



***BOUQUET GARNI***

TRAITEUR · CATERING

7 Collège, Ste-Anne-de-Bellevue, P.Q. H9X 1W9

Tél.: 457-"BRIE"

## ***OUT TO LUNCH...***

Our minimum for any menu is 10 persons  
Beverages, recyclable dishes & cutlery available  
Taxes and service extra  
Prices are subject to change without notice



**BOUQUET GARNI**

TRAITEUR · CATERING

7 Collège, Ste-Anne-de-Bellevue, P.Q. H9X 1W9

Tél.: 457-"BRIE"

## **HOMEMADE SOUPS**

---

Our soups are made daily from the freshest ingredients

**\* Roasted Cauliflower Soup**

*Fresh cauliflower roasted with onions and garlic in virgin olive oil, and simmered with fresh vegetables, pureed to a silky smoothness. Out of this world!*

**\* Cream of Leek and Potato Soup**

*A velvety smooth house favourite*

**\* Cream of Carrot Soup with fresh Ginger**

*A rich carrot soup with fresh gingerroot. The colour and flavour are exceptional*

**\* Cream of Broccoli Soup with Roasted Red Pepper**

*Fresh broccoli simmered in a homemade vegetable stock, pureed with a touch of cream, and finished with broccoli florets and a julienne of colourful roasted red pepper*

**\* Cream of Vegetable Soup**

*Sautéed fresh seasonal vegetables, simmered in our homemade chicken stock, pureed with our own garden fresh herbs and served with a three cheese crouton*

**\* Cream of Asparagus and Brie**

*The king of our soups.... There is absolutely nothing finer than asparagus and brie*

**\* Roasted Tomato and Fennel Soup**

*A smooth but intensely flavoured blend of roma tomatoes, vegetable stock and fresh fennel puréed and seasoned to Italian bonissimo!*

**\* Mushroom Bisque with Wild Mushrooms and Fresh Tarragon**

*A house favourite.... Smooth with the depth of flavour of wild mushrooms*

**\* Southern Corn Chowder**

*A medley of fresh vegetables and herbs including whole kernel corn - a tummy warmer*

**\* Tomato Basil Soup**

*Garden Roma tomatoes and fresh basil are a winning combination*

**\* Hearty Minestrone**

*Seasonal chunky vegetables slow cooked in our own broth*



**BOUQUET GARNI**

TRAITEUR · CATERING

7 Collège, Ste-Anne-de-Bellevue, P.Q. H9X 1W9

Tél.: 457-"BRIE"

---

## **HOMEMADE SOUPS** *(continued)*

---

\* **Butternut Squash Soup (with Gorgonzola Cream)**

*Butternut squash, leeks and fine herbs, garnished with a swirl of Gorgonzola cream*

\* **Maritime Seafood Chowder**

*Creamy blend of assorted fish and shellfish in this old favourite*

---

## **SPECIAL SALADS**

---

\* **Multicoloured Garden Salad**

*With three types of lettuce, spinach, red cabbage, tomatoes, cucumber, green onions, endives, toasted almonds & raisins in a tangy, pink speckled vinaigrette. A House Specialty!*

\* **Fresh Tomato and Basil Salad**

*Sliced tomatoes, Provolone cheese, and fresh basil leaves in a light, basil flavoured garlic vinaigrette*

\* **Tomato, Onion and Blue Cheese Salad**

*Sliced beefsteak tomatoes, red onions and blue cheese served with our special vinaigrette. A taste of the bistro fare*

\* **Cherry Tomato Salad with Mangoes**

*Garden fresh assorted cherry tomatoes halved, with mangoes, cucumbers, feta cheese and fresh basil served with a light lemon vinaigrette*

\* **Old Fashioned Herbed Potato Salad**

*Hand cut potatoes, crisp celery, green onions, sweet red, yellow, green peppers, and fresh herbs marinated in a zesty aioli*

\* **Carolina Style Lemon Coleslaw**

*Not your usual! Hand sliced green cabbage with julienne of carrots, red peppers, zests of lemons, green onions and fresh herbs in a zesty, light, lemon vinaigrette*

\* **Tinhorn Creek Salad**

*A medley of mixed greens, celery, green onions, gouda cheese, honeydew melon balls, sliced strawberries, mango and toasted pecans in our vibrant honey mustard vinaigrette*



**BOUQUET GARNI**

TRAITEUR · CATERING

7 Collège, Ste-Anne-de-Bellevue, P.Q. H9X 1W9

Tél.: 457-"BRIE"

## **SPECIAL SALADS** *(continued)*

---

**\* Spring Salad with Summer Fruits**

*Mixed greens, grapefruit segments, nectarines, avocados and cherry tomatoes in a honey balsamic vinaigrette*

**\* Caesar Salad**

*Invented by the Italian restaurateur Caesar Cardini, we make it with crisp leaves of romaine, freshly grated Parmesan cheese, and homemade croutons in our very secret, creamy dressing. Now this is how a Caesar should taste!*

