



BOUQUET GARNI

TRAITEUR · CATERING

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

HORS D'OEUVRE...

Prices are based on a minimum of 20 guests

Beverages, dishes & cutlery available

Taxes & service extra

Prices are subject to change without notice



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BOUQUET GARNI COLD HORS D'OEUVRE

*** Asian Glass Noodle Spring Rolls (cocktail sized)**

Julienne of mixed greens, fresh mango, green onions, English cucumber, shredded carrots, fresh mint and glass noodles rolled in transparent rice paper and flavoured with peanut satay sauce

*** Asparagus wrapped in Smoked Salmon**

Fresh asparagus enveloped in Sockeye Smoked Salmon and presented in its own endive leaf

*** Asparagus wrapped in Prosciutto**

Fresh asparagus enveloped in Italian prosciutto ham and presented in its own endive leaf

*** Assorted Cocktail Wraps**

Cocktail size wraps filled with assorted fillings – grilled chicken, roasted vegetables, roast beef...

*** Assortment of Fresh Sushi**

A delightful combination of snow crab and fresh mango, spicy smoked salmon and vegetarian wrapped in ginger flavoured sticky rice and roasted seaweed

*** Belgian Endive Leaves with fresh Smoked Salmon Pâté**

A house specialty - endive leaves garnished with a pâté of smoked salmon and fine herbs

*** Belgian Endive Leaves with Smoked Salmon and Goat Cheese**

Endive leaves piped with silky chèvre, garnished with a julienne of smoked salmon

*** Caesar Salad Cones**

Tortilla cones filled with crisp leaves of romaine, freshly grated Parmesan cheese, and homemade croutons in our very secret, creamy dressing

*** Cheese Twists**

Homemade puff pastry sprinkled with piquant cheese, twisted and baked to golden crispness. It's impossible to have just one!

*** Cheddar and Havarti Cheese Cubes**

Orange medium cheddar and various havarti skewered with a red or green grape

*** Cherry Tomatoes Stuffed with Marinated Hearts of Palm**

Cherry tomatoes filled with hearts of palm and fine herbs



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COLD HORS D'OEUVRE (continued)

*** Cherry Tomatoes with Marinated Bocconcini**

Mini balls of marinated Bocconcini cheese skewered between halves of cherry tomatoes

*** Confetti Shrimp**

Jumbo shrimp marinated in citrus juices, fresh ginger and zesty spices

*** Cornbread Stars with Turkey and Cranberry**

Breast of turkey, sliced and served with housemade cranberry sauce in a mini cornbread muffin topped with a cornbread star

*** Crab and Mango Sushi**

A delightful combination of Snow crab and fresh Mango wrapped in ginger flavoured sticky rice and Roasted Seaweed

*** Crab Stuffed Cucumber Flowers**

Canadian Snow crab, fresh herbs and a brunoise of red pepper in an exquisite cucumber flower cup

*** Cranberry Brie Tartlets**

Savoury homemade Bouquet Garni tartlet shells, filled with melted Brie cheese, housemade cranberry sauce and sour cream; a mouth watering combination!

*** Mango Curry Shrimp in Wonton Cups**

Zesty matane shrimp and fresh mango presented in baked wonton cups

*** Melon Prosciutto Brochette**

Premium prosciutto ham, with a honeydew and cantaloupe melon ball skewered on a bamboo stick and presented on a wedge of english cucumber

*** Bouquet Garni Nuts and Bolts**

Including pretzels, mixed nuts, peanuts, almonds, cashews and hazelnuts, and cereal squares all baked together with a special seasoning

*** Oeufs Mimosa**

Devilled eggs flavoured with fresh lemon, a touch of Dijon and red pimento



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COLD HORS D'OEUVRE (continued)

*** Orange Mini Muffins with Smoked Turkey**

Served with our sweet red pepper and peach compote

*** Oriental Beef Tenderloin in Wonton Cups**

Medium rare slices of prime grade filet mignon, dipped in hoisin marinade served in Wonton Cups and garnished with toasted sesame seeds

*** Pissaladières**

Homemade assorted gourmet pizzas. Such as Vegetarian, Sun dried tomatoes and fine herbs...

