



menu
2012



Julien Leblanc
TRAITEUR



Julien-Leblanc
TRAITEUR

— Our Menu —
2012

Discover our new menus and be delighted by the new choices where quality and flavour meet.

Julien-Leblanc Traiteur is now on Facebook.

Join our page to get pictures of our events, recipes, advices and much more!
Hope to see you there and Bon Appetit !

Our Packages /
COMPOSÉS



APÉRO

9,95 \$ (6 canapés)
Minimum of 10 persons

- Goat cheese in a roasted pistachio crust
- Tao-style salmon, pineapple sauce
- Chicken seasoned with zathar and pomegranate
- Marinated green olive aux fines herbes, stuffed with chorizo (2 p.p)
- Endive leaf stuffed with a white ham mousse, cheese and fines herbes
- Duck and Porto liverwurst on spiced bread, dried fruit compote

5 À 7

15,50 \$ (9 canapés)
Minimum of 10 persons

- Stuffed mushroom à la truffe
- Tomato, mango, cilantro and chipotle tartar
- Gravlax salmon and pickled daikon juliennes
- Cone of shrimp, citrus and Szechuan pepper
- Chicken kebab marinated in Tia Maria in a coffee breading *
- Pork loin in a honey and Meaux mustard crust *
- Beef shank à la bourguignonne *
- Brie cromesquis and ground cherry jam *
- Mini-delicacy



* Certain canapés may or have to be reheated or assemble on location.
Any modification may lead to higher prices per person.

LE C.A.

25,50 \$ (12 canapés)
Minimum of 10 persons

- Crispy feta and spinach roll *
- Salmon and dill tartar, vodka whipped cream
- Grilled eggplant, feta and tarragon pesto
- Shrimp verrine with an avocado and cilantro purée
- Mini chicken kebab, breaded with fig and orange zest *
- Bresaola cupola, eggplant caviar and arugula chiffonnade
- Beef Tataki à la chimichurri
- Pork loin, local blue cheese and pear
- Rabbit fillet marinated in white wine in a porcini crust with sage and garlic confit *
- Smoked duck and Asian pear with marinated ginger
- Goat cheese phyllo tart with Porto and onion jam
- Select mini-delicacy

LE DÎNATOIRE

40,95 \$ (14 canapés + stations)
Personal service recommended
Minimum of 15 persons

- Reggiano cupola à la ratatouille *
- Roasted vegetable nem, balsamic vinegar dip (hot)
- Maple-glazed salmon, breaded with caramelized pecans
- Spring roll with glazed duck, mint and cilantro
- Spicy crab verrine and wakame salad
- Scallop kebab, chorizo and saffron oil *
- Fingerling potato à la tartiflette (hot)
- Chicken baluchon, dates, almonds and goat cheese *
- Crispy pork on a pea mousseline and maple water reduction (hot)
- Lemongrass chicken dumpling (hot)
- Mini beef burger, cream cheese, sautéed mushrooms and bacon (hot)
- Lamb chop coated in roasted peppers and bayleaves (hot)
- Veal braised in Pinot Grigio, porcini and apricots (served in a mini-casserole) OR Braised beef on barley risotto with roasted peppers and lemon zest (served in a mini-casserole)
- Local cheeseboard (45g)
- Basket of bread and homemade crackers
- Lily-miel verrine
- Select mini-delicacy

Add a decorative vase of vegetables and marinated olives for 3.50\$ per person.

For a short or long meeting with your guest, a cocktail (appetizer) is always appreciated ! Choose your own from our prearranged menus !

COCKTAILS à la carte

SELECTION « A »

1,95\$ each or 3 for 5,10\$

- Chicken baluchon, brie and sun-dried tomatoes ★
- Chicken baluchon, dates, almonds and goat cheese ★
- Chicken kebab marinated in Tia Maria in a coffee breading ★
- Stuffed mushroom, flavoured with truffle
- Cone of shrimp, citrus and Szechuan pepper ★
- Bresaola cupola, eggplant caviar and arugula chiffonnade
- Brie croustilles and ground cherry jam ★
- Cube of smoked salmon, caper and lemon
- Endive leaf stuffed with a white ham mousse, cheese and fines herbes
- Pork loin in a honey and Meaux mustard crust ★
- Goat cheese in a roasted pistachio crust
- Chicken involtini with prosciutto, Reggiano and fines herbes
- West Indian mini-pâté, spicy tomato sauce ★
- Duck and Porto liverwurst on spiced bread, dried fruit compote
- Marinated green olive aux fines herbes, stuffed with chorizo (3 p.p)
- Crispy feta and spinach roll ★
- Tao-style salmon, pineapple sauce ★
- Gravlax salmon and pickled daikon juliennes
- Cucumber and feta stick with lemon-flavoured oil
- Tomato, mango, cilantro and chipotle tartar
- Beef Tataki à la chimichurri
- Chicken seasoned with zathar and pomegranate



