant and mini chocolatine
$1.95 / person

Platter of cookies
3 varieties of cookies
$1.75 / person

Vegan breakfast balls
$3 / person

Platter of fruits
$5 / person

Platter of seasonal muffins
$3.25 / person

Platter of smoked salmon
Smoked salmon, capers,
lemon and crackers
$8 / person

À LA CARTE

ONLY AVAILABLE IN PACKS OF 12

À LA CARTE

PLATTERS

Platter of cheeses and charcuterie
Crackers, 2 cheeses, 2 cold cuts and fresh fruit
$8.50 / person

Platter of cold tomato pizzas
$2.75 / person

Platter of gourmet sandwiches
$9 / person

Platter of premium cheeses and charcuterie
Crackers, 4 Québec fine cheeses, 3 charcuteries and fresh fruit
$14 / person

Platter of crudités and dip
$5/person

DESSERTS

Platter of mignardises of the moment
3.50$ / personne

Platter of pastries
Croissant, chocolatine, pastry of the moment
$3.75 / person

Platter of cookies
3 varieties of cookies
$1.75 / person

Platter of mixed doughnuts
$3.25 / person

Platter of vegan and gluten-free mini eclairs of the moment
$4 / person

Platter of half pastries
Half croissant and mini chocolatine
$1.95 / person

Platter of seasonal muffins
$3.25 / person

BOUCHÉES

ONLY AVAILABLE IN PACKS OF 12

VEGGIES

V SG

Glazed tofu, pumpkin seeds and pickled ginger

$3.25/ea.

C V

Dumpling with smoked vegetable protein, shallots and toasted sesame jelly

$2.95/ea.

C V

Al Pastor vegan tacos with aji verde sauce

$3.50/ea.

SG

Goat's cheese macaroon with kalamata olives

$2.95/ea.

SG Gluten-free V Vegan C Hot bouchée

SG

Caprese brochette, tomato, herbed bocconcini, basil, balsamic reduction

$2.95/ea.

SG V

Beet and raspberry carpaccio with coconut and balsamic jellies

$2.95/ea.

SG V

Kalamata olive tapenade on polenta and cherry tomato confit with garlic

$2.95/ea.

C V

Root vegetable croquette with chimichurri mayonnaise

$3.50/ea.

SG V

Pink fauxmon with carrots, coconut-beetroot hummus on gluten-free crostini

$3.25/ea.

SG Gluten-free V Vegan C Hot bouchée

C

Arancini with wild mushrooms and mozzarella

$3.50/ea.

C

Fried Mac N' Cheese

$3/ea.

OF THE EARTH

SG

Quebec pepper and spruce crusted beef tataki, Bouchée Double style shimeji, chestnut jelly and garlic sauce

$3.75/ea.

C

Beer-battered pork sausage mini pogo with maple mustard sauce

$3.25/ea.

SG Gluten-free V Vegan C Hot bouchée

Revamped classic beef tartar canapé with fresh herbs, bacon crumble
*gluten-free option available

$3.75/ea.

C

Chicken waffle, spicy mayo, honey and shallots

$2.95/ea.

SG

Skewer of pear with lemon, prosciutto, brie and arugula leaf

$3.50/ea.

Canapé of pulled duck confit and rosemary, cranberry jelly with orange and 2-way leek

$3.95/ea.

C

Chicken mini quesadilla, sharp cheddar, peppers and onions

$3.25/ea.

SG Gluten-free V Vegan C Hot bouchée

C

Mini angus burger with onion confit and cheese with barbecue sauce

$4.25/ea.

C

Chicken, ginger and shallot dumpling with toasted sesame jelly

2.95/ea.

OF THE SEA

SG

Macaroon with smoked salmon mousse, chives and lemon zest

$2.95/ea.

Canapé of scallop gravlax with orange blossom, garlic sauce, wasabi and cabbage ash

$3.50/ea.

SG Gluten-free V Vegan C Hot bouchée

Canapé of salmon gravlax
Bouchée Double style,
sour cream and fish eggs

$3.75/ea.

