



Menu 2019

CHEF - DENIS SAVAGE
SOUS-CHEF – THIERRY GAGNE

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Table of Contents

Brunches	3
Cold Buffets.....	4-5
Hot Buffets	6-7
Table Service (Wedding Ideas).....	8-10
BBQs	11
Pig Roasts and more	12
Holiday Menus	13
Cocktails	14-17
Bar Services.....	18
Cakes and Cupcakes.....	19
Food Truck.....	20
À la carte	21-24
Fundraisers.....	25
Service Details.....	26-27

What's better than good food in good company?



Brunches

Continental	Essentials	Impressive	Gourmet
Choice of muffins (dark chocolate, chocolate chip, carrot and spice, blueberry, fruit, etc.)	Scrambled eggs Pork sausage Choice between bacon and ham Breakfast potatoes	Scrambled eggs Pork sausage Bacon Ham Breakfast potatoes	Cheddar soufflé Thick cut pancetta Farmer's sausage Maple glazed ham Rosemary and garlic mini potatoes
Fresh fruits (fruit salad, whole fruits, or cut fruit)	Mini croissants Preserves	Baked beans Crepes Maple syrup Fresh fruits	French toast Fresh fruits
Mini croissants Preserves		Mini croissants Preserves	Mini croissants Preserves

Modify your meal to suit your needs

- Add coffee, tea, herbal teas, juice, water, or milk
- All meals include disposable plates and cutlery

We're proud to serve local products. Poppa Bean Coffee and St-Albert cheese are only two examples of the many local products we use.

Other menus

Healthy Fruits

Fresh fruits and coffee

Breads and fruits

Assorted breads (banana, zucchini, carrot, and others), fresh fruits, and coffee

Parfaits

Yogurt parfait and coffee

Express Bagels

Bagels, cream cheese, and coffee

Muffins

Muffins and coffee

Scones and fruit

Choice of scones, preserves, whipped cream, fresh fruit, and coffee

Gourmet European

Fine cheese, smoked salmon, baguette, charcuteries, fresh fruits, and coffee

Vegetarian quiche

Vegetable quiche, breakfast potatoes, arugula salad, and coffee

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Buffet or table service - \$19/h per employee - minimum of 4 hours
Vegan, vegetarian, gluten free, lactose free, kosher, and halal choices are also available
Taxes extra. Prices may change without notice*

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Cold Buffets

<p>Basic Delight</p> <p>Choice of tea sandwiches One choice of salad St-Albert cheese Marinades Assorted desserts</p>	<p>Complete Delight</p> <p>Choice of tea sandwiches Two choices of salads Vegetables and dip St-Albert cheese Marinades Assorted desserts</p>	<p>Sandwich and Baked Beans Delight</p> <p>Choice of tea sandwiches Baked beans One choice of salad St-Albert cheese Marinades Assorted desserts</p>	<p>Wraps and Croissants Delight</p> <p>Choice of wraps and/or croissant sandwiches Two choices of salads Vegetables and dip St-Albert cheese Marinades Assorted desserts</p>
<p>Montreal Delight</p> <p>Traditional smoked meat sandwich One choice of salad Vegetables and dip St-Albert cheese Marinades Homemade donuts</p>	<p>Japanese Delight</p> <p>Vegetarian sushi rolls (4 pieces per pers.) Fish sushi rolls (4 pieces per pers.) Chocolate covered fruit Mochi cake</p>	<p>English Delight</p> <p>Choice of English style tea sandwiches Choice of scone sandwiches One choice of salad Vegetables and dip St-Albert cheese Marinades Petits fours</p>	<p>Italian Delight</p> <p>Assorted Italian charcuteries served on focaccia and/or ciabatta bread Two choices of salads Glengarry Fine Cheese Artisanal marinades Tiramisu cake</p>

Modify your meal to suit your needs

- Add coffee, tea, herbal teas, juice, or water
- Add soup
- Replace tea sandwiches for wraps, or impress your guests with gourmet sandwiches
- All meals include disposable plates and cutlery

On the next page (4), you will find multiple options available for cold buffets

You have a budget you need to follow? Just give us the details and will we create a menu that will fit all of your needs.

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Sandwich Choices

Tea Sandwiches (traditional)

Ham salad
Egg salad
Chicken salad
Pork salad
Tuna salad
Salmon salad
Chickpea and broccoli
Red pepper and cream
cheese

Wraps, Naans, or Croissants

Chicken
(traditional, Mexican, Szechuan, Buffalo, Caesar, Creole, Moroccan)

Vegetarian
(Beet hummus and apples, grilled vegetables, avocado, and cream cheese)

Beef
(BBQ, Philly cheese steak, smoked meat, Curry, steak and guacamole)

Pork
(Pulled pork, Apple pork, Mexican, Greek, Korean, Moroccan)

Focaccia, Ciabatta, Etc.