SELECTION « B »

2,45\$ each or 3 for 6,50\$

- Grilled eggplant, feta and tarragon pesto
- Beef flap à la bourguignonne *
- Beef flank steak marinated in Garam Masala, tomato and ginger
- Crispy Thai chicken hors d'oeuvre *
- Fresh salmon and morel hors d'oeuvre
- Lamb meatball stuffed with goat cheese in a pine nut crust (hot)
- Scallop kebab, chorizo and saffron oil *
- Smoked duck and Asian pear with marinated ginger
- Beef Carpaccio, arugula pesto with truffle oil and Reggiano shavings
- Butternut squash chip, smoked duck and finely diced pear *
- Migneron crouton and smoked Charlevoix lamb *
- Lemongrass chicken dumpling (hot)
- Effiloché of braised pork, brown beer jelly and finely diced apricots (hot)
- Pork loin, local blue cheese and pear
- Pork medallion, pan-fried apples and Calvados mousse
- Mini chicken kebab, breaded with fig and orange zest *
- Beef filet skewer with Ras el Hanout and mint (hot)
- Mini phyllo tart with sweetbread and smoked Manchego (hot)
- Mini beef Wellington (hot)
- Roasted vegetable nem, balsamic vinegar dip (hot)
- Crispy curried chicken nem (hot)
- Fingerling potato à la tartiflette (hot)
- Seared scallop, parsley, capers, almonds and lemon gremolata
- Green onion and sesame pork ravioli, Chinese 5 spice sauce (hot)
- Beef, asparagus and aged cheddar roulade
- Zucchini, tomato, olive and arugula pesto roulade
- Mango and bell pepper spring roll
- Maple-glazed salmon, breaded with caramelized pecans
- Cold clam soup, tomato kebab and celery salt *
- Crispy vegetable strudel flavoured with English sauce *
- Salmon and dill tartar, vodka whipped cream
- Creole-style tilapia tartar
- Goat cheese phyllo tart with Porto and onion jam
- Roasted tilapia on an artichoke mousseline, tomato confit oil *
- Sauvagine on toast, pepper caramel *
- Pork turnover with pancetta and oregano *

Be adventurous and choose your own canapés ! In doubt, we will be pleased to give you advice.

SELECTION « C »

2,95\$ each or 3 for 7,95\$

- White truffle and parmesan arancini, red wine reduction (hot)
- Baluchon of duck mi-cuit, white wine spinach and tomato confit (hot)
- Swordfish kebab seasoned with cumin, avocado milk and coconut (hot)
- Reggiano cupola à la ratatouille *
- Shrimp verrine with an avocado and cilantro purée
- Crispy pork on a pea mousseline and maple water reduction (hot)
- Foie gras crème brûlée with maple sugar (in a spoon)
- Duck confit dumpling, fresh raspberry tartar and tarragon
- Rabbit fillet marinated in white wine in a porcini crust with sage and garlic confit *
- Island lobster medallion, sea water jelly
- Mini beef burger, cream cheese, sautéed mushrooms and bacon (hot)
- Mini-cheeseburger of grilled veal (hot)
- Mini-hamburger of lamb and harissa mayonnaise (hot)
- Mini beef tournedos, grilled à la Fourme d'Ambert (hot)
- Morel stuffed with effiloché of quail and Porto (hot)
- Scallop in cuttlefish ink on a nest of wakame salad and tobico, on a shell (hot)
- Profiterole with a chanterelle mousse, glazed with tarragon
- Glassful of miso soup, shoestring shiitake and finely diced tofu (hot)
- Eggplant caviar ravioli and roasted pepper mousseline
- Spring roll with glazed duck, mint and cilantro
- Deer skewer marinated in spruce beer, dusted with pumpkin seeds *
- Kebab of rabbit dusted with pistachios and saffron *
- Beef tartar with kumquat confit and roasted sesame seeds
- Beef tartar à la JLT
- Fig, prosciutto and goat cheese tart *
- Veal sweetbread tart with bitter chocolate (hot)
- Salmon tataki dusted with poppy and smoked paprika
- Spicy crab verrine and wakame salad