*** Roasted Red Pepper, Goat Cheese and Caramelized Onion in a Cucumber Flower**

Caramelized onion in the base of a delicate cucumber flower piped with silky chèvre, and garnished with a julienne of fire roasted red pepper

*** Roquefort Grapes**

Juicy red and green grapes wrapped in a jacket of Roquefort and cream cheese, and rolled in toasted almonds; garnished to resemble a bunch of grapes on the vine

*** Scallop Ceviche with Mango on Porcelain Spoons**

Whole scallops marinated in citrus juices with peppers, Roma tomatoes, red onions, chopped cilantro, mango and pineapple

*** Smoked Salmon Rosettes with Herbed Cream Cheese**

Pacific Sockeye smoked salmon, fashioned into beautiful rosettes and nestled on a bed of herbed cream cheese, served on bagel rounds, garnished with dill and lemon twists

*** Smoked Salmon Tortilla Spirals**

Smoked salmon, fresh herbs and cream cheese rolled in a soft tortilla shell, and sliced into spirals

*** Bouquet Garni Home Smoked Salmon Platter with Mini Bagels (seasonal)**

Luxuriant home-smoked salmon, done in our own smoker, laid upon a bed of red onion, chopped capers and cream cheese spread on wood baked mini sesame bagels

*** Smoked Turkey and Fresh Mango in Wonton Cups**

Premium smoked turkey and fresh mangoes presented in baked wonton cups



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COLD HORS D'OEUVRE (continued)

*** Salmon Tartare**

Fresh filet of salmon chopped and combined with red and green onions, a touch of jalapeño peppers and fresh dill, cured in lime juice and served on ficelles

*** Stuffed Mini Pitas**

Cocktail size pita pockets stuffed with shrimp and fine herbs, egg with fine herbs, chicken with fresh tarragon, smoked turkey and fresh mango

*** Stuffed Snow Peas**

Filled with an herbed cream cheese and garnished with a red pepper diamond

*** Stuffed Zucchini**

Carved flowers of zucchini filled with an herbed cream cheese, topped with a diamond of red pepper

*** Sundried Tomato or Smoked Salmon Tourte with Pesto**

Cream cheese, wine, shallots and fresh herbs layered with our fresh pesto and topped with sundried tomatoes or smoked salmon. Served with housemade crackers

*** Sun Kissed Apricots**

Dried apricots filled with gingered cheese, orange and a whole almond. The combination of textures and tastes is both different and delicious, and the colour complements any platter

*** Thai Beef in Cucumber Flowers**

Marinated beef sirloin, cut in julienne strips, and tossed with fresh herbs and served in an exquisite cucumber flower cup

*** Vegetable Platter and Dip**

Ideal for when your guests first arrive, this platter features eight fresh vegetables and our very secret homemade dip. It's very colourful, and great value!

*** Vegetable Martinis with Dip**

This martini glass features individual portions of fresh vegetables and our very secret homemade dip. It's very colourful and elegant. (rental of 4.5 oz. martini glasses required)



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*** Deluxe Cheese Platter**

We try to combine both hard and soft cheeses, local and imported. We offer a good variety of premium cheeses, such as Cambozola, Brie, Maréchal, Migneron, Oka, Goat, Havarti, St. André, Cheddars... We garnish the platter with fresh fruit and include housemade crackers

BOUQUET GARNI HOT HORS D'OEUVRE

*** Almond Stuffed Dates with Bacon**

Fresh dates stuffed with a whole almond and wrapped in bacon and baked to crispy perfection

*** Authentic Vegetarian Chinese Eggrolls with Apricot Sauce**

Mini eggrolls with bamboo shoots, water chestnuts, bean sprouts, mushrooms and more; served with a housemade gingered apricot sauce