Canapé of salmon tartar,
ginger, miso and tarragon

$3.75/ea.

SG

Sesame tuna tataki with
yuzu and wasabi sauce

$4.75/ea.

C

Fish cake and homemade
tartar sauce

$3.25/ea.

SG

Oriental shrimp, black radish,
coconut jelly, yuzu wasabi sauce
and fried leeks

$2.95/ea.

SG Gluten-free V Vegan C Hot bouchée

DESSERTS

Mini doughnuts of the moment	$3.25/ea.
Mignardise of the moment	$3.50/ea.
V SG Mini eclairs of the moment	$3.75/ea.

SG Gluten-free V Vegan C Hot bouchée

HOT BUFFET

MINIMUM OF 12 SERVINGS REQUIRED

MENU

HOT BUFFET

$38 / person

2 choices of salad
2 choices of main course
1 side dish
1 choice of dessert

SALADS

SALADS

La Rockstar
Rotini salad with kale, dried cranberries, shredded carrots, pickled red cabbage and creamy homemade Italian dressing (vegan)

La Rescousse du couscous
Couscous salad, peas, grated carrots, corn marinated in kimchi spices, roasted red peppers, parsley, raisins (vegan)

La Pasta verde
Gemelli pasta salad, green peas, celery, red onions, dried cranberries, fresh mint, parsley and basil pesto (vegetarian)

La Radis et Betteraves du soleil levant
Beet salad, bulgur, chickpeas, green onions, red and black radishes, parsley, coriander and homemade Japanese vinaigrette (vegetarian)

MAIN COURSES

MEATS

Suprême de poulet à la portugaise
Slow-roasted chicken breast in a tangy, slightly spicy tomato sauce with extra fine green beans and baby potatoes

Polpetes à la pomodoro
Tender beef meatballs stuffed with mozzarella cheese, served on a bed of pappardelle, topped with a creamy tomato, roasted red bell pepper and basil sauce, garnished with fresh chopped basil and parmigiano reggiano

Carbonnade de joue de porc à la flamande
Pork cheek braised to perfection in a Flemish bacon sauce with Brasseur de Montréal "Petite Bourgogne" red beer, leeks, carrots and autumn spices
*Served with mashed sweet potatoes

FISH

Filet de morue sauce au vin
Baked cod fillet, topped with a lemon and white wine béchamel sauce, served on generous slices of daikon with green onions, button mushrooms and gratiné of Emmental cheese

Pavé de saumon en croûte Panko
Tender salmon steak lightly breaded in a pan, topped with fresh herbs (basil, mint, parsley and coriander), served with a creamy dill and lemon sauce, on a bed of baby potatoes

Fleur de morue aux olives kalamata et citron
Oven-braised cod fillet on a grilled onion ring, caramelized lemon slices and kalamata olives with roasted baby potatoes

VEGETARIAN / VEGAN

Cannellonis farcis aux patates douces, épinards et champignons
Homemade cannelloni stuffed with a mixture of sweet potatoes, mushrooms and spinach with garlic, topped with a pomodoro sauce with roasted peppers, tomatoes and basil, covered with a sunflower seed-based vegan parmesan and sprinkled with fresh herbs

Cari de tofu vert thailandais
Homemade breaded tofu in a creamy sauce of green curry, coconut milk, lime, kaffir lime leaves, lemongrass and butternut squash, garnished with chopped fresh basil

Tofu Général "Antoine"
Fried tofu cubes in corn breading, with colorful peppers, onions and Tao sauce, topped with black and white sesame seeds and fresh coriander
*Served with jasmine-scented rice

All dishes are served with
Provence-style roasted vegetables

CHOICE OF DESSERTS

DESSERTS

Chocolate maple cake

White cake with raspberries and lemon

Red velvet cake

BEVERAGES & BAR

BEVERAGES

JUCES & SODAS

Coca-Cola (regular et zero)
7 up (regular et zero)
Gingerale
Iced tea
Bottle of water