SELECTION « D »

3,50\$ each or 3 for 9,75\$

- Lamb chop coated in Garam Masala (hot)
- Lamb chop coated in roasted peppers and bayleaves (hot)
- Lemongrass-grilled shrimp, verrine of red curry and coconut soup, refreshing yogurt and cilantro espuma (hot)
- Effiloché of rabbit confit on a pea purée and honey-mint syrup (hot)
- Shooter of gaspacho and fresh oyster, cucumber granité *
- Mini red tuna burger with avocado and beets on cumin bread
- Red tuna nigiri, wakame and tobico
- Braised octopus, cucumber jelly, cilantro and lemon gremolata
- Veal tartar à la Tenato
- Fresh fig compote tart and medallion of foie gras au torchon (hot)

* Certain canapés must be reheated or arranged on location



— station —
ANTIPASTO

8.00\$ per person
15-person minimum required

- Selection of fine Italian cold cuts
- Tomatoes and bocconcini cheese, basil leaf and olive oil
- Plate of vegetables grilled in white balsamic and basil
- Mini-kebab of flavoured olives
- Assortment of organic breads and homemade crostini



— station —
ASIAN

10\$ per person
15-person minimum required

- Plate of sushi and maki (2 p.p)
- Beef tartar with kumquat confit and roasted sesame seeds
- Salmon tatakai in a poppy seed crust and smoked paprika
- Glazed duck spring roll with mint and coriander
- +6\$ Assorted steamed dumplings (3 p.p.)
(30-person minimum required, must be paired with a station or a cocktail)



— station —
CARNIVORE

Price per person according to selection
30-person minimum required

- Pan-fried foie gras and roasted fig on rüsti potatoes 4,00 \$ p.p.
- Coq-au-vin 7.00\$
- Thai braised beef 7,00\$
- Lamb navarin cooked in red beer 7,00\$
- Braised veal cheeks au Xérès 8,00 \$
- All these menus are served in mini-casseroles or mini-melting pots (included)

(Must be paired with a station or a cocktail)

stations gastronomic

To add a special touch to your events !



— station —
RISOTTO

8.00\$ per person*
30-person minimum required

- Classic white-wine and parmesan risotto, prepared by the minute; choose your garnish!
- Pancetta, sautéed mushrooms, asparagus, tomato confit, grilled prosciutto
- Balsamic reduction, fresh fines herbes, lemon zest

(Must be paired with a station or a cocktail)



— station —
FINE CHEESES

8.00\$ per person
(15-person minimum required)

- Local cheeseboard accompanied by fresh fruit
- Selection of nuts and dried fruit
- Assortment of organic breads, baguette and homemade crackers



— station —
SWEET DREAMS

7.00\$ per person
15-person minimum required

- Sweet verrine *
- Select mini-delicacies *
- Double-chocolate-dipped fruit

* Ask our representatives about the availability of various selections.

Equipment rental and personnel fees not included for the Dumpling, Carnivore and Risotto stations.

Served with brie,
fresh bread,
double-chocolate
-dipped fruit or
mini-delicacies

Salad lunches

Presented on individual
plates or in eco-friendly
lunchboxes. Minimum of
4 per selection

LA VÉGÉ

14.95\$

White bean salad, fennel, artichokes, sun-dried tomatoes, orange
zest, basil and parsley

L'ATLANTIQUE

15.95 \$ per person

Meaux mustard salmon on a watercress salad, new potatoes, capers,
white wine shallots, chives, with a mustard and lemon confit dressing

LA JULIEN-LEBLANC

15.95 \$ per person

Marinated grilled chicken breast on a bed of gemelli, asparagus,
mushrooms, lemon zest, dill and olive oil

LA MÉDITERRANÉENNE

16.95 \$ per person

Flank steak marinated in coriander on a baby-greens salad, olives,
crumbled feta, tomatoes, cucumbers, red wine vinegar dressing

L'ASIATIQUE

16.95 \$ per person

Honey and soya grilled chicken on a bed of rice vermicelli, carrot and
daikon juliennes, Chinese cabbage and mushrooms

L'EXOTIQUE

16.95 \$ per person

Tilapia glazed with pomegranate, soya and orange, on a bed of
basmati rice, almonds, spinach, roasted red peppers, chives and
a cumin dressing

LA SANTAFÉ

16.95 \$ per person

Shrimp marinated in lemon and coriander, turtle beans, zucchini,
red peppers, baby corn cobs, lemon, jalapeno peppers and honey

Served as a buffet:
 minimum of 8
 people Plate or
 lunchbox: minimum
 of 4 per selection

meals
COLD



Last minute meals ?
 The Chef's choice will save you !
 Ask one of our representatives
 for availability.