Chicken
(lemon and cilantro, chicken parmesan, teriyaki, curry, tomato and basil)

Vegetarian
(garlic and thyme vegetables, spicy tofu and cucumber, egg and tomato)

Beef
(Ginger and garlic beef, Dijon and tarragon beef, pepper and brown sugar beef)

Pork
(maple and garlic pork, peach and savory pork, sweet and spicy pork with cilantro)

Other Sandwiches

English style tea sandwiches

Ex. Cucumber, tomato, and cheddar; brie and apple; sweet peas and prosciutto;

Cold cut sandwiches on specialty bread

Choice of assorted meats (ex. ham, turkey, pepperoni, mortadella, chorizo)

Scone sandwich

Ex. Cold cuts on cheddar scone, lemon chicken on thyme scone, braised beef on chili scone

Sushis

Served with soya sauce, wasabi mayonnaise, and marinated ginger

Vegetable rolls

Ex. Cucumber and carrot, sweet potato and cream cheese, red pepper and pineapple

Meat rolls

Ex. Korean pork, Szechuan beef, sundried tomato and chorizo, apple pork

Fish rolls

Ex. Crab, tuna, shrimp, salmon, sardine, trout

You need to stick to a budget? Just inform us and we will create a delicious custom menu that respects it.

Hot Buffets

All hot buffets include two (2) choices of salads, bread and butter, vegetables and dip, St-Albert cheese, choice of dessert, and disposable plates and cutlery.

- Pot pies, Shepherd's pies, or Meat pies (*see page 7*)
- Artisanal or traditional lasagna (*see page 7 for options*)
- Beef, chicken, pork, or fish tacos on corn tortilla with choice of toppings
- Stews and ragouts (*ex. beef bourguignon, beef Stroganoff, see page 7 for options*)
- Maple and garlic pork loin topped with a rosemary cream
- Quarter rotisserie chicken (Swiss chalet style) with traditional gravy
- Lemon and basil chicken breast supreme topped with a beurre blanc
- Oka cheese and red pepper stuffed chicken breast supreme topped with honey butter
- Ginger beef and sweet Thai chilli chicken brochettes
- Beef roast carving station served with a red wine and chive demi-glaze
- Lemon, basil, and tomato roasted salmon filet
- Veal roast topped with a Marsala mushroom sauce
- Barbecue sauce pork ribs and quarter rotisserie chicken
- Cross rib roast served with hazelnut and garlic butter
- Prime Rib au jus or grilled with pepper and mushroom sauce
- Surf and turf – Filet mignon topped with bearnaise sauce and a garlic butter lobster tail

Many other options are also available

Choice of sides

Choice of potato
Choice of rice
Choice of pasta

Seasonal vegetable medley
Carrots, and green beans
Grilled asparagus

and more (*see page 7*)

Denis, the Chef, will prepare the highest quality meat for you. His 25 years of experience as a butcher give him the knowledge and tools necessary to cook the most tender and flavourful meat you will ever have.

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Meal Choices

We offer traditional meals, of course, but we did you know that we also get creative with our food and offer more original dishes? Take a look at the list below for some meal ideas or contact us so we can create a custom meal for your event.

Lasagnas

Traditional meat
Roasted vegetables and béchamel
Salmon and spinach
Chicken and broccoli
Eggplant, goat's cheese, and veal
Chorizo and mushroom
Duck breast
Seafood

Lasagnas may be prepared in pans or as rolls

Pork dishes

Golden Rail beer and pepper pulled pork
Apple pork
Korean pork
Pineapple and Thai chilli pork
Ginger and garlic pork
Peach and savory pork

Pork may be served as a loin, in brochettes, pulled, or as stews

Stews and ragouts

Beef bourguignon
Traditional pork stew
Jerk chicken stew
Brazilian seafood ragout
Meat (chicken, beef, or pork) or vegetable curries
Beef stroganoff
Beef and onion stew

All stews and ragouts may be served on rice or potatoes

Pot pies

Chicken pot pie
Salmon pot pie
Ham and turkey tart
Wild game pot pie
Mexican spiced pot pie
Rabbit pot pie
Duck pie
Vegetarian shepherd's pie
Crab pot pie
Korean pork shepherd's pie

Pies can be prepared with a wheat crust or topped with mashed potatoes

Chicken seasonings

Fine herbs
Applewood smoked spices
Mexican style
Berbere style
Szechuan style
Paprika and lemon
Piri Piri
Coconut and orange

All the recipes may be served with chicken legs, breasts, or as stews

Stuffed chicken breasts

Spinach and brie
Red pepper and Oka
Asparagus and emmental
Butter crab
Veal, pork, and cranberry
Mushroom and gouda
Boar and blueberry
Curried vegetables

Stuffing brings flavor to dishes. Ask about our sauce choices

Tacos

Traditional (pork, chicken, or beef)
Pineapple pork and coriander yoghurt
Butternut squash and maple falafel
Chorizo, mortadella, and mozzarella
Chicken, ham, and Swiss cheese

You may have your tacos in corn or when tortillas

Beef dishes

Pepper, chilli, and garlic beef roast
Ginger, brown sugar, and soy beef ribs
Traditional rouladen
Teriyaki striploin
Red wine prime rib
Mushroom filet mignon