*** Bourbon Meatballs**

Lean and tender beef balls in a dark Bourbon sauce

*** Chicken Nuggets**

The secret is in the marinade! Southern fried chicken morsels with a spicy Cajun flavour

*** Cheddar Cheese Cocktail Scones**

With cream cheese and sweet red pepper and peach compote

*** Cheddar Chutney Tarts**

An exquisite combination of aged cheddar cheese, housemade peach chutney and exotic spices all set in a light puff pastry

*** Chicken Chalupas**

Diced breast of tender chicken mixed with green onions, salsa, jalapenos, spices and sour cream, in a tortilla tartlet, and sprinkled with cheese.



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HOT HORS D'OEUVRE (continued)

*** Corn Clouds with Spicy Salsa**

Fluffy cornmeal batter turns into buttery dollar sized corn "clouds" topped with sour cream and salsa

*** Filet of Beef Tenderloin**

These morsels of marinated filet mignon will melt in your mouth. Sliced and served on fresh baguettes with our special horseradish sauce

*** Fresh Vegetable Phyllo Packets**

A vegetable delight with zucchini, mushrooms, peppers, cabbage, scallions and herbs

*** Fresh Salmon Wrapped Phyllo with Honey-Mustard Sauce**

Boneless filet of fresh Atlantic salmon with shaved fennel and fresh herbs wrapped in phyllo pastry and served with a honey mustard sauce.

*** German Sausage Rolls**

Traditional German smoked pork sausages wrapped in homemade puff pastry and served with our own sweet red pepper and peach compote

*** Goat Cheese, Pesto, Sundried Tomato and Caramelized Onion Phyllo Triangles**

Goat cheese, pesto made with our own garden fresh basil, sundried tomatoes and caramelized onions, encased in crispy phyllo pastry

*** Goat Cheese and Fresh Fig Triangles**

Goat cheese, fresh figs, honey, encased in crispy phyllo pastry

*** Gourmet Bruschetta**

Crusty baguettes baked with an exotic three-cheese blend, pesto, fresh plum tomatoes, red onions, garlic, olive oil and fresh herbs

*** Greek Lamb Feta Mini Burgers with Minted Cucumber Sauce**

Mini lamb burgers, flavoured with feta cheese and herbs, served with a minted cucumber sauce on mini burger buns

*** Hunan Dumplings with Peanut Saté Sauce**

Marinated sautéed chicken with green onions and garlic, wrapped in our homemade pastry. Served with spicy peanut saté sauce



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HOT HORS D'OEUVRE (continued)

* **Indian Samosas with an Indo-Asian Fusion Dipping Sauce**

Potatoes, onions, Indian spices and fresh vegetables wrapped in a house made pastry

* **Lamb Tikka Sticks**

Marinated lamb kebabs with an aromatic Middle Eastern flavour, skewered with chunks of sweet red bell peppers

* **Mayan Poppers**

½ jalapeno pepper, stuffed with cheese, fresh bacon bits, onion, fresh basil and spices, tossed in fresh breadcrumbs and baked. A medium spicy taste of Mexico!

* **Mac n' Cheese**

Creamy, cheesy homemade macaroni and cheese served in crunchy phyllo cups; to bring back the memories of home as a kid!

* **Marinated Pork and Mango Skewers**

Tender pieces of pork tenderloin skewered together with a juicy morsel of fresh mango. A delicious duo!