**\* Roasted Beet, Peach and Bocconcini Salad** (seasonal)

*Fresh beets, and mixed greens, with fresh sliced peaches, chopped pistachio nuts, pearl bocconcini cheese in a balsamic vinaigrette. What colour, what flavour!*

**\* Rocky Mountain Salad**

*A medley of fresh vegetables over lettuce, with apples, dried apricots and nuts, in a creamy ranch dressing*

**\* Spinach Salad with Oranges, Cranberries, Glazed Pecans, Goat Cheese and Poppy Seed Dressing**

*Fresh spinach, red onion, mushrooms, dried cranberries, supremes of fresh oranges, glazed pecans, and crumbled goat cheese, topped with our speckled orange poppy seed dressing*

**\* Spinach Salad with Bacon, Mushrooms, Dates and Strawberries or Mangoes**

*The old classic with more, served with an orange poppy seed dressing*

**\* Carrot and Mango Salad with Honey Lime Vinaigrette**

*Coarsely grated carrots with green onions, peanuts, raisins and coriander tossed in a light honey lime vinaigrette*

**\* Layered Salad**

*Green peas, julienne of two lettuces, crisp bacon, sliced red onions and Swiss cheese in a house dressing*

**\* Marinated Asparagus with Orange Vinaigrette**

*Fresh, marinated asparagus served on a bed of leaf lettuce and garnished with supremes of fresh oranges*



**BOUQUET GARNI**

TRAITEUR · CATERING

7 Collège, Ste-Anne-de-Bellevue, P.Q. H9X 1W9  
Tél.: 457-"BRIE"

---

## *SPECIAL SALADS* (continued)

---

\* **Green Bean Salad with Mushrooms and Lemon**

*Fresh green beans, sautéed mushrooms, and red pepper juliennes in a tart lemon vinaigrette*

\* **Broccoli Salad with Fresh Oranges**

*Fresh marinated broccoli with red peppers, fresh orange segments, raisins with crisp diced bacon in a tangy raspberry vinaigrette*

\* **Warm Salmon Salad with Asparagus**

*Warm medallions of Atlantic salmon and fresh asparagus served on a bed of lettuce, topped with a lemon dill vinaigrette*

\* **Oriental Salad**

*Marinated shrimp, sliced English cucumbers, shredded carrots, fresh bean sprouts and peanuts in an oriental sesame vinaigrette*

\* **Greek Salad**

*Marinated vegetables garnished with Kalamata olives, fresh tomatoes, Feta cheese and topped with a lemony oregano vinaigrette*

\* **Technicolor Bean Salad**

*An all American seven-bean salad marinated in a fresh herb vinaigrette*

\* **Tabouleh**

*A fiber-rich grain salad from Lebanon, flavoured with fresh mint and parsley*

\* **Mixed Green Salad with Beets, Maple Toasted Pecans, Oranges and Bocconcini**

*This magnificent combination is topped with a housemade balsamic vinaigrette*

\* **Mixed Grain Pilaf Salad**

*Quinoa and wild rice cooked in a vegetable stock, barley, dried cranberries, fresh julienned vegetables, onion, fresh herbs and spices in a ginger sesame vinaigrette*

\* **Greek Quinoa Salad**

*Using the ultimate protein quinoa, this salad is made with vegetable or chicken stock, all the deliciousness of a greek salad including peppers, black calamata olives and feta with a lemon oregano dressing.*



**BOUQUET GARNI**

TRAITEUR · CATERING

7 Collège, Ste-Anne-de-Bellevue, P.Q. H9X 1W9

Tél.: 457-"BRIE"

---

## **SPECIAL SALADS** (continued)

---

**\* Rice Salad with Fresh Vegetables**

*Long grain rice and wild rice combined with peppers, purple onion, snow peas and fresh herbs, all tossed in our housemade vinaigrette makes this salad a crowd pleaser*

**\* Tuna Chickpea Boston Lettuce Cups**

*A nice alternative to bread; Solid white tuna with celery, green onions, chick peas, chopped tomatoes, cucumber, sundried tomato mayonnaise and fresh herbs, served in a Boston lettuce cup*

**\* Crunchy Asian Salad**

*Featuring shredded cabbage, peppers, edamame, avocado, mango, toasted almonds and ramen noodles, in a honey sesame vinaigrette*

---

## **PASTA SALADS**

---

**\* Thai Noodle Salad with Roasted Vegetables**

*Shanghai rice noodles tossed in a medley of fresh Napa cabbage, red bell peppers, green onions, carrots, peanuts and chopped fresh cilantro in a honey ginger vinaigrette*

**\* Rainbow Pasta Salad**

*Tri-coloured fusilli pasta, diced Black Forest ham, freshly sautéed mushrooms, red peppers, fresh basil and other herbs in an aromatic balsamic vinaigrette*