All steak recipes may be served as steaks, brochettes, pulled, or as stews

Sides

Scalloped potatoes
Fine herb and garlic cream cheese
Mushroom risotto
Leek gratin
Roasted stuffed artichokes
Sour cream topped sweet potatoes

Make the meal special by selecting unique sides

Table Service

(Wedding meal ideas)

The Traditional

First course

Cream of broccoli

Second course

Garden salad served in a cucumber crown topped with lemon and fine herbs vinaigrette

Main course (choice of)

Chicken supreme topped with a tomato béchamel sauce and served with mini potatoes and a roasted vegetable medley
Cilantro and dill beef roast topped with a pepper sauce and served with mini potatoes and a roasted vegetable medley
Vegetable lasagna served with a roasted vegetable medley

Dessert

Chocolate mousse topped with a raspberry coulis

The Outgoing

First course

Smoked pork belly served on a butternut squash mash and topped with salted caramel and fresh cilantro

Second Course

Rustic asparagus and carrot mix topped with sesame. Served with maple balsamic vinaigrette

Main Course

Chicken supreme stuffed with pears and blue cheese topped with demi-glaze and served with cream cheese mashed potatoes and garden vegetables
Beef striploin topped with fig chutney and served with cream cheese mashed potatoes and garden vegetables
Eggplant stack layered with garden vegetables and topped with a black olive tomato sauce

Dessert

Pear puff served with vanilla ice cream.

These meals are ideas. Book a meeting with one of our representatives and will create a custom menu for you.

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Table Service

(Wedding meal ideas)

Your event is special for us as well. We take pride in offering food and service of the highest quality, all customized to your needs.

The Elegant

First Course

Italian wedding soup made with veal, orzo, and spinach

Second Course

Black olive and feta, zucchini stack topped with olive oil and balsamic vinegar

Main Course (choice of)

Chicken Kiev topped with a thyme béchamel sauce. Served with scalloped potatoes and asparagus

Rib Eye steak topped with a shrimp béarnaise sauce. Served with scalloped potatoes au gratin and asparagus.

Spinach and camembert ravioli in a coriander rosé sauce

Dessert

New York cheesecake

The Gourmet

First Course

Smoked duck breast stuffed with foie gras and apples

Second Course

Tomato salad topped with arugula, yellow beans, and balsamic vinaigrette.

Main Course (choice of)

Crab stuffed chicken breast served with a lobster sauce. Served with mini potatoes and garden vegetables.

Filet mignon topped with a red wine demi glaze. Served with a garlic buttered lobster tail, mini potatoes, and garden vegetables.

Spinach and mushroom flake topped with a fine herbs and cheese sauce.

Dessert

Dacquoise and strawberry stack topped with a dark chocolate ganache and fresh strawberries.

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Repas non-traditionnels

(Wedding meal ideas)

Family Style

Family style meals are served in the middle of the table in sharing plates, just like you do at home

Salads

Beet and goat cheese salad topped with a fine herbs vinaigrette
Apple and radish salad topped with a Dijon and tarragon vinaigrette

Meats

Piri-piri chicken
Beef roast topped with a mushroom and pepper sauce
Apple and ginger pork loin

Accompagnements

Garlic and butter mini potatoes
Roasted vegetable medley

Dessert

Assortment of pies with vanilla ice cream

Tell us about your favourite meal and we'll give it a twist and integrate it in your the menu

Gourmet Cocktail

*Cocktail style meal
Enough food for a whole meal.*

Maple glazed smoked salmon serve on a fresh cucumber with cream cheese
Poached pear wrapped in arugula and prosciutto topped with balsamic caramel
Radish, fennel, and apple canape topped with a Dijon and tarragon vinaigrette
Veal kefta served with cilantro yoghurt and grilled raisins
Pulled pork profiterole topped with a beer barbecue sauce caramelized onions
Fumé blanc tomato and parmesan stuffed mushrooms
Gorgonzola stuffed Medjool dates and wrapped in bacon
Butternut squash and maple falafels topped with a cumin and ginger yogurt
Pork and peach bundles topped with a red wine demi glaze
Tomato and chilli ice cream topped with fresh basil
Cream cheese mousse served on a dark chocolate brownie topped with caramel

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Bbq Buffets

The European	The Essentials	The Canadian	L'américain
Artisanal sausages (Italian, Polish and Bratwurst) Toppings Two choice of salads Marinades Dessert	Hamburger Hot-Dog Toppings Two choice of salads Marinades Dessert	Striploin steaks Baked potato Grilled vegetables Two choice of salads Marinades St-Albert cheese Dessert	Chicken breast Pork ribs Baked potato Grilled vegetables Two choice of salads Marinades St-Albert cheese Dessert

- All meals include on site barbecue, as well as disposable plates and cutlery

Many other choices are also available. Ask about brochettes, pulled pork, or anything else and we'll be happy to serve you.