* **Medallions of Fresh Atlantic Salmon**

Fresh Atlantic salmon served on ficelles with tarragon dill sauce

* **Mediterranean Chicken Phyllo Triangles**

Crispy pouches of tender chicken, mushrooms, spinach, feta cheese with herbs and spices

* **Mini Buffalo Burgers**

Bite sized BBQed buffalo meat patty, topped with caramelized onions and thinly sliced Roma tomato, all in a mini sesame burger bun

* **Mini Hamburgers**

Bite sized homemade BBQed beef meat patty, topped with caramelized onions and thinly sliced Roma tomato, all in a mini sesame burger bun

* **Mini Cajun Crab Cakes with Honey Mustard Creole Sauce**

Crabmeat mixed with bacon, green onions, fresh herbs and spices, served with a honey mustard sauce



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HOT HORS D'OEUVRE (continued)

*** Mini Grilled Cheese Sandwiches**

Fluted round mini grilled three cheese sandwich bites; a comfort food treat

*** Mini All Beef Hot Dogs**

Big kids and little kids love this juicy all beef mini-wiener in a special bun!

*** Mini Perogies with Caramelized Onions served on Porcelain Spoons**

*Mini homemade by Bouquet Garni potato and cheese pockets with caramelized onions
"and a bowl of sour cream for you"; a Polish delight*

*** Mini Smoked Meat Sandwiches Montreal-Style**

*Real Montreal smoked meat, steamed and sliced and served on mini sesame bagels and
dressed with a combination of regular and Dijon mustard*

*** Monkey Morsels**

Banana wrapped in bacon - a delightful combination!

*** Mushroom Herb Rolls**

Delectable puff pastry canapés filled with fresh mushrooms and herbed cheese

*** Pecan Chicken Phyllo Triangles**

Crispy pouches of tender chicken, pecans and spices

*** Quesadillas**

*A bite sized tortilla tartlet filled with chopped breast of chicken, fire roasted red and
green peppers, homemade salsa, bacon, shredded Monterey Jack cheese and fresh herbs*

*** Roasted Lamb Lollypops**

*Lamb tenderloin is removed from the bone, marinated with olive oil, garlic, fresh mint
and grain dijon mustard, seared and roasted, sliced and skewered. Delicious!*

*** Classic Rumaki**

Water chestnuts and marinated chicken livers wrapped in bacon

*** Sautéed Jumbo Shrimp with Garlic Pesto Butter**

Jumbo shrimp freshly sautéed in our own pesto butter – smells and tastes like heaven.



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HOT HORS D'OEUVRE (continued)

*** Sesame Sticks with a Lemon Ginger Sauce**

Sticks of chicken breast covered with sesame seeds served with our very own lemon ginger sauce

*** Sirloin of Beef Brochettes**

Succulent strips of prime sirloin of beef rolled in crushed peppercorns, and served with our special horseradish sauce

*** Soup Shooters (rental of cups required)**

Individual portions of soup served in clear demi-tasse cups

*** Spanakopita Triangles**

Crispy pouches of spinach, crumbled feta, herbs and spices in the Greek tradition

*** Thai Chicken Brochettes with Peanut Saté Sauce**

Marinated morsels of chicken breast served with a warm Thai-style peanut sauce

*** Thai Chicken Pizza**

A real treat! Housemade pizza dough topped with spicy peanut sauce, morsels of breast of chicken, rounds of peppers, red onion, cilantro and three-cheese blend

*** Tourtière Tartlets**

Minced pork and beef, potato, fresh ginger, garlic and spices in a housemade savoury herbed tartlet shell; a real Quebec tradition; it is served with a peach and red pepper compote.

*** Twice Baked Potato Fingers**

Baked Idaho potatoes filled with sour cream, fresh herbs and spices, firm to hold and a delicious tradition to taste

*** Wontons with Bacon and Brie**

French Brie cheese, and crispy bacon in wonton bundles, dipped in housemade mango chutney



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PRE-DINNER COCKTAILS

When serving hors d'oeuvre before a full course meal, we recommend three - four hors d'oeuvre per person as a maximum Here are some combinations that are particular winners:

STARTER MENU #1

Vegetable Platter and Dip
Smoked Salmon Tortilla Spirals
Thai Chicken Brochettes with Peanut Saté Sauce
Mushroom Herb Rolls
\$ 9.75 per person