Cold buffet L'économique

Buffet : 12.45\$
 Plate or lunchbox: 13.45\$

- Choice of one entrée
- sandwich (choice amongst our selection)
- Salad (choice amongst our selection)
- Homemade cookies (2 p.p.) or fresh fruit

L'Entre-deux

Buffet : 14.45\$
 Plate or lunchbox: 15.45\$

- Choice of two entrée
- sandwich (choice amongst our selection)
- Salad (choice amongst our selection)
- Homemade cookies (2 p.p.) or fresh fruit



— *choix* —
 OF ENTRÉE

- Fresh vegetables and homemade dip
- Italian rolled bread
- Mild cheddar and grapes
- Shrimp with lemon confit pesto
- Portuguese chicken strip with pili-pili mayonnaise
- Roasted vegetables brochette
- Fruit and cheddar skewer
- Guinea-fowl rillettes and pistachios
- Neapolitan olive oil bread, fines herbes and lemon zest
- Toasted mushroom and strong cheddar croque-monsieur
- Marinated beef flank, arugula pesto and Reggiano
- Spicy vegetarian quesadillas
- Grilled chicken strip with an old fashioned mustard and honey sauce
- Sicilian shrimp duo (olive tapenade and sun-dried tomatoes)
- Chicken involtini with prosciutto, Reggiano and fines herbes
- Mango and bell pepper spring roll
- Teryaki-style shrimp
- Beef flank steak in a chimichurri sauce

LE GOÛTER

Buffet: 15.45\$

Plate or lunchbox: 16.45\$

- Fresh vegetables and homemade dip
- Italian rolled bread
- Gourmet sandwich (choice amongst our selection)
- Salad (choice amongst our selection)
- Mild cheddar and grapes
- Daily temptation
- Basket of bread

LE CONVIVIAL

Buffet: 17.00\$

Plate or lunchbox: 18.00\$

- Fresh vegetables and homemade dip
- Shrimp with lemon confit pesto
- Portuguese chicken strip with pili-pili mayonnaise
- Gourmet sandwich (choice amongst our selection)
- Salad (choice amongst our selection)
- St-Paulin cheese
- Daily temptation
- Basket of bread

LE TERROIR

Buffet: 17.00\$

Plate or lunchbox: 18.00\$

- Roasted vegetables brochette
- Guinea-fowl rillettes and pistachios
- Maple-glazed salmon fillet
- Salad (choice amongst our selection)
- Fine local cheeses
- Mini-delicacies
- Basket of bread

LE SANTÉ

Buffet: 17.00\$

Plate or lunchbox: 18.00\$

- Roasted vegetables brochette
- Toasted mushroom and strong cheddar croque-monsieur
- Chicken coated in Kalamata olives
- Salad (choice amongst our selection)
- Chant du Coq cheese
- Fresh fruit salad
- Basket of bread

Visit our website every month
to discover our theme menus

Substitute your sandwiches by a portion of poultry or salmon, no charge, or by a beef flank steak for a 1\$ supplement.

LE COSTAUD

Buffet: 19.00\$

Plate or lunchbox: 20.00\$

- Fresh vegetables and homemade dip
- Choice of two gourmet sandwiches
- Salad (choice amongst our selection)
- Mild cheddar and grapes
- Daily temptation
- Basket of bread

LE NOMADE

Buffet: 20.00\$

Plate or lunchbox: 21.00\$

- Spicy vegetarian quesadillas
- Crab acras and salsa verde
- Beef flank steak in a chimichurri sauce
- South-American style salmon fillet, fresh tomato salsa and corn
- Salad (choice amongst our selection)
- Monterey Jack cheese
- Skewer of fresh fruit
- Mini-delicacies
- Basket of bread

L'ANTIPASTO

Buffet: 21.45\$

Plate or lunchbox: 22.45\$

- Plate of grilled vegetables with white balsamic and basil
- Assortment of fine Italian cold cuts
- Chicken involtini with prosciutto, Reggiano and fines herbes
- Marinated beef flank, arugula pesto and Parmesan flakes
- Sicilian shrimp duo (olive tapenade and sun-dried tomatoes)
- Plate of tomatoes, bocconcini and basil leaf
- Salad (choice amongst our selection)
- Skewer of fresh fruit
- Mini-delicacies
- Basket of bread

LE MIKADO

Buffet: 24.45\$

Plate or lunchbox: 25.45\$

- Mango and bell pepper spring roll
- Teryaki-style shrimp
- Smoked duck and Asian pear with marinated ginger
- Lemongrass beef Tataki
- Tao-style salmon, pineapple sauce
- Ginger chicken wrap and pea tendrils
- Asian salad with rice vermicelli and vegetables
- Mini-delicacies and Julien-Leblanc fine chocolates

Any modification of a menu can entail an increase of the price per person.

Served as a buffet:
 minimum of 8
 people Plate
 or lunchbox:
 minimum of
 4 per selection

meals
HOT



IL PASTA

19.95\$ p.p.
 Minimum of 10 person

- Neapolitan olive oil bread, fines herbes and lemon zest
- Salad (choice amongst our selection)
- Choice of pasta :
 - 1 Bolognese or vegetarian lasagna
 - 2 Mushroom medaglianni *
 - 3 Penne or fusilli*
- * Choice of sauce
 - 1 Carbonara sauce
 - 2 Peperonata sauce
 - 3 Bolognese with Italian sausage
- Fine local cheeses
- Daily temptation
- Basket of bread

LE TRADITIONNEL

23.50 \$ p.p.
 Minimum of 10 person

- Salad (choice amongst our selection)
- Main course
- Vegetable side-dish
- Choice of side-order
- Fine local cheeses
- Mini-delicacies
- Basket of fresh bread

LE MAJESTUEUX

31.50\$ p.p.
 Minimum of 10 person

- Fresh vegetable platter and dips
- Classic bruschetta with tomatoes and fines herbes
- Strong cheddar and sesame straws (2 p.p.)
- Salad (choice amongst our selection)
- Main course
- Vegetable side-dish
- Choice of side-order
- Fine local cheeses
- Mini-delicacies or double-chocolate dipped fruit
- Basket of bread

*Location de réchaud en sus
 Frais de livraison à partir de 40,00\$*



— Choice of —
main course

Two choices available for groups of 20 and more

BEEF

- Émincé of beef accompanied by a tomato, olive and tarragon salsa fresca
- Stewed beef with ginger and star anise
- Comforting braised beef with carrots
- Roast beef and wild mushrooms
- Bordeaux prime rib (+3\$)
- Beef tenderloin fillet marinated in a pili-pili and chimichurri sauce (+5\$)
(beef flank +3\$)

VEAL

- Zurichoise veal (white wine, fresh cream, mushrooms and shallots)
- Veal meatloaf with fines herbes, sun-dried tomatoes, goat cheese, tomato sauce with herbs
- Veal involtini, wild mushrooms, sage and brie (+2.00\$)
- Mandarin osso bucco with Pundjabi white pepper (+3.00\$)

POULTRY

- Red curry chicken, coconut milk sauce
- Chicken involtini, tomato confit and arugula
- Stewed chicken and butternut squash, lemon confit and almonds
- Chicken stuffed with asparagus and goat cheese with fines herbes
- Chicken Supreme à la ratatouille
- Stewed lemongrass chicken

FISH

- Grilled South-American salmon (tomatoes, corn, cilantro and roasted cumin)
- Tilapia roulade with mushrooms and béchamel sauce
- Grilled salmon with dill and white butter sauce on a leek fondant
- Kebab of grilled blue marlin, avocado purée with exotic fruit (+4\$)
- Pan-fried halibut filet, red pepper coulis and salsa (+5\$)

GAME

- Duck thigh confit flavoured with star anise (+2\$)
- Braised boar cheeks with roasted tomatoes and garlic confit (+3\$)

PORK

- Pork chop with spinach and sun-dried tomatoes, gratinéed
- Pork roulade with local blue cheese and pear
- Braised pork with apples and maple
- Pork tenderloin in a spice crust, ice cider reduction and rosemary



— Choice of —
VEGETABLE SIDE-DISHES

Mixed vegetables (One choice)

- Assortment of two-colour asparagus and mini-carrots
- Grilled vegetable tian
- Fennel braised in white wine
- Wild mushrooms with fines herbes (+2,50 \$)

SIDE-ORDERS (One choice)

- Fingerling potatoes with fines herbes or with cumin
- Basmati rice or rice pilaf
- Sun-dried tomato and cilantro rice (+2\$)
- Tagliatelles with fines herbes
- Mashed potatoes with chives
- Diced butternut squash and roasted nuts (+2\$)



Visit our Facebook page to learn more about us and browse the pictures from the last events.

breakfast

LE FRUITÉ

8,25 \$ p.p.
Minimum of 10 person

- Fresh orange juice
- Apple-cranberry bread
- Coupe of maple yogurt, chocolate crumble and blueberry sauce
- Platter of fresh fruit

LE TROPICANA

9,25 \$ p.p.
Minimum of 10 person

- Fresh orange juice
- Mini-pastries and assorted mini-muffins (2 p.p)
- Homemade banana bread
- Plate of Canadian cheddar
- Plate of fresh fruit

L'ÉVEIL

10,50 \$ p.p.
Minimum of 10 person

- Fresh orange juice
- Platter of fresh fruit
- ½ bagel, cream cheese (with smoked salmon, capers, onions and lemon 2,00\$)
- Mini-pastries (1.5 p.p)
- Homemade granola bar

L'ÉLÉGANT

13,50 \$ p.p.
Minimum of 10 person

- Fresh orange juice
- Double-chocolate zucchini bread
- Ham and Swiss cheese mini-croissant
- Florentine mini-quiches (2 p.p.)
- Fresh fruit kebab

LE CANADIEN

15,50\$ p.p.
Minimum of 15 person

- Fresh orange juice
- Scrambled eggs, choice of toppings:
 1. Ham and Swiss cheese
 2. Spinach and Swiss cheese
 3. Mushrooms and Swiss cheese
- Mini-pastries (2 p.p)
- Crispy bacon (2 p.p)
- Country-style sausage (1 p.p)
- Hash browns with fines herbes
- Fresh fruit salad
- Fresh multigrain bread

BREAKFAST MENU

(minimum of ten per item)

- ½ bagel and cream cheese ----- 2.50 \$
- ½ bagel, cream cheese and smoked salmon ----- 4.00 \$
- Homemade granola bar ----- 3.00 \$
- Fresh fruit kebab ----- 3.25 \$
- Double-chocolate zucchini bread ----- 2.25 \$
- Jam and butter 0.65\$
- Coupe of maple yogurt, chocolate crumble and blueberry sauce ----- 3,00 \$
- Butter croissant ----- 2.00 \$
- Assortment of mini-quiches (2 p.p.) ----- 3.25 \$
- Assortment of mini-muffins (2 p.p.) ----- 2.00 \$
- Mini-pastries (2 p.p.) ----- 2.75 \$
- Regular muffin ----- 2.15 \$
- Apricot and bran muffin ----- 2.15 \$
- Homemade banana bread ----- 2.15 \$
- Apple-cranberry bread ----- 2.15 \$
- Basket of fresh fruit (minimum of 15 people): ----- 2.25 \$ each
- Fruit and cheddar skewer (2p.p.) ----- 2.75 \$
- Plate of fresh fruit ----- 3.00 \$



Any modification of a menu can entail an increase of the price per person.

collections

SWEET SNACKS

minimum of ten per item

- Homemade cookies (2 p.p.) ----- 2.75 \$
- Daily temptation ----- 2.75 \$
- White chocolate brownie * ----- 2.75 \$
- Classic brownie ----- 2.00 \$
- Alsatian squares * ----- 2.75 \$
- Julien-Leblanc fine chocolates (3 p.p.) --3.75 \$
- Double-chocolate-dipped fruit (3 p.p.) - 3.75 \$
- Macaroons (2p.p.) ----- 3.50 \$
- Mini-delicacies (3 p.p.) ----- 3.75 \$
- Petits fours (3p.p.) ----- 3.25 \$
- Homemade fruit salad ----- 3.00 \$
- Select mini-delicacies (3 p.p.) ----- 6.00 \$
- Custom cake: price on demand

* must be ordered 48hrs ahead of time

SALTY SNACKS

minimum of ten per item

- Homemade cookies (2 p.p.) ----- 2.75 \$
- Spicy potato matchsticks 50g ----- 2,25 \$
- Artichoke and zucchini bruschetta ----- 2,75 \$
- Classic bruschetta with tomatoes and fines herbes ----- 2,25 \$
- Eggplant caviar and pita chips ----- 2,25 \$
- Three-colour corn chips and guacamole 50g ----- 3,25 \$
- Three-colour corn chips and salsa 50g ----- 2,25 \$
- BBQ pork-stuffed roll ----- 1,95 \$
- Regular potato chips 50g ----- 2,00 \$
- Marinated ginger grissini with caraway seeds (2 p.p.) ----- 2,75 \$
- Homemade hummus and pita chips ----- 2,25 \$
- Mini-pretzels 30g ----- 2,25 \$
- Selection of green and black olives ----- 3,00 \$
- Selection of nuts 30g ----- 2,75 \$
- Strong cheddar and sesame straws (2 p.p.) ----- 2,75 \$
- Neapolitan olive oil bread, fines herbes and lemon zest (2 p.p.) ----- 2,15 \$
- Italian rolled bread
- Homemade party mix 50g ----- 2,75 \$
- Black olive tapenade and crackers ----- 2,25 \$

PARTY MIX:

4 choices - 7\$

6 choices - 10\$



complements

meal

À LA CARTE

• Fresh vegetables and homemade dip -----	3,00 \$
• Choice of sandwich -----	6,00 \$
• Choice of salad -----	3,00 \$
• Platter of smoked salmon and its toppings -----	6,00 \$
• Plate of fine Italian cold cuts and marinades -----	5,00 \$
• Plate of strong and mild cheddar and crackers -----	4,00 \$
• Local cheeseboard, bread and crackers -----	6,50 \$
• Plate of pâtés and terrines -----	5,00 \$
• Plate of grilled vegetables with white balsamic and basil -----	4,00 \$
• Salmon or tilapia fillet -----	6,50 \$
• Grilled or marinated chicken breast -----	6,50 \$
• Grilled and marinated beef flank -----	7,00 \$

BEVERAGES

• Individual Eska spring water -----	1,75\$
• Assorted fruit juices -----	1,75\$
• Soft drinks -----	1,75\$
• Thermos of coffee, tea or infusions • 10 pers. -----	17,00\$
• Iced tea, Perrier or V8 (355 ml) -----	2,00\$
• Eska spring water (1,5 l) -----	3,50\$
• Eska mineral water (750 ml) -----	4,50\$
• Orange or cranberry juice (1 l) -----	7,50\$
• Ice (bag) -----	5,00\$

Wine card available on demand;
ask our representatives for more details.





COMPLIMENTARY SERVICES

- Equipment rental: ----- price on demand
- Small disposable cutlery (lunchbox and plate) ----- 0,75\$/pers.
- Disposable dishes and cutlery (hot and cold buffet) ----- 1,35\$/pers.

SERVICE PERSONNEL

Minimum of 4 billable hours

A travel fee or mileage is applicable depending on the destination

- Head Waiter: ----- 32\$/hour
- Waiter or barman: ----- 28\$/hour
- Chef: ----- 30\$/hour
- Cook: ----- 25\$/hour

DELIVERY

- Delivery metropolitan Montreal: ----- 25\$
- Delivery Montreal-North - Montreal-East: ----- 30\$
- Delivery outside of Montreal: ----- to be determined
- Hot buffet delivery: ----- 40 \$
- Week-end delivery ----- 20\$ extra

RECEPTION HALLS

Visit the Memorial Hall on our website

- Royal Albert Hall: (25 to 75 people) ----- 450\$
- Memorial Hall: (75 to 200 people) from ----- 600\$
- Tables, porcelain, cutlery and glassware are included

Visit the Memorial Hall on our website
julien-leblanc.com/salle_reception.html



Julien-Leblanc
TRAITEUR

— menu —
2012

2295, rue St-Marc
Montréal (Québec)
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julien-leblanc.com

A collage of fresh vegetables including tomatoes, spinach, and broccoli. The image is split into three vertical sections. The left section shows a close-up of a tomato and spinach. The middle section shows a bowl of salad with a tomato and spinach. The right section shows a bowl of salad with a tomato and spinach.

sallades sandwichs

SALADS

AVAILABLE AT ALL TIMES

- Baby greens, seasonal vegetables and balsamic vinegar
- Plate of grilled vegetables with white balsamic and basil
- Asian-style salad with rice vermicelli
- Cesar salad
- Greek salad