Bottle of orange juice
Bottle of apple juice
Sparklingwater
Bubbly

$2.75 / person

COFFEE

35 cups of coffee
$75

Includes compostable cups, milk and cream, sugar, sweetener, napkin and sticks

TEA & HERBAL TEA

35-cup thermos jug
$35

Includes compostable cups, milk and cream, sugar, sweetener, napkin and sticks

FLAVOURED WATER

Water dispenser jar 12 L
$50
Includes 25 compostable glasses and 1 choice of flavour

Lemon & Ginger
Cucumber & Mint
Strawberry & Lime

BOTTLES

White wine
$36

Red wine
$36

Sparkling wine
$42

Alcohol-free sparkling wine
$12

Beer
$9

COCKTAILS

Cocktails
$8.75

Mocktails
$6.50

Would you like to offer your guests a welcome cocktail or mocktail? Don't hesitate to ask for our seasonal mix!

BAR

Choice of Coupon service, Bar open service or Pay service
Ice, glassware rental and staff not included

BAR SANS TRACAS

$8.75 / drink or

Bar open $52 / person
for one 4-hour block

Alcoholic and non-alcoholic beers
White wine
Red wine
White Claw
Atypical mocktails

Offer your guests a simple, effective option with a selection of beverages they can choose from on the spot

BAR CLASSIQUE

$9 / drink or

Bar open $54 / person
for one 4-hour block

Alcoholic and non-alcoholic beers
White wine
Red wine
White Claw
Atypical mocktails
Choice of 4 basic spirits

Contains everything you need to make basic cocktails

Want more exciting cocktails?
Add one of our signature cocktails to your bar!

$10.50 / drink

STATIONS

MEXICAN STATION

TACOS

(We recommend choosing 2 varieties of tacos)

8$ **Carnitas estilo Michoacan (2)**
Pork shoulder braised with beer, citrus, onions and spices served with pico de gallo, lime wedge and homemade hot sauce

9$ **Fish Tacos (2)**
Homemade breaded cod tacos served with pepper pico de gallo, pickled red cabbage, lime wedge and aji verde sauce

9$ **Pollo a la plancha (2)**
Chicken breast strips marinated and grilled with onions and peppers, served with pico de gallo, lime wedge and homemade salsa verde

8$ **Al Pastor (2)**
Marinated pork in pineapple, achiote and adobo sauce, served with pineapple pico de gallo, fresh lime and aji verde sauce

VEGAN OPTION

8$ **Taquitos Al Pastor (3) *VEGAN***
Vegetable protein marinated in pineapple, coriander, onion, adobo and achiote, served on corn tortillas with pineapple pico de gallo and aji verde sauce

SALAD

8$ **Ensalada de frijoles con nopales**
Mexican black turtle bean salad with cilantro, corn, cactus pulp, lime and onions

NACHOS

8$ **Homemade corn nachos**
With fresh guacamole, red salsa and salsa verde

VEGAN STATION

9$ **Tofu Général "Antoine"**
Deep-fried tofu cubes in homemade corn breading, topped with a revisited Tao sauce, with coloured peppers, onions and jasmine-scented rice

8$ **Végé-Pâté Burger**
Panko-crusted veggie patty, pesto mayonnaise, corn kernels, pickled red onions and crisp lettuce

10$ **Taquitos Al Pastor (3)**
Vegetable protein marinated with pineapple, coriander, onion, adobo and achiote, served on corn tortillas with pineapple pico de gallo and aji verde sauce

7.75$ **Homemade vegan dumplings (4)**
Smoked vegetable protein, kale, sesame oil and maple syrup, sesame jelly and green onions

13.50$ **Portobello Burger**
Panko-crusted portobello mushroom with chimichurri sauce and marinated roasted red peppers

PASTA STATION

$20/person

PASTA

Spaghetti
Pennes
Rotinis
Papardelles

PROTEIN *(3 to choose from)*

Chicken strips
Shrimps
Bacon
Ham
Prosciutto**($ extra)**
Stuffed meatballs **($ extra)**