STARTER MENU #2

Vegetable Platter and Dip
Asparagus wrapped in Smoked Salmon
Beef Tenderloin
Mini Cajun Crab Cakes with Honey Mustard Creole Sauce
\$ 14.95 per person

STARTER MENU #3

Vegetable Platter and Dip
Thai Beef in Cucumber Flowers
Medallions of Fresh Atlantic Salmon with Tarragon Dill Sauce
\$ 7.60 per person

STARTER MENU #4 (Cold only)

Vegetable Platter and Dip
Confetti Shrimp
Melon Prosciutto
\$ 9.45 per person

STARTER MENU #5 (Cold only)

Vegetable Platter and Dip
Mini Pitas Stuffed with Shrimp and Fine Herbs~ Smoked Turkey and fresh Mango
Roquefort Grapes
\$7.10 per person



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THE COCKTAIL HOUR

(12 canapés per person, minimum of 20 persons)

MENU #1

Cold hors d'oeuvre

Vegetable Platter and Dip

Assorted Fresh Sushi

Mini Pitas with Shrimp and Fine Herbs

Asparagus wrapped in Prosciutto or Melon Prosciutto

Roquefort Grapes

Cranberry Brie Tartlets

Hot hors d'oeuvre

Gourmet Bruschetta

Medallions of Fresh Atlantic Salmon with Tarragon Dill Sauce

Fresh Vegetable Phyllo Packets

Bourbon Meatballs

Mushroom Herb Rolls

Thai Chicken Brochettes

\$ 28.95 per person

MENU #2

Cold hors d'oeuvre

Vegetable Platter and Dip

Sundried Tomato and Pesto Tourte

Assorted Cocktail Wraps

Confetti Shrimp

Pissaladières

Mini Pitas filled with Smoked Turkey and Mango Salsa

Hot hors d'oeuvre

Beef Tenderloin

Medallions of Fresh Atlantic Salmon with Tarragon Dill Sauce

Fresh Vegetable Phyllo Triangles

Thai Chicken Brochettes with Peanut Saté Sauce

Marinated Pork and Mango Skewers

Wontons filled with Brie and Bacon dipped in Mango Chutney

\$35.95 per person



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THE COCKTAIL HOUR (continued)

MENU #3

Cold hors d'oeuvre

Vegetable Platter and Dip

Smoked Salmon and Pesto Tourte

Stuffed Mini Pitas with Egg and Fine Herbs

Confetti Shrimp

Sunkissed Apricots

Melon Prosciutto

Hot hors d'oeuvre

Thai Chicken Brochettes with Peanut Saté Sauce

Wontons filled with Brie and Bacon dipped in Mango Chutney

Authentic Chinese Egg Rolls served with House Made Apricot Sauce

Goat Cheese and Pesto Phyllo Triangles

Medallions of Fresh Atlantic Salmon with Tarragon Dill Sauce

Mini Cajun Crab Cakes with Honey Mustard Creole Sauce

\$30.95 per person



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PARTY COCKTAIL

(8 canapés per person, minimum of 20 persons)

MENU #1

Cold hors d'oeuvre

**Vegetable Platter and Dip
Mini Pitas with Chicken and Tarragon
Cranberry Brie Tartlets
Confetti Shrimp**

Hot hors d'oeuvre

**Beef Tenderloin
Mushroom Herb Rolls
Pecan Chicken Phyllo Triangles
Medallions of Fresh Atlantic Salmon**

\$25.95 per person

MENU #2

Cold hors d'oeuvre

**Vegetable Platter and Dip
Crab and Mango Sushi
Assorted Cocktail Wraps
Asparagus wrapped in Smoked Salmon**

Hot hors d'oeuvre

**Thai Chicken Brochettes with Peanut Saté Sauce
Vegetable Phyllo Triangles
Gourmet Bruschetta
German Sausage Rolls served with Peach and Red Pepper Compote**

\$19.95 per person