**\* Pesto Pasta Salad with Sundried Tomatoes**

*Penne pasta tossed with sundried tomatoes, Parmesan cheese and our own garden fresh pesto*

**\* Corkscrew Pasta Salad**

*Tri-coloured fusilli with red and yellow peppers, carrots, broccoli, mushrooms, chives, basil and freshly grated Parmesan cheese in balsamic vinaigrette*

**\* Antipasto Pasta Salad**

*A pasta salad with Italian salami, artichoke hearts and fresh, marinated vegetables*

**\* Greek Pasta Salad**

*Penne pasta, fresh vegetables, Feta cheese tossed in a Greek style vinaigrette and garnished with Kalamata olives*



**BOUQUET GARNI**

TRAITEUR · CATERING

7 Collège, Ste-Anne-de-Bellevue, P.Q. H9X 1W9  
Tél.: 457-"BRIE"

---

## **PASTA SALADS** *(continued)*

---

\* **Penne with Provencal Eggplant and Sweet Peppers**

*A salad from southern France with quill-shaped tube pasta, fresh basil and Herbes de Provence*

\* **Pasta Rings in Cucumber Raïta**

*A yogurt based pasta salad with diced tomatoes and cucumber, lemon, with fresh herbs and spices*

\* **Lemon Orzo with Roasted Vegetables**

*Orzo is a short-cut pasta made from wheat semolina flour, it's Italian for barley and shaped like a large grain of rice. This salad includes roasted eggplant, red, yellow and orange peppers and is ideal on a hot summer's day*

---

## **GOURMET SANDWICHES**

---

All our sandwich platters are garnished with fresh seasonal fruits

\* **Roast Sirloin of Beef with Tomatoes and Arugula**

*Our own roast beef, thinly sliced and layered with fresh tomatoes, arugula and a dollop of our special horseradish sauce*

\* **Roast Sirloin of Beef, Roquefort and Cream Cheese with Mesclun**

*Our own roast beef, thinly sliced and layered with Roquefort, cream cheese and mesclun*

\* **Roast Sirloin of Beef with fresh Mushrooms and Caramelized Onions with Spicy Horseradish**

*Our own roast beef, thinly sliced and layered with fresh sauteed mushrooms, sliced onions caramelized to bring out the flavour, and topped with our own horseradish*

\* **Lamb Sandwich with Tomatoes and a Fresh Mint-Garlic Spread**

*Baked leg of lamb, sliced, with fresh garden roma tomatoes and a fresh mint and light garlic spread*

\* **Black Forest Ham and Swiss Cheese on Pretzels**

*Premium Black Forest Ham with thinly sliced Swiss cheese and Dijon mustard on pretzel bread*



**BOUQUET GARNI**

TRAITEUR · CATERING

7 Collège, Ste-Anne-de-Bellevue, P.Q. H9X 1W9  
Tél.: 457-"BRIE"

---

## **GOURMET SANDWICHES** (continued)

---

- \* **Montreal Lean Smoked Meat on Fresh Mini Bagels**  
*Genuine smoked meat and mustard on fresh mini bagels... a real Montreal-style treat*
  
- \* **Pork Loin with Mustard and Apple Butter**  
*Delicately spiced roasted pork loin thinly sliced and layered with house made apple butter and mustard*
  
- \* **Pâté de Campagne with Brie Cheese and Green Apple**
  
- \* **Prosciutto and Brie with Caramelized Onions**  
*Prosciutto and Brie with tomatoes and caramelized red onions*
  
- \* **Italian Style Tuna**  
*Solid white tuna with celery, capers, red onions, lemon and fresh Italian herbs*
  
- \* **Crunchy Maritime Lobster Rolls**  
*Lobster, celery, sweet red pepper and fresh herbs make this a tasty Maritime classic*
  
- \* **Crab with Roasted Red Pepper**  
*Snow crab with roasted red pepper, green onions, dry mustard & cayenne*
  
- \* **Braised Fennel Wrap with Caramelized Onions**  
*Braised fennel with caramelized onions and salad greens rolled in a soft tortilla*
  
- \* **Crab and Fresh Mango**  
*Snow crab with a julienne of fresh mango*
  
- \* **Sockeye Salmon and Fresh Dill**  
*Red sockeye salmon, finely chopped celery and fresh dill*
  
- \* **Chicken with Fresh Tarragon**  
*Our own cooked chicken, chopped celery, green onion, and fresh tarragon*





