



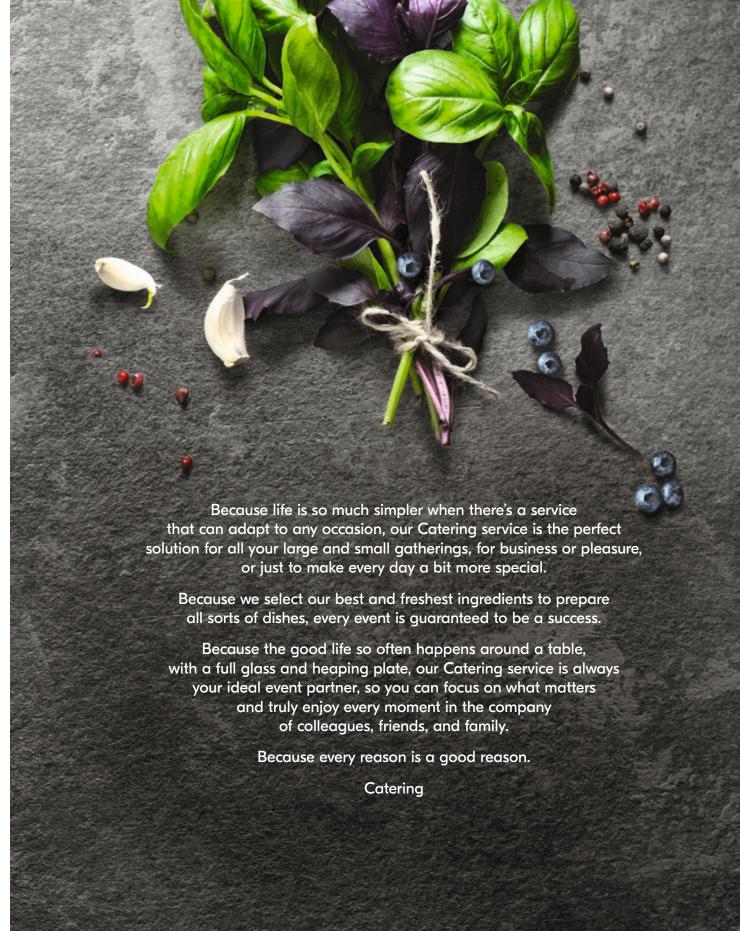
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102 | ASSORTED MUFFINS
 A selection of mini muffins served with fruit to start the day off right.
 10 to 12 people



104 | TENDER POUND CAKE

An assortment of delicious pound cakes:
banana, carrot pineapple, lemon poppy seed,
and of course the classic marble chocolate,
served with fresh strawberries. A real treat!

10 to 12 people



103 | MINI-PASTRIES WITH FRUIT

A truly tempting breakfast of fresh fruit alongside mini-pastries: mini-croissants, mini-chocolatines, and mini-raisin rolls.

10 to 12 people



105 | BAGELS AND SMOKED SALMON
Signature of a high-end brunch: fresh bagels with smoked salmon, cream cheese, capers, red onions, lemon and lettuce.
6 to 8 people





#### 151 | FRUIT EXPLOSION

An abundance of honeydew melon, cantaloupe, red and green grapes, strawberries, raspberries, and oranges.

10 to 12 people



#### 153 | TUTTI-FRUTTI

A full platter of tangy, refreshing fruit: watermelon, oranges, pineapple, blackberries, and raspberries.

10 to 12 people



#### 152 | FRUIT AND CHOCOLATE DIP

A sure-fire hit: a chocolate dip with a platter overflowing with the goodness of blueberries, clementines, red and green grapes, cantaloupe, honeydew melon, pineapple, and strawberries.

10 to 12 people



#### 154 | FRUIT SALAD

So welcome in the morning, or at any other time, our salad of perfectly ripened fruit is as delicious as it is colourful!









#### 201 | CHEF'S SALAD

A satisfyingly crunchy salad of red pepper, cucumber, tomatoes, carrots, and red onion, served with vinaigrette.

6 to 8 people



# 203 | ARUGULA, NUT, AND STRAWBERRY SALAD

In this perfect blend of sweet and salty, tangy arugula is topped with strawberries, chopped pecans, parmesan shavings, and vinaigrette.

6 to 8 people



#### 205 | TUSCAN SALAD

A salad that tastes like Italian sunshine, full of fresh vegetables: cherry tomatoes, mini cucumbers, red peppers, artichokes, and red onion, and vinaigrette.

6 to 8 people



#### 202 | CAESAR SALAD

Everyone loves this classic, delicious salad of crispy romaine lettuce, parmesan, and bacon, drizzled with tangy, creamy Caesar dressing.

6 to 8 people



# 204 | GREEN SALAD WITH FRUIT AND NUTS

A fresh, delicious green salad topped with mandarin segments, nuts, and dried fruit, served with vinaigrette.





#### 207 | MARKET FINDS

Growers' best market-fresh produce: mini cucumbers, red and yellow peppers, tomatoes and Nantes carrots, with a delicious roasted beet hummus.

10 to 12 people



#### **209** | PICNIC SALADS

Classic childhood salads for every age and every buffet: carrot salad, potato salad, creamy coleslaw, and macaroni.

6 to 8 people



#### 211 | SINGLE PICNIC SALADS

Your choice in 2.5 kg formats of potato, creamy coleslaw, or macaroni salad.

10 to 12 people



#### 208 | VITAMIN BOMB

The classic vegetable platter: baby carrots, cucumbers, cherry tomatoes, broccoli, cauliflower, peppers, and celery with a savoury dip.

10 to 12 people



#### 210 | SPECIALTY SALADS

Forkfuls of sunshine with pesto penne, citrus and cranberry couscous, Greek salad, carrots and celeriac.

6 to 8 people



#### 212 | SINGLE SPECIALTY SALADS

You can choose salads for your event in 1 kg formats: penne salad with pesto; citrus and cranberry couscous; Greek salad; carrots and celeriac; Bombay orzo; or shell pasta with bacon, quinoa, and mung beans.

6 to 8 people





#### 301 | PEARL OF THE SEA

Seafood favourites gathered together on one platter: shrimp ring with cocktail sauce, surimi, and