Grated fresh Parmesan

SAUCE

Bolognese (tomato and meat sauce)
Pomodoro (tomato and basil)
Alfredo (butter, cream, parmigiano reggiano)

MIXED FRESH AND PICKLED VEGETABLES

(5 to choose from)

Mushrooms
Onions
Peppers
Spinach
Garlic
Capers
Kalamata olives
Dried tomatoes
Basil

SNACK BAR STATION

$10 **Cheddar & Bacon Hamburger station**
Homemade beef burger with cheddar cheese and bacon, with your choice of toppings*

$6 **Hot Dogs (2) station**
Steamed, with your choice of toppings*

$9 **Poutine Bouchée double station**
Home fries, Quebec cheese curds, choice of traditional or veggie sauce

$9 **Mac n Cheese station**
Homemade macaroni and cheese with choice of side dishes: crumbled bacon, sausage, broccoli, green onion

$11 **Smoked Meat station**
Montreal-style smoked meat sandwich: rye bread, baseball mustard and a generous portion of smoked beef brisket, served with dill pickle.

$5 **Pogo Maison station**
Pork sausage, homemade breading with maple mustard

VEGAN OPTION

$10 **Végé-Pâté Burger**
Panko-crusted veggie patty, pesto mayonnaise, corn kernels, pickled red onions and crisp lettuce

$13.50 **Portobello Burger**
Portobello mushroom in panko crust, chimichurri sauce and roasted marinated red peppers

***TOPPINGS**

-Ketchup
-Mustard
-Mayonnaise
-Relish
-Diced onions
-Dill pickles
-Homemade coleslaw
-Tomato slice
-Lettuce leaf

TARTAR BAR STATION

(We recommend choosing 3 varieties of tartar)

$10 **Tartare de Boeuf Classique**
With herbs and bacon crumble

$12 **Tartare de Canard**
Duck breast, red onions, blueberries, capers, parmesan shavings, dijon and white balsamic vinegar, fried leeks

$10 **Tartare de Saumon**
Tarragon, miso, ginger, mujol caviar

$15 **Tartare de Thon Saku**
Soy, sesame, mirin, coriander, ginger, green onion and mujol caviar

$10 **Tartare de Pétoncles à la Pêche**
Cucumber, fresh mint, wasabi mayo and rice vinegar

OPTION VÉGANE

$8 **Tartare de Betterave Jaune**
Half-cooked yellow beet, cucumber, pickled carrots, coriander, green onions, onion soubise, cucumber leaf garnish

HOMEMADE CRACKERS ON THE SIDE
(1 choice of crackers per tartare)

-Taro chips
-Pita chips
-Sesame chips
-Baguette chips with olive oil
-Rice crisps

OYSTER BAR STATION

$24.50/person

Oysters always fresh, depending on the season or local breeding available

(3 cocktail oysters per person)

Garnishes

-Lemon wedges
-Tabasco sauce
-Sliced green onions
-Coriander leaves

Served over crushed ice

Savoury homemade mignonettes
(3 to choose from)

Traditionnelle
Shallot, cracked pepper and red wine vinegar

La Japonaise
Cucumber brunoise, green apple, chives, gin, olive oil and yuzu

La Antoine
Fresh rosemary, white wine vinegar, green onion, grapefruit juice and segments

La Romantique
Shallot, parsley, pomegranate, champagne vinegar, hibiscus rose

L'estivale Festive
Peach, mint, shallot, ginger, rice vinegar, maple and cracked pepper

BELGIAN WAFFLE STATION

$15 / person

2 homemade Belgian waffles on a stick per person, for you to decorate

Garnishes:

Chocolate ganache
Whipped cream
Maple syrup
Candies of the moment
Coloured sprinkles

SMORES STATION

$8.50/person

Cookies Chocolate Marshmallows

Prepared with spits and flames for grilling your own camping-style smores

BOUCHÉE DOUBLE

TRAITEUR