**BOUQUET GARNI**

TRAITEUR · CATERING

7 Collège, Ste-Anne-de-Bellevue, P.Q. H9X 1W9  
Tél.: 457-"BRIE"

---

## **GOURMET SANDWICHES** (continued)

---

- \* **Grilled Chicken with Fresh Fruit Salsa**  
*Mango, peach and red pepper add a zip to a grilled classic*
- \* **Grilled Chicken Sundried Tomatoes and Pesto**  
*Grilled marinated chicken breast with house made pesto and sundried tomatoes*
- \* **Grilled Chicken Pitas with Peanut Saté Sauce**  
*Freshly baked pita pockets filled with sliced marinated chicken breast , bean sprouts and topped with our special Thai peanut sauce*
- \* **Oriental Chicken Salad**  
*Moist morsels of chicken, mandarin oranges, cashews, cilantro, green onions and bell pepper*
- \* **Waldorf-Style Chicken Salad on Croissants**  
*Featuring a mixture of chicken, apples, celery, raisins, pecans and Gruyère*
- \* **Grilled Chicken Wrap with Aioli**  
*Grilled marinated chicken with lettuce, tomatoes and Aioli mayonnaise rolled up in a soft fresh tortilla*
- \* **Grilled Chicken with Guacamole, Tomato Salsa and Sharp Cheese**
- \* **Smoked Turkey, Gouda, Radicchio and Sundried Tomato**  
*Thinly sliced smoked turkey combined with the smoky Gouda flavour creates a distinctly delicious hearty sandwich*
- \* **Turkey with Fresh Cranberries**  
*Sliced turkey, tangy fresh cranberries with slivered almonds and fresh herbs*
- \* **Smoked Turkey or Grilled Chicken with Bacon and Avocado**  
*Hass avocado, slices of crisp bacon, romaine, tomatoes and alfalfa sprouts*
- \* **Smoked Turkey, Bacon, and Roasted Red Peppers**  
*Premium smoked turkey with crispy bacon and roasted red peppers, with honey mustard*



**BOUQUET GARNI**

TRAITEUR · CATERING

7 Collège, Ste-Anne-de-Bellevue, P.Q. H9X 1W9  
Tél.: 457-"BRIE"

---

## **GOURMET SANDWICHES** (continued)

---

\* **BBQed Pork**

*Sliced pork roast tenderloin in a zesty house made barbecue sauce on crusty baguettes*

\* **Assorted Wraps**

*Choice of roasted vegetables and sundried tomatoes, grilled chicken with aioli, roast beef and Italian tomatoes, rolled and sliced with field greens in soft tortilla*

\* **Pork with Caramelized Red Onions**

*Sliced pork roast tenderloin, topped with julienned caramelized onions*

\* **Bacon, Lettuce, Tomato and Sliced Egg with our Chili-Mayo Sauce**

*Crispy bacon with thinly sliced roma tomatoes, hard boiled eggs and romaine lettuce with a chili mayo sauce*

\* **Egg and Fine Herbs**

*Egg, finely chopped celery, green onion and red pepper with fine herbs*

\* **Gourmet Vegetarian**

*Thinly sliced fresh tomatoes, cucumber, avocado and Swiss cheese served with alfalfa sprouts or greens*

\* **Grilled Eggplant and Chèvre**

*Grilled eggplant and chèvre layered with tomatoes and fresh basil*

\* **Grilled Vegetable, Sundried Tomato and Tapenade**

*Grilled zucchini, eggplant, scallions and mushrooms with roasted bell peppers and layered with sundried tomato and olive spread*

\* **Grilled Vegetable Wrap with Sundried Tomato**

*Marinated and grilled zucchini, eggplant, scallions and roasted bell peppers, layered with field greens and sun dried tomato mayonnaise, rolled in a soft tortilla*

\* **Vegetarian Arabic**

*With seasonal vegetables, thinly sliced tomatoes and leaf lettuce*

\* **Roast Beef Wrap with Special Horseradish Sauce and Mixed Greens**

*Roast Sirloin of Beef sliced thinly, combined with tomatoes, mixed greens and special horseradish sauce rolled in a soft tortilla*



## **BOUQUET GARNI**

TRAITEUR · CATERING

7 Collège, Ste-Anne-de-Bellevue, P.Q. H9X 1W9

Tél.: 457-"BRIE"

### **GOURMET SANDWICHES** (continued)

---

- \* **Bacon, Lettuce and Tomato on French Roll**  
*Crispy bacon, scallions and Roma tomatoes, layered with field greens, in a soft french roll*
  
- \* **Spinach, Bacon, Goat Cheese and Sundried Tomatoes**  
*Crispy bacon, thinly sliced goat cheese and fresh spinach, with sundried tomatoes. What a combo!*
  
- \* **Stuffed Mini Pitas**  
*Cocktail size pitas stuffed with your choice of fillings including egg and fine herbs, shrimp and fine herbs, ham and swiss, smoked turkey and fresh mango*
  
- \* **Cheddar and Havarti Cheese Cubes** (to garnish pita platters, or on their own):  
*Cubes of old orange and medium white cheddar and various havarti cheeses picked with alternating red and green grapes*