FORFAIT À LA SEMAINE

week

1

- Baby spinach salad, oriental-style
- Farfalle salad, green peas and diced bacon
- Tabouleh salad
- Zucchini, grilled fennel, olives and dill salad

week

2

- Arugula salad, tomato comfit emulsion
- Provence-style artichoke salad
- Creole-style rice salad
- Lima bean salad and mint

week

3

- Baby greens salad, apricot dressing
- Israeli couscous and grapes
- Fennel, arugula and grilled red pepper salad
- Green asparagus and yellow beet salad with tarragon

week

4

- Spinach salad with apples and aged cheddar, savory dressing
- Mushroom and fines herbes quinoa
- Corn, beans, tomatoes, cumin and fresh cilantro salad
- Antipasti salad

week

5

- Endive salad, raddichio and baby greens, Chardonnay dressing and capers
- Bulgur wheat and legumes, mint and lemony oil
- Red beet, radish and arugula salad
- Classic potato salad

week

6

- Arugula salad, lemony emulsion with goat cheese
- Orrechiette salad with vegetables
- White bean salad with spinach and a wine dressing
- Daikon and zucchini salad, roasted sesame oil and ginger

SANDWICHES

AVAILABLE AT ALL TIMES

- Vegetarian wrap
- Cold cuts kaiser
- Grilled chicken wrap
- Spicy vegetables quesadillas
- Assorted mini-pitas (tuna, chicken, egg and ham)
- Ham and brie baguette
- Smoked salmon bagel

FORFAIT À LA SEMAINE

week

1

- Turkey Mediterranean club
- Beef wrap with spicy avocado purée
- Braised pork open-face sandwich
- Kaiser à la niçoise
- Vegetarian ciabatta

week

2

- Lemon and pepper chicken cutlet kaiser
- Lamb confit on Berber bread
- Ham and Swiss cheese croissant
- Salmon gravlax baguettine
- Mushroom open-face sandwich

week

3

- Smoked turkey baguettine
- Braised beef with carrots on homemade bread
- Antipasti sandwich
- Pollock wrap
- Vegetarian open-face sandwich

week

4

- Fajita-style chicken wrap
- Roast beef ciabatta
- Italian sub
- Sauced sole on multigrain bread
- Reinvented vegetarian

week

5

- Chicken Californian croissant
- Teryaki beef wrap
- Roasted pork and apple ciabatta
- Seafood pan bagnat
- Grilled halloumi cheese sandwich

week

6

- Roasted turkey baguettine and orange mayonnaise
- Veal parmegiani sandwich
- BBQ-style roasted pork wrap
- Salmon burger on caraway bread
- Bocconcini cheese, tomatoes and basil panini

CALENDRIER

2012

JANVIER

2 janvier	Semaine 4
9 janvier	Semaine 5
16 janvier	Semaine 6
23 janvier	Semaine 1
30 janvier	Semaine 2

FÉVRIER

6 février	Semaine 3
13 février	Semaine 4
20 février	Semaine 5
27 février	Semaine 6

MARS

5 mars	Semaine 1
12 mars	Semaine 2
19 mars	Semaine 3
26 mars	Semaine 4

AVRIL

2 avril	Semaine 5
9 avril	Semaine 6
16 avril	Semaine 1
23 avril	Semaine 2
30 avril	Semaine 3

MAI

7 mai	Semaine 4
14 mai	Semaine 5
21 mai	Semaine 6
28 mai	Semaine 1

JUIN

4 juin	Semaine 2
11 juin	Semaine 3
18 juin	Semaine 4
25 juin	Semaine 5

JUILLET

2 juillet	Semaine 6
9 juillet	Semaine 1
16 juillet	Semaine 2
23 juillet	Semaine 3
30 juillet	Semaine 4

AOÛT

6 août	Semaine 5
13 août	Semaine 6
20 août	Semaine 1
27 août	Semaine 2
29 août	Semaine 3

SEPTEMBRE

3 septembre	Semaine 4
10 septembre	Semaine 5
17 septembre	Semaine 6
24 septembre	Semaine 1

OCTOBRE

1 octobre	Semaine 2
8 octobre	Semaine 3
15 octobre	Semaine 4
22 octobre	Semaine 5
29 octobre	Semaine 6

NOVEMBRE

5 novembre	Semaine 1
12 novembre	Semaine 2
19 novembre	Semaine 3
26 novembre	Semaine 4

DÉCEMBRE

3 décembre	Semaine 5
10 décembre	Semaine 6
17 décembre	Semaine 1