Choose between the following hamburgers, hot-dogs, and toppings

Hamburger patty choices

100% beef (¼lbs)
 100% beef (½lbs)
 Beef/pork (¼lbs)
 Beef/pork (½lbs)
 Beef/chorizo (¼lbs)
 Beef/chorizo (½lbs)
 Beef/prosciutto (¼lbs)
 Beef/prosciutto (½lbs)
 Bison (¼lbs)
 Bison (½lbs)
 Chicken breast (¼lbs)
 Chicken breast (½lbs)
 Ground turkey (¼lbs)
 Ground Turkey (½lbs)
 Salmon

Hamburger (cont.)

Chick pea and black bean
 Black bean and mushroom
 Quinoa, corn, and cheddar
 Lentil and eggplant

Sausage choices

Regular hot-dog
 Jumbo hot-dog
 Polish sausage
 Italian sausage
 Honey garlic sausage
 Chorizo
 Bratwurst

Toppings

Standard

Ketchup, mustard, relish, mayonnaise, tomato, onions, pickles, and lettuce

Gourmet

Sautéed mushrooms, red pepper chutney, guacamole, fresh salsa, pineapple, jalapenos, basil, cheese, caramelized onions, grilled peaches, etc.

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Pig Roasts and more

Minimum of 30 people. Roasting oven extra.

All roasts include a salad bar, vegetables and dip, St-Albert cheese, choice of potato, roasted vegetable medley, sauce, bread and butter, and choice of dessert

Whole pig

Beef roast

Whole lamb

Whole boar

**Watch the meat cook as you serve a cocktail to your guests.
Roasts are our Chef's specialty. A great success every time.**



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Holiday Menus

All meals include choice of potato, roasted vegetable medley, bread and butter, one choice of salad, choice of dessert, and disposable dishware

Christmas Buffets

The Essentials

Meatball stew
Meat pie
and sides

Christmas Cocktail

Mini-meat pies
Stuffed mini turkey
rolls
Sweet meatballs
Meatball stew
Ham canapes
Bacon and cheddar
mini potatoes
Mini Christmas logs

The Merry

Meatball stew
Meat pie
Turkey with sauce
and sides

German Christmas

Italian sausage beef
rouladen
Red wine demi-glaze
and sides

The Festive

Meatball stew
Meat pie
Turkey with sauce
Traditional stuffing
and sides

Christmas Chicken

Pork, veal, cranberry,
and gravy stuffed
chicken supreme
Meat pie
and sides

The Gift

Meatball stew
Meat pie
Turkey with sauce
Traditional stuffing
Ham
and sides

Mexican Christmas

Chorizo and pork
pozole
Chipotle and lime
turkey
Shrimp stuffed
peppers
Chili and raisin
roasted carrots
Guacamole with
tortillas
Cheesy corn on the
cob
Mini potatoes
Chocolate and Dulce
de Leche torte

Customize your meal to fit your needs

- Add a second salad, vegetables and dip, and St-Albert cheese
- Add coffee, tea, herbal teas, juice, or water
- Substitute the traditional stuffing for our chef's pork and veal stuffing

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Cocktails

The Small Delight

Standard canapes
(3 per person)

The Sweetness

Chocolate covered
fruit
Standard dessert
canapes
(1 per person)
Gourmet dessert
canapes
(1 per person)

The 5 to 7

Stuffed buns
Stuffed mini
croissants
Stuffed mini pitas
St-Albert cheese
Deviled eggs
Standard dessert
canapes
(1 per person)

The Nibble

Standard canapes
(2 per person)
Gourmet canapes
(2 per person)

The Big Delight

Standard canapes
(6 per person)
St-Albert cheese
Charcuteries

The Elegant

Gourmet canapes (4
per person)
Fine cheeses
Chocolate covered
fruit

The Gourmet

Gourmet canapes
(6 per person)
Pâtés and terrines
Fine cheeses
Chocolate covered
fruit

The Big Night Out

Gourmet canapes (6
per person)
Stuffed mini
croissants
Stuffed mini pitas
Fine cheeses
Chocolate covered
fruit

Customize your meal to fit your needs

- Add fruit punch and a punch fountain
- Add chocolate and a chocolate fountain
- Add bar services. Includes alcohol license, bar stocking, and a barman

Go to page 15, 16, and 17 for canape ideas

Take advantage of our bar services. Our bar staff will prepare thematic beverages for your event and pair the wine with your food. Ask us for more details.

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Cocktails

Create your own cocktail menu from the ideas below

Many other options are also available

Platters

Vegetables and dip
St-Albert Cheese Curds
St-Albert Cheese
Glengarry Fine Cheeses
Lavergne Meat and Deli
Charcuteries

English style tea sandwiches
Stuffed mini pitas
Stuffed mini croissants
Stuffed buns
Assorted scones
Miniature wraps

Cupcakes
« Cake pops »
Profiteroles
Millefeuilles
Brownies
Fresh fruit

Dips

Spinach and artichoke
Muhammara
(red pepper)
Salata de Vinete (eggplant)

Red pepper hummus
Garlic hummus
Beet hummus
Tzatziki

Guacamole
Fresh salsa
Salsa verde
Peach salsa

Traditional Canapes

Cocktail sausages

Served with honey mustard

Deviled eggs

Traditional or Sriracha and
cucumber

Mini quiche

Cheese, ham, or broccoli

Mini pizza

Cheese, pepperoni, Margherita,
and others

Melon and prosciutto

Assorted melon wrapped in
prosciutto

Charcuteries

Served on a homemade crouton,
topped with an assortment of
sauces and marinades

Smoked salmon

Rosette or tartar served on a
cucumber with or without a
cilantro tabbouleh and cream
cheese