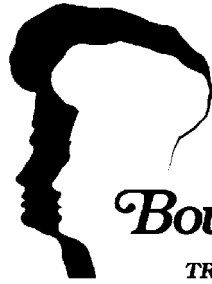
### **ELEGANT ALTERNATIVES**

---

Exciting main course options for your business luncheons

(Other selections available upon request)

- \* **Thai Noodle Salad with Roasted Vegetables and Grilled Chicken**  
*Shanghai noodles with morsels of tender chicken, tossed in a medley of fresh Napa cabbage, red bell peppers, green onions, carrots, peanuts and chopped fresh cilantro in a honey ginger vinaigrette*
  
- \* **Tarragon Chicken Salad with Fruit and Nuts**  
*Tender morsels of boneless breast of chicken, celery, citrus juices, fresh tarragon, cantaloupe and honeydew melon balls, red and green grapes, and pecan halves in a fresh mango chutney vinaigrette*
  
- \* **Premium Cold Cut Platter**  
*A selection of Premium meats such as Black Forest Ham, Smoked Turkey, Pastrami, Smoked Pork and Garlic Sausage, presented on a bed of fresh lettuce and garnished with radish flowers, carrot birds and green onion fans. We serve this accompanied with Dijon mustard and mayonnaise*
  
- \* **Smoked Salmon Cheesecake**  
*A savoury blend of smoked salmon, red and green peppers, cheeses and fresh herbs*



**BOUQUET GARNI**

TRAITEUR · CATERING

7 Collège, Ste-Anne-de-Bellevue, P.Q. H9X 1W9  
Tél.: 457-"BRIE"

---

## ***ELEGANT ALTERNATIVES*** (continued)

---

**\* Picnic Style Southern Chicken**

*The secret is in the marinade! Breast of chicken fried to a golden brown, seasoned with a variety of herbs and spices, tender and delicious.*

**\* Smoked Salmon Platter with Mini Bagels**

*Luxuriant red smoked salmon laid upon a bed of red onion, chopped capers with cream cheese spread (on the side) and fresh mini sesame bagels.*

**\* Cold Poached Atlantic Salmon in Individual Portions with Tarragon Dill Sauce**

*A beautiful platter of poached Atlantic Salmon, garnished with a seascape motif*

**\* Orange Glazed Stuffed Pork Tenderloin**

*Sliced and served cold, made with a simple yet flavourful stuffing of pork, herbs, spices and dried fruit*

*Hot:*

**\* Gourmet Tart**

*A flavourful combination of spinach, crisp bacon, mushrooms, vegetables and cheeses in a flaky herbed pastry (or gluten-free sweet potato crust)*

**\* Honey Glazed Breast of Chicken with Orange and Sherry Sauce**

*Our signature entrée... boneless breast of tender chicken baked in a sauce of honey, grain mustard and sherry and garnished with fresh orange slices*

**\* Chicken Dijonnaise**

*Boneless breast of tender chicken, baby onions and bacon in a light cream sauce flavoured with Dijon mustard*

**\* Asian Chicken with Fresh Sautéed Vegetables**

*Crispy cubed breast of chicken is tossed with green, yellow and red bell peppers, fresh pineapple, carrots, fresh mushrooms, mini-corn, green onions, and garlic in a sweet and sour sauce traditional to Hong Kong*

**\* Baked Salmon Filets with Ginger and Pink Peppercorn Sauce**

*Boneless filets of fresh Atlantic salmon served with a savoury sauce of fresh gingerroot and pink peppercorns*



**BOUQUET GARNI**

TRAITEUR · CATERING

7 Collège, Ste-Anne-de-Bellevue, P.Q. H9X 1W9

Tél.: 457-"BRIE"

---

## ***ELEGANT ALTERNATIVES*** (continued)

---

**\* Asian Glazed Salmon**

*Fresh Atlantic boneless individual salmon filets marinated and baked in a flavourful Asian sauce*

**\* Sirloin of Beef Stroganoff with Fresh Herbs**

*Seared morsels of tender sirloin combined with mushrooms, herbs and spices in this delicious classic*

**\* Ravioli Stuffed with Asparagus**

*Mini ravioli stuffed with asparagus, napped with our housemade rosé sauce and topped with fresh parmesan cheese*

**\* Five-Star Classic Lasagna**

*Layers of lasagne noodles, ricotta cheese, and meatballs with fresh herbs. True and authentic, absolutely the best!*

**\* Bouquet Garni Beef Stew**

*Nothing is more warming than a bowl of homemade beef stew made with seasonal vegetables including potatoes and fresh herbs*

***Side Dishes:***

**\* Baked Rice Pilaf with Wild Rice**

*Oven baked long grained white rice and wild rice, made with our own chicken stock and a blend of fresh herbs and spices*

**\* Buttered Egg Noodles**

*An alternative to rice to accompany one of our hot entrées*

**\* Marinated Green Beans with Celery and Water Chestnuts**

*A taste of the Orient is in this special dish*

**\* Oven Roasted Vegetables**

*A variety of fresh seasonal vegetables, slow roasted in olive oil, herbs and spice with a splash of balsamic vinegar to enhance their delicious flavour*



