

CATERERS CATALOG



Coopérative funéraire
de l'Outaouais



**BUFFET
LE LÉGER**

\$11.00 per person

- 4 sandwich wedges (chicken, ham, eggs)
- Vegetables and dip
- Marinades (olives, pickles)
- Macaroni salad
- Potato salad
- Carrot cake or cupcakes
- Coffee, tea, herbal tea

Extras:

- Cheddar cheese..... \$1.50 per person
- Deviled eggs..... \$0.85 per person

Minimum of 50 persons
Prices excluding taxes
Compostable utensils







**BUFFET
COLLATION**

\$10.95 per person

- Assorted desserts and homemade cookies
- Fruit platter
- Tea / coffee and water

**BUFFET
CLASSIQUE**

\$15.95 per person

- Sandwiches (chicken, eggs, ham)
- Choice of salads (depending on the number of guests)
- Vegetables / dip
- Marinades
- Cheese with fruits
- Assorted desserts
- Tea / coffee and water

**BUFFET
LE REHAUSSÉ**

\$18.95 per person

- Bite-sized wraps
- Mini croissants (smoked ham, Swiss cheese and spinach / turkey with fine herbs / brie and arugula / chicken with dried tomatoes)
- Vegetables / dip
- Cheese with fruits
- Assorted desserts
- Tea / coffee and water

**BUFFET HAUT
DE GAMME**

\$20.95 per person

- Bite-sized wraps, croissants, mini pitas
- Choice of salad (depending on the number of guests)
- Deviled eggs
- Vegetables / dip
- Gourmet cheeses, fruits and crackers
- Assorted desserts
- Tea / coffee and water

**BUFFET
COCKTAIL**

\$19.95 per person

- Gourmet cheeses
- Pâté and crackers platter
- Anti pasti skewers
- Chocolate-dipped strawberries
- Tea / coffee and water

**BBQ
CLASSIQUE**

\$19.95 per person

- Hot Dog (1)
- Hamburger (1)
- Veggie hamburger (1) (+\$1.50 per person)
- Choice of salads (depending on the number of guests)
- Chips
- Condiments
- Tea / coffee and water

**BURGER
ALTERNATIF**

\$17.95 per person

- Pulled pork burgers (cheese, pickles, etc.)
- Coleslaw
- Chips
- Tea / coffee and water



YOUR CHOICES

SANDWICHES BREAD

- White bread only
- 1/2 white, 1/2 brown
- 3/4 white, 1/4 brown
- Brown bread only

SALADS

*1 choice for every 25 people
is recommended*

- Macaroni
- Chicken, noodles and spinach
- Potato
- Greek
- Cabbage
- Italian
- Orzo
- Legumes (gluten and lactose free)
- Broccoli
- "Freshness"

EXTRAS

- Deviled eggs (20-25 persons) \$30.00 \$ per platter
- Charcuterie board (20-25 persons)\$66.00 per platter
- Gourmet cheeses and crackers (20-25 persons)..... \$125.00 per platter
- Sausage and anti pasti (20-25 persons)\$95.00
- Fruit platter (20-25 persons).....\$60.00 per platter
- Salmon and shrimps (20-25 persons)\$150.00 per platter
- Assorted desserts (20-25 persons).....\$44.00 per platter
- Soft drinks\$2.75 each
- Sparkling water.....\$2.75 each
- Juice.....\$2.50 each

NOTE

- Prices excluding taxes
- A service charge of \$125.00 is added for groups of 50 people or less.
- An additional \$4.00 is added per special meal for dietary restrictions (gluten free, vegetarian/vegan, allergies and intolerances).

· *For any additional request (salad or other), please contact us.*



LUNCH BOXES

L'INDISPENSABLE

\$7.50 per person

- Choice of sandwiches
- Vegetables / dip
- Cheddar cheese with fruits
- Assorted desserts

Maximum of 3 kind of lunch boxes

LE GASTRONOMIQUE

\$18.95 per person

- Choice of sandwiches
- Choice of salads (2)
- Cheddar cheese with fruits
- Assorted desserts

Maximum of 3 kind of lunch boxes

YOUR CHOICES

SANDWICHES

Wraps

- Cajun chicken
- Smoked salmon with capers
- Chicken and cranberries spread
- Old fashion ham and mustard
- Tofu and red pepper spread (vegan)

Kaisers

- Smoked ham, Suisse cheese and spinach
- Turkey, brie and arugula
- Chicken and dried tomatoes
- Beef, caramelized onion and cream spread

SALADS

- Macaroni
- Chicken, noodles and spinach
- Potato
- Cabbage
- Italian
- Orzo
- Greek Rotini
- Brocoli
- "Freshness"
- Legumin (gluten free)

NOTE

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Traiteur
de l'Outaouais

819 985-3884



\$7.50 per person

MENU 1

- Vegetables and dips
- Cheeses and grapes
- Assorted sandwiches (4 wedges)
- Assorted desserts
- Tea, coffee and juice

\$9.95 per person

MENU 2

- Vegetables and dips
- Devilled eggs
- Cheeses and grapes
- Choice of 3 salads
- Assorted sandwiches (4 wedges)
- Assorted desserts
- Tea, coffee and juice

\$12.50 per person

MENU 3

- Vegetables and dips
- Cheddar cheese and grapes
- Choice of 3 salads
- Croissant sandwiches (roast beef, black forest ham and smoked turkey)
- Stuffed rolls
- Fresh fruits platter
- Assorted desserts
- Tea, coffee and juice

\$5.75 per person Order for groups of 100 persons.

MENU 4

ADD - An additional service charge of \$2.00 per person and a service charge of \$60.00 for groups of less than 100 persons
AJOUTER - Un frais de 2,00 \$ la personne et le frais de services de 60.00\$ si moins de 100 personnes.

- Assorted desserts
- Coffee and tea

CHOICE OF SALADS



Caesar



Coleslaw



Carrot and grape



Potato



Rice



3 colours rotini



Bean sprouts



Vegetables



Macaroni



Chef's salad



**Broccoli and bacon
(Extra \$0.50)**



**Spinach and almond
(Extra \$0.50)**

ALSO AVAILABLE

- Assorted cold cuts platter.....\$2.75 per person
(Black forest ham, turkey breast and pastrami)
- Assorted cold cuts platter.....\$2.00 per person
(Ham, pressed chicken, salami)
- Sandwich platter\$35.00 per platter
(Ham and/or eggs and/or chicken)
- Beverages\$1.25 each

NOTE

- A service charge of \$60.00 is added for groups of 50 persons or less
AND
- An additional \$2.00 per person is also added for group of 50 persons or less
- Prices are excluding taxes



Le St-Estèphe

Fin traiteur

819 777-5552



BUFFET
« OPEN FACED »

\$18.95 per person

- Choice of 2 salads
- Vegetables, dip, marinades and olives platter
- "Open-faced" sandwiches platter (Cucumber, ham and turkey)
*3 pieces per person
- Desserts *2 pieces per person
- Coffee, tea and juice

BUFFET 1

\$14.95 per person

- Choice of 2 salads
- Vegetables, dip, marinades and olives platter
- Sandwiches platter *4 pieces per person
- Desserts *2 pieces per person
- Coffee, tea and juice

BUFFET 2

\$17.95 per person

- Choice of 2 salads
- Vegetables, dip, marinades and olives platter
- Gourmet sandwiches platter (mini chicken croissant and mini ham pretzel sandwiches) *2 pieces per person
- Desserts *2 pieces per person
- Coffee, tea and juice

BUFFET
Make your own sandwich

\$24.95 per person

- Choice of 2 salads
- Vegetables, dip, marinades and olives platter
- Deviled eggs
- Choice of three charcuterie meats
- Condiments (mayonnaise, mustard and Dijon mustard)
- Assorted breads
- Terrine, pâtés, onion confit and small pickles platter
- Gourmet Quebec cheeses platter
- Dessert
- Coffee, tea, herbal tea and juice

MENU STYLE
COCKTAIL

\$22.95 per person

Choice of 8 bite-sized pieces per person (hot and cold) in a buffet format.

Cold:

- Smoked poultry and tarragon profiterole
- Liver pâté in a puff pastry cup
- Home-made smoked salmon and bison herbs vodka
- Marinated shrimp in a Chinese spoon
- Goat cheese with sundried tomato pesto

Hot:

- Asian chicken Satay
- Assorted mini quiches
- Grilled red pepper and feta

BUFFET
BBQ

\$24.95 per person

Enhance your event with a BBQ buffet!

- Vegetables, dip, marinades and olives platter
- Potato salad
- Choice of 2 other salads
- Marinated shrimps mini skewers Calypso, cilantro and lime juice
- Cajun spiced pork medallions
- BBQ grilled chicken thighs
- Desserts: 2 pieces per person or grilled pineapple flambéed with rum on BBQ

BUFFET
« EGG ROLLS »

\$48.00 per dozen

Assorted home-made egg rolls

- Duck
- Asian pork
- Smoked meat
- Cheeseburger style

*With their own sauce

DESSERTS'
TABLE

\$21.00 per person

- Assortment of whole round cakes or French pastries
- Coffee, tea, herbal tea, cappucino and espresso bar

Minimum of 50 persons

YOUR CHOICES

SALADS

- Garden salad
- Caesar salad
- Pasta salad
- Creamy coleslaw
- Chickpeas salad
- Rice salad

Available with an extra

- Home-made potato salad + \$2.50
- Greek salad + \$2.50
- Quinoa salad + \$2.50
- Creamy broccoli and cranberries salad + \$3.50
- Morrocan couscous salade + \$2.50

DESSERTS

- Chocolate strip
- Caramel strip
- Red fruits strip
- Chocolate mousse cake
- Carrot cake
- Lemon cake

Available with an extra

- Fruit salad + \$3.50
- Fresh fruit platter + \$5.00

EXTRAS

- Deviled eggs \$1.25 for 2 half eggs per person
- 50 cold marinated shrimp for \$87.50
- Cheddar (cube and slice), fruit, crackers \$3.25 / 50 gr per person
- Cold drinks - soft liquors and bottles of water - \$2.50
- Coffee, tea - \$2.50 per cup

NOTE

- Price excluding taxes.
- Delivery, set-up (maximum of 2h30) and disposable dishes included.
- Black tablecloths on the buffet, elevations, small decorative floral pieces, sandwiches served in a decorated basket and white procelain dish for the other services.
- A \$100.00 service charge is added for groups of 50 or less.
- An additional \$3.00 is added per special meal for dietary restrictions (gluten free, vegetarian/vegan, allergies and intolerances).
- A charge of \$3.00 per meal is added for porcelain dishes and stainless steel utensils.