Salad on endive

Choice of salad served on an
endive leaf

Spring roll

Vegetable, pork, or chicken in a
rice paper or wheat pastry

Taquitos

Pork, chicken, beef, fish, or
falafel garnished with a choice of
topping

Glengarry Fine Cheese

Served on a homemade crouton
with an assortment of preserves
and fresh berries

Samosa

Chicken, pork, beef, or vegetable.
Served with a pineapple and
curry chutney

Chicken satay

Topped with a sweet Thai chili
sauce or Teriyaki sauce

Pulled pork

Topped with caramelized onions.
Served in a profiterole or mini
burger buns

Vegetable sushi

Accompanied with soy sauce,
marinated ginger, and wasabi

Caprese bites

Tomato, mozzarella, and basil

Cocktails

Standard Canapes

Smoked sturgeon
served on a fresh cucumber with yogurt and fresh blackberry

Stuffed mushrooms
filled with white wine sauteed tomatoes, porcini herbs, and parmesan

Medjool dates
stuffed with blue cheese and wrapped in bacon

Poached pears
Wrapped with arugula and prosciutto and topped with balsamic caramel

Artisanal pork sausage
marinated in Verger Clérout maple syrup and wrapped in a puff pastry

Beet and goat cheese
Served on a housemade crouton with fresh dill

Mushroom Wellington
stuffed with spinach and feta, wrapped in puff pastry, and topped with a red-wine demi glaze

Grilled halloumi
topped with pesto and fresh tomato

Bruschetta
on a traditional crouton

Mini-tarts
caramelized onion, mushroom, apple and blue cheese, and many others

Veal kefta
topped with cilantro yogurt and grilled grapes

Squash and maple falafels
topped with a cumin and ginger yogurt

Pork and peach bundles
topped with a red wine demi-glaze

Zucchini wrapped date
topped with a chili honey

Vallée d'Auge chicken
(mushroom and apple)
served on a housemade crouton

Eggplant croquettes
topped with Marinara and parmesan

Meatballs
stuffed with mozzarella and rosemary yogurt

Crab salad
with cucumber and radish.
Served on a housemade crouton

Camembert and onions
caramelized in Port. Served on a homemade crouton

Tuna Niçoise
Served on a homemade crouton and topped with sundried tomato and a hard-boiled egg

Avocado on crouton
topped with grapes and Thai chili

Charcutière pork
(pickles and Dijon)
served on a homemade crouton

Broccoli et cheddar risotto
served in a Chinese spoon and topped with a prosciutto chip

Chicken roll
beer braised, topped with tomato, carrot, thyme, and Dijon mustard

Macaroni and cheese
Fried and topped with Sriracha

Salmon croquette
oven baked and topped with tartar sauce

Chorizo and Oka arancini
(risotto ball)
topped with marinara

Roasted pork belly
served on spinach in a Chinese spoon. Topped with salted caramel

Zucchini stuffed
with St-Albert cheese and bacon

Berber chicken
served on a cumin couscous in a Chinese spoon

Spanakopita
(spinach pastry)
topped with a cucumber yogurt

Perogies
Filled with potato and choice of filling (ex. jalapenos, chorizo, pulled pork, red pepper)

Cocktails

Gourmets Canapes

**Wild boar stuffed chicken
roulade**

Topped with fennel, rosemary,
and thyme

Braised rabbit

with figs and rhubarb on a
homemade crouton

Jumbo tiger shrimp

grilled, topped with lemon and
garlic

Crab cakes

oven roasted and topped with a
lemon mayonnaise and cilantro

**Prosciutto wrapped
asparagus**

with goat's cheese and pepper

Bison mini burgers

topped with swiss cheese and
sautéed mushrooms

Mini beef Wellington

topped with a red wine demi-
glaze

Venison and berries

served in a Chinese spoon with
fresh blackberries

Creole shrimp stew

served in a Chinese spoon

Apricot and veal tajine

served in a Chinese spoon on
cumin couscous

Roasted pork and fresh figs

Served on a homemade crouton
with Balderson cheese and
yogurt

Scallops

Prosciutto wrapped

Orange duck confit

served on a mini crepe

Sweet Canapes

Dacquoise and strawberries

stack of dacquoise, strawberry
mousse, ganache, and fresh
strawberries

Orange tuile

Topped with white chocolate
mousse and fresh mint

Cheesecake bites

chocolate, vanilla, caramel,
raspberry, etc.

Mousse verrines

White chocolate, dark chocolate,
vanilla, coffee, etc.

Fruit Napoleons

Puff pastry and fresh fruit in
stacks between whipped cream

Petits fours

small cakes (chocolate, caramel,
etc.) wrapped in ganache

Caramel bacon

Bacon slices wrapped in hard
caramel

Mini pies

Apple, peach, raspberry, cream
cheese, chocolate, lemon,
coconut, etc.

Chocolate covered fruit

Strawberries, pineapple, etc.
*ask for the chocolate fountain

BAR SERVICES

Our bar services include the special occasions permit, back stocking (rum, vodka, beer, etc.), and a wine selection paired with your meal. Ask us about them. You will be impressed with variety of the services offered.

Delivery - First 20 kms for orders over 250\$ are free (see page 27)
A fuel surcharge of \$1.50 per km is added to deliveries of 20 kms or more
Buffet or table service - \$19/h per employee - minimum of 4 hours
Vegan, vegetarian, gluten free, lactose free, kosher, and halal choices are also available
Taxes extra. Prices may change without notice

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Bar Services

Order custom and professional bar services.

Base fees

For 250\$, we'll organize a bar to suit your needs. The fee includes the special occasions license from the AGCO, wine, draft beer from Cassel Brewery, spirits, non-alcoholic beverages, product storage, and service setup with tables and table cloths

Cash bar

A cash bar can be provided at no extra cost. This includes a barman for every 100 guests. Minimum sales of 125\$ per hour per barman for a minimum of 4 hours are required. We'll take care of everything for you

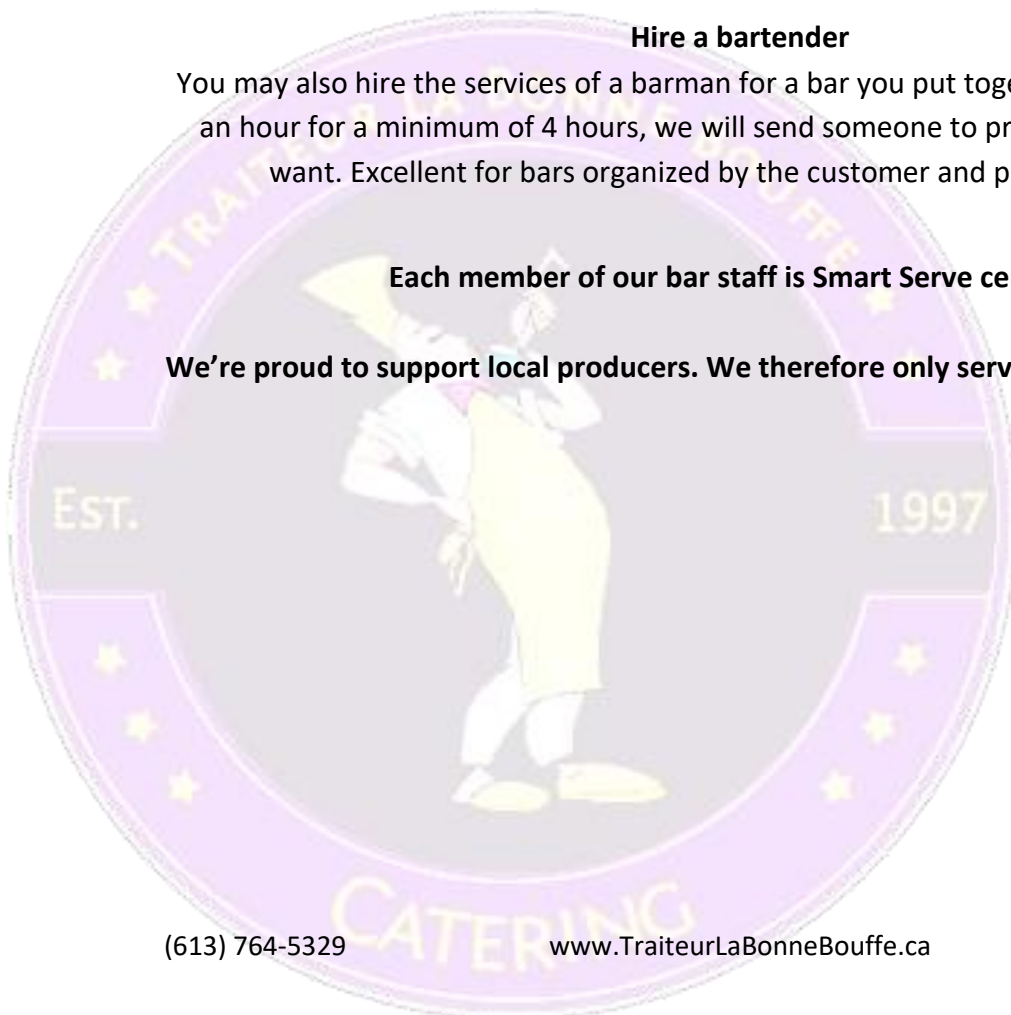
The event organizers may benefit from discounts for pre-ordered quantities of alcohol. This allows you have wine served at the table or buy your guests a drink without breaking the bank

Hire a bartender

You may also hire the services of a barman for a bar you put together yourself. For 25\$ an hour for a minimum of 4 hours, we will send someone to prepare the drinks you want. Excellent for bars organized by the customer and provided alcohol

Each member of our bar staff is Smart Serve certified

We're proud to support local producers. We therefore only serve Cassel Brewery beer.



Cakes and cupcakes

For our pastry chef, a cake is artwork. Just let her know what you need and she will create something impressive for you



Cake flavors

Chocolate
Vanilla
Banana
Pineapple
Strawberry
Raspberry

Lemon
Red Velvet
Tiramisu
Black Forest
Lime
Carrot

Cheese cake
Chocolate cheesecake
Chocolate mousse
Vanilla mousse
Maple mousse
Etc.

Icing flavors

Buttercream

Vanilla
Chocolate
Strawberry
Raspberry
Lemon

Rhum
Coffee
Cinnamon
Etc.

Fondant

Vanilla
Chocolate
Strawberry
Raspberry
Etc.



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Cantina

Take advantage of our mobile kitchen services. Perfect for festivals, exterior events, events halls without kitchens or preparation areas. Our team can create great food at the location of your choice.



**Our cantina is available for your event.
Call us for details.**

Festivals – Sport Tournaments – Weddings – Family Gatherings

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Menu à la carte

Appetizers

See page 14 for more options

St-Albert cheese curds

St-Albert cheese

Glengarry fine cheese

Deviled eggs

Vegetables and dips

Smoked salmon baguette

Tex-Mex (ex. Antojitos, Taquitos)

Mini quiches

Shrimp

House terrines and pâtés

Charcuteries

Cocktail sausages

Mini pizzas

Dips

Served with breads or crackers

Spinach and artichoke

Traditional hummus

Humus à la betterave

Salsa Fresca

Salata de Vinete

6 layer dip

Guacamole

Red pepper and cheddar

Muhammara (spicy)

Tzatziki

Sandwiches

A large variety of sandwiches are available to you. Contact us for suggestions on sandwiches well adapted to you tastes.

See page 5 for more options.

Traditional tea sandwiches

Available in platters or as a loaf.

Choices of sandwiches include egg salad, chicken salad, ham salad, pork salad, salmon salad, tuna salad, chick pea and broccoli, red peppers and spinach.

Stuffed buns

Stuffed mini pitas

Stuffed mini croissants

Chicken wraps or croissants

Pork wraps or croissants

Beef wraps or croissants

Vegetable wraps or croissants

Chicken panini or baguette

Pork panini or baguette

Beef panini or baguette

Vegetable panini or baguette

Chicken scone

Pork scone

Beef scone

Sushi

A wide variety of sushi is available.

Contact us for longer lists.

Vegetable makis

Meat (pork, beef, chicken) makis

Fish makis and nigiris

Prepare Meals

Minimum order of 8 servings

Beef bourguignon

Sweet meatballs

Chicken brochettes

Pork brochettes

Beef brochettes

Beef chili

Chicken chow mein

Baked beans

Tuna gratin pasta

Macaroni and cheese

Meat macaroni

Moussaka

Meatloaf

Charcutière pork

Pulled pork

Beer braised chicken

Mushroom and cheese chicken

Roasted chicken and sauce

Beef stew

Meatball stew (pork and beef)

Chicken stir fry

Meat spaghetti

Chicken or seafood Vol-au-vent

Meat Pies

Available in 8" pies, 9" pies, in pans for 10 to 12 servings, or in pans of 20 to 24 servings. Most pies are also available topped with mashed potatoes instead of in a crust.

Wild game cakes (cipaille)

Chicken pot pie

Salmon pot pie

Bourguignon pot pie

Shepherd's pie

Beef rib pie

Vegetable quiche

Meat quiche

Vegetable tarte Tatin

Beef tarte Tatin

Turkey and ham pot pie

Meat pie

Lac St-Jean meat pie

Lasagnas

Available in pans of 10 to 12 servings or pans of 20 to 24 servings

Goose lasagna

Veal and eggplant lasagna

Seafood lasagna

Eggplant lasagna

Chorizo and spinach lasagna

Pork and apple lasagna

Traditional lasagna

Vegetarian lasagna

This list serves to give examples of what we can do. If you're looking for something that is not on the list, please let us know and our certified chefs will surely be able to prepare it for you.

Menu à la carte

Soups

Minimum order of 8 servings

- | | |
|----------------------------------|---------------------------------|
| Corn chowder | Lobster bisque |
| Cream of broccoli | Pork chowder |
| Cream of celery | Fish chowder |
| Butternut squash and curry cream | Asparagus cream |
| Carrot and ginger soup | Mushroom cream |
| Grilled onion soups | Roasted cauliflower cream |
| Sweet potato cream | Cream of chicken |
| Sour and spicy soup | Minestrone |
| Noodle soup | Sweet onion soup |
| Tomato soup | Lentil and Italian sausage soup |
| Italian wedding soup | Leek, fennel, and basa soup |

Salads

Minimum order of 8 servings

- | | |
|------------------------|---|
| Bowtie and pesto salad | Beet and goat cheese salad |
| Caesar salad | Caprese salad |
| Chinese Salad | Watercress and pomegranate salad |
| Broccoli salad | Quinoa salad |
| Coleslaw | Spinach and berry salad |
| Couscous salad | Kale, cherry, parmesan salad |
| Macaroni salad | Grilled watermelon and green bean salad |
| Potato salad | Pear and blue cheese salad |
| Fusilli salad | Mango and chickpea salad |
| Greek salad | Radish, apple, and fennel salad |
| Green salad | Arugula, orange, and goat cheese salad |
| Cilantro tabbouleh | Three tomato salad |

Desserts

Minimum order of 12 servings

Most desserts are available in individual or large formats

Homemade donuts

Three chocolate brownie

Datte squares

Fruit squares

Blueberry crumble

Strawberry crumble

Apple crumble

Vanilla cake

Chocolate and coffee cake

Chocolate and caramel cake

Traditional macarons

Millefeuille

Vanilla mousse

Chocolate mousse

Petits fours

Assorted dessert trays

Chomeur pudding

Bread pudding

Cream profiteroles

Strawberry shortcake

Assorted pies (apple, strawberry, etc.)

Coconut cream pie

Peach and blueberry pie

Chocolate mousse pie

Chocolate eclairs

Chocolate covered fruit

*with chocolate fountain

Maple avalanche

Traditional crème brûlée

Milk chocolate mousse

Dark chocolate mousse

Cream cheese cloud on an Oreo crust

Red Velvet cake

Carrot cake

Caramel and bacon cheesecake

Oreo cheesecake

New York cheesecake

Pomegranate mousse cake

Cream and mango Napoleon

Apple and caramel Pana cotta

Seasonal fruit Pavlova

Roasted pears on mascarpone

Fresh peach pie

Chocolate and beer pie

Mascarpone, currant and strawberry pie

Caramel pear terrine

Tiramisu

Cappuccino soufflé

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Fundraisers

We want to contribute to your success!

15% rebate

All fundraisers receive a 15% rebate

Contact us with official information from the recipients of the cause you're supporting and the information of the contact person of the supported organization, and we will help you make your event a success.

Conditions

- Event documentation
 - Minimum order of 500\$
 - TBB Catering can refuse events
- Contact us for more information

25% rebate

Available Sunday through Friday, once a month

Order the food for your fundraiser now and you might be eligible for a 25% rebate. Only one organization benefits from this offer every month.

Additional conditions

- First come, first serve
- Maximum of one event per month
- Not available on Saturdays
- Each organization is eligible only once

Contact us for more information

We even promote your event on our website, our Facebook page and our twitter page.

Service

All the meals presented in the menu include disposable dishes, cutlery and table coverings. For a more gastronomical experience, ask for our high quality plastic dishes or porcelain dishes and table cloths as well as other accessories, such as punch fountains or chocolate fountains.

Our high-quality plastic “Masterpiece” dishes include plate, cutlery and coffee cup for 1,75\$ per person.

Porcelain dishes, metal cutlery, linen table cloths and other accessories are rented from Chez Lili Party Rental.

CHEZ LILI RENTALS

Price per person (except table cloths)

Estimate base on Briana dishware. Delivery and taxes not included.

Buffet service	1,46
- Plate, fork and knife	
Two course meal	3,52
- Plate, dessert plate, 2 forks, knife, tea spoon, coffee cup, saucer, water glass and linen napkin.	
Three course meal	4,84
- Plate, bread plate, salad bowl, dessert plate, 3 forks, 2 knives, tea spoon, coffee cup, saucer, water glass and linen napkin.	
Four course meal	5,50
- Plate, bread plate, salad bowl, soup bowl, dessert plate, 3 forks, 2 knives, soup spoon, tea spoon, coffee cup, saucer, water glass and linen napkin.	
Plate	0,36
Dessert, salad or bread plate	0,36
Soup bowl	0,36
Salad bowl	0,30
Fork	0,30
Knife	0,30
Spoon	0,30
Water glass	0,38
Wine glass	0,38
Coffee cup	0,36
Saucer	0,36
Napkin	0,50
Round table cloth (90)	9,00
Rectangular table cloth (54x120).....	6,00

**For more information, visit
www.ChezLiliPartyRentals.ca**

Service

Our staff is at your disposal to make your event a success.

Take advantage of our delivery system

Our staff will be happy to deliver your meal. The first 20 kilometers for all deliveries for orders of 250\$ or more are free. A fee of 38\$ (1 employee for 2 hours) applies for orders of less than 250\$

A surcharge of 1.50\$ per kilometer applies to all deliveries of more than 20 kilometers. This fee helps us cover gas and vehicle maintenance.

Enjoy full buffet services

For buffet services, a minimum number of staff based on the type of buffet and the number of people will stay on site to be sure that you're well served. These employees are there to set up your buffet table, serve food, and clean up your tables and the service area. A fee of 19\$ per hour per employee applies (minimum of 4 hours).

You would like table service? No problem.

Our team is there to make sure that your needs are met.

A fee of 19\$ per hour per server (for a minimum of 4 hours) allows you to sit back and relax while we bring your food to the table. Our staff is friendly and professional. They will be sure to bring serve beautiful and tasty plates.

Denis Savage

Owner and Chef de cuisine

Traiteur La Bonne Bouffe

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