**BOUQUET GARNI**

TRAITEUR · CATERING

7 Collège, Ste-Anne-de-Bellevue, P.Q. H9X 1W9

Tél.: 457-"BRIE"

---

**ELEGANT ALTERNATIVES** *(continued)*

---

\* **Spiced Butter Glazed Carrots with Pecans**

*Bâtonnets of carrots with a spiced butter glaze topped with toasted pecans*

\* **Broccoli Amandine with Red Pepper**

*Tender broccoli florets in a lemon vinaigrette with a julienne of red peppers and sprinkled with toasted almonds*

\* **Fresh Green Bean and Mushroom Sauté**

*Fresh green beans and julienned carrots are sautéed with fresh mushrooms and sliced onions in a host of savoury herbs and spices*

---

**AND FOR DESSERT**

---

\* **Cheesecake Extraordinaire**

*Sunsational Lemon, Café au Lait, Apple Cinnamon, Turtle, Daiquiri, Blueberry, Strawberry, Pumpkin...*

\* **Silky Cheesecake with Three Fruit Compote**

*The ultimate cheesecake – a soft silky cheesecake baked on a chocolate crust and served with fresh fruit compote of strawberries, blueberries and raspberries marinated in Peach Schnapps (optional)*

\* **Chocolate Amaretto Cheesecake**

*A velvety smooth cheesecake baked on a chocolate crust, with a silky almond flavoured center, and topped with a creamy white layer, and a circle of toasted slivered almonds*

\* **Southern Pecan Pie or Tartlets**

*A rich, traditional, Georgian family recipe*

\* **Old Fashioned Rhubarb, Strawberry and Apple Pie or Tartlets**

*A delightful combination of tart and sweet, this cacophony of fruit will satisfy all*



**BOUQUET GARNI**

TRAITEUR · CATERING

7 Collège, Ste-Anne-de-Bellevue, P.Q. H9X 1W9  
Tél.: 457-"BRIE"

---

## **AND FOR DESSERT** *(continued)*

---

**\* Four Berry Streusel Pie or Tartlets**

*Made with strawberries, raspberries, blueberries and rhubarb, topped with a sugared oat streusel.*

**\* French Lemon Pie or Tartlets**

*We persuaded an old French chef to reveal his secret recipe... for lemon pie lovers!*

**\* Deep Dish Apple Crumb Pie with Pecans**

*An apple pie with a twist - made with sour cream and roasted pecans*

**\* Lemon PoppySeed Cake**

*A moist buttery lemon cake speckled with poppy seeds served with fresh whipped Chantilly cream*

**\* Apple Tartlets**

*Homemade tartlet shells filled with fresh apples and an oat streusel topping*

**\* Spiced Carrot Cake**

*A moist cake with raisins, cinnamon, ginger, allspice, topped with cream cheese icing and grated fresh nutmeg from the spice island Grenada; a great recipe from a great friend.*

**\* 'Sudden Death' Chocolate Cake with Chocolate Mousse, Ribbons and Curls**

*Our signature dessert. A layered wonder of chocolate cake, chocolate mousse, a fudgy chocolate ganache and decorated with chocolate ribbons and curls. Simply a chocolate lover's dream! You may wish to personalize your cake with a keepsake chocolate plaque.*

**\* Spiced Pumpkin Layer Cake with Roasted Pecans**

*A gingery glazed nut topping, and brown butter spiked cream cheese frosting are the finishing touches for this spectacular holiday treat.*

**\* Fresh Fruit Salad**

*Fresh seasonal fruit presented beautifully*

**\* Fresh Fruit Barquettes**

*Sweet 'Gold' pineapple boats topped with fresh cantaloupe and honeydew melon balls, garnished with red and green grapes and strawberries*



**BOUQUET GARNI**

TRAITEUR · CATERING

7 Collège, Ste-Anne-de-Bellevue, P.Q. H9X 1W9  
Tél.: 457-"BRIE"

---

## **AND FOR DESSERT** *(continued)*

---

**\* Fresh Fruit Brochettes**

*Bite-sized pieces of fresh seasonal fruit all skewered on a honeydew melon - this is sure to make an impression*

**\* Fresh Sliced Fruit Platter**

*A delightful combination of the freshest fruits available sliced and beautifully presented on a mirrored platter.*

**\* Chocolate 'Plunge'**

*An assortment of fresh sliced fruits dipped in a decadent French chocolate*

**\* Chocolate Dipped Strawberries and our own Special 'Tuxedos'**

*Fresh strawberries coated in rich, French chocolate. For the elegant occasion, we can dress them up in a chocolate tuxedo*

**\* Chocolate Moments**

*Miniature dark chocolate brownies in silver cups topped with chocolate chips. A "moment" to savour!*

**\* "To die for" Chocolate Pie**

*Creamy semi sweet chocolate filling on a chocolate crumb crust served with a Crème Anglaise. Absolutely irresistible is an understatement!*

**\* Assorted Dessert Squares and Tartlets**

*An assortment of homemade squares and tarts such as; Chocolate Mint Fudge Fantasies, Lemon Shortbread Jewels, Chocolate Pecan Caramel Deliriums, Millionaire Shortbread, Georgia Pecan Tarts, Bellevue Bars, Old Fashioned Date Squares, Sour Cherry Squares, Lemon Tarts, Chocolate Moments and more....*

**\* World's Best Butter Tarts**

*We researched long and hard for this delicious recipe. These were featured at the Bouquet Garni chefs' own wedding. We weren't called the "butter tart kids" for nothing!*





**BOUQUET GARNI**

TRAITEUR · CATERING

7 Collège, Ste-Anne-de-Bellevue, P.Q. H9X 1W9  
Tél.: 457-"BRIE"

---

## **AND FOR DESSERT** *(continued)*

---

**\* Irresistible Double Chocolate Brownies with Maple Cream Cheese Icing**

*After much taste testing, we have found the best of the best recipe of these chewy, chocolaty, and comforting brownies; there should be a food group named after these.*

**\* Tripple Chocolate Brownie Pizza**

*Wedges of the world's most fudgy brownies with toasted pecans and drizzled with white chocolate*

**\* Basket of Bouquet Garni Cookies**

*An assortment from our special homemade cookies: Trippple Chocolate Chunk, White Chocolate Cranberry Oatmeal, Peanut Butter Chip, Butterscotch Krispies, Decadent Chocolate Chip, Ginger Spice, Grandma's Oatmeal Raisin...*

**\* Chocolate Cake Pops**

*These bring the kid out in all of us... Picture moist chocolate cake, dipped in chocolate, all on a stick, and drizzled with white chocolate. Your mouth will burst with excitement guaranteed.*

**\* Fresh Fruit Tartlets**

*Homemade tartlet shells filled with vanilla flavoured pastry cream and topped with apricot glazed fresh sliced fruit or berries*



**BOUQUET GARNI**

TRAITEUR · CATERING

7 Collège, Ste-Anne-de-Bellevue, P.Q. H9X 1W9

Tél.: 457-"BRIE"

## CHEF'S SUGGESTIONS...

*Our minimum number for any menu is 10 persons*

*All menus with 2 choices of salads are priced for a minimum of 15 persons*

*We believe an important part of any sandwich is the bread, so we try to have a variety of good quality flavourful rolls, baguettes, croissants, pretzel bread, pitas, bagels...*

### Luncheon Menu One

Multicoloured Garden Salad

~

*Gourmet Sandwiches on Assorted Rolls, Croissants and Wraps*

Egg and Fine Herbs

Waldorf Chicken on Mini-Croissants

Grilled Vegetable Wraps

~

Assorted Dessert Squares and Tartlets

*\$22.75 per person (3 sandwiches and 3 desserts per person)*

*\$20.50 per person (3 sandwiches and 2 desserts per person)*

*\$16.95 per person (2 sandwiches and 2 desserts per person)*

### Luncheon Menu Two

Multicoloured Garden Salad

Old Fashioned Herbed Potato Salad

~

*Gourmet Sandwiches on Assorted Croissants, Rolls and Pretzel Bread*

Italian Style Tuna

Grilled Eggplant and Chèvre

Black Forest Ham and Swiss Cheese

~

Basket of Bouquet Garni Cookies (3 per person)

*\$23.90 per person (3 sandwiches per person, 2 salads)*

*\$22.30 per person (3 sandwiches per person, 1 salad)*

*\$20.45 per person (2 sandwiches per person, 2 salads)*

*\$18.80 per person (2 sandwiches per person, 1 salad)*



## **BOUQUET GARNI**

TRAITEUR · CATERING

7 Collège, Ste-Anne-de-Bellevue, P.Q. H9X 1W9  
Tél.: 457-"BRIE"

### **Luncheon Menu Three**

Spinach Salad with Oranges, Cranberries, Glazed Pecans, Goat Cheese, and  
Poppyseed Dressing  
Thai Noodle Salad

~

*Gourmet Sandwiches on Assorted Wraps, Rolls and Baguettes*

Grilled Chicken Wrap  
Gourmet Vegetarian  
Roast Beef, Tomatoes and Arugula

~

Chocolate Brownie Pizza  
Fresh Fruit Barquettes

*\$25.95 per person (3 sandwiches per person, 2 salads)*

*\$24.45 per person (3 sandwiches per person, 1 salad)*

*\$22.55 per person (2 sandwiches per person, 2 salads)*

*\$20.95 per person (2 sandwiches per person, 1 salad)*

### **Luncheon Menu Four**

Pasta Rings in Cucumber Raïta  
Green Bean Salad with Mushrooms and Lemon

~

*Gourmet Sandwiches on Assorted Rolls, Wraps and Mini-Pitas*

Pork Loin with Mustard & Apple Butter  
Grilled Vegetable Wrap with Sundried Tomatoes  
Stuffed Mini Pitas with Egg & Fine Herbs

~

Cheddar and Havarti Cheese Cubes with Fruit (2 per person)

~

Assorted Tartlets and Chocolate Moments (2 per person)

*\$25.50 per person (3 sandwiches per person, 2 salads)*

*\$23.95 per person (3 sandwiches per person, 1 salad)*

*\$21.95 per person (2 sandwiches per person, 2 salads)*

*\$18.50 per person (2 sandwiches per person, 1 salad)*



## **BOUQUET GARNI**

TRAITEUR · CATERING

7 Collège, Ste-Anne-de-Bellevue, P.Q. H9X 1W9  
Tél.: 457-"BRIE"

### **Luncheon Menu Five**

Greek Pasta Salad

~

*Gourmet Sandwiches on Assorted Wraps, Croissants and Baguettes*

Grilled Chicken Wrap with Aioli

Italian Style Tuna

Roast Beef with Tomatoes & Arugula

~

Cheddar and Havarti Cheese Cubes with Fruit (2 per person)

~

Spicy Carrot Cake

Sliced Fresh Fruit Platter

*\$28.40 per person (3 sandwiches per person)*

*\$24.95 per person (2 sandwiches per person)*

### **Luncheon Menu Six**

Spinach Salad with Bacon, Mushrooms, Dates and Strawberries or Mangoes

~

*Gourmet Sandwiches on Assorted Croissants, Baguettes and Pretzels*

Waldorf-Style Chicken Salad on Croissants

Grilled Eggplant and Chèvre

Black Forest Ham and Swiss Cheese

~

Assorted Dessert Squares and Tartlets

Fresh Fruit Barquettes

*\$25.90 per person (3 sandwiches and 3 desserts per person)*

*\$23.60 per person (3 sandwiches and 2 desserts per person)*

*\$20.15 per person (2 sandwiches and 2 desserts per person)*



## **BOUQUET GARNI**

**TRAITEUR · CATERING**

7 Collège, Ste-Anne-de-Bellevue, P.Q. H9X 1W9  
Tél.: 457-"BRIE"

### **Luncheon Menu Seven**

Multicoloured Garden Salad  
Pesto Pasta Salad with Sundried Tomatoes

~

#### **Premium Cold Cut Platter:**

A selection of Premium meats presented on a bed of fresh lettuce and garnished with radish flowers, carrot birds and green onion fans accompanied by Dijon mustard and mayonnaise

~

Cheddar and Havarti Cheese Cubes with Fruit  
Assorted Rolls and Butter

~

Assorted Dessert Squares and Tartlets  
Fresh Fruit Barquettes

*\$29.80 per person (2 salads, 3 desserts per person)*

*\$27.50 per person (2 salads, 2 desserts per person)*

*\$28.25 per person (1 salad, 3 desserts per person)*

*\$25.90 per person (1 salad, 2 desserts per person)*

### **Luncheon Menu Eight (Hot)**

Caesar Salad

~

Classic Five Star Lasagna with Meatballs or Roasted Vegetables

~

Assorted Rolls with Butter

~

Fresh Fruit Tartlets (2 per person)

*\$23.95 per person*



## **BOUQUET GARNI**

**TRAITEUR · CATERING**

7 Collège, Ste-Anne-de-Bellevue, P.Q. H9X 1W9  
Tél.: 457-"BRIE"

### **Luncheon Menu Nine (Hot)**

Spinach Salad with Bacon, Mushrooms, Dates and Strawberries or Mangoes

~

Honey Glazed Breast of Chicken with Orange and Sherry Sauce

Baked Rice Pilaf with Wild Rice

Spiced Butter Glazed Carrots with Pecans

~

Assorted Rolls with Butter

~

Spiced Pumpkin Layer Cake with Roasted Pecans

*\$33.25 per person*

### **Luncheon Menu Ten (Hot)**

Multicoloured Garden Salad

~

Sirloin of Beef Stroganoff with Fresh Herbs

Buttered Egg Noodles

Broccoli Amandine with Red Pepper

~

Assorted Rolls with Butter

~

Old Fashioned Rhubarb, Strawberry and Apple Pie

*\$35.55 per person*

### **Luncheon Menu Eleven (Hot)**

Marinated Asparagus with Orange Vinaigrette

~

Baked Salmon Filets with Ginger and Pink Peppercorn Sauce

Baked Rice Pilaf with Wild Rice

Green Beans with Mushrooms, Lemon and Julienne of Red Pepper

~

Assorted Rolls with Butter

~

Chocolate Amaretto Cheesecake

*\$36.95 per person*

~ Bouquet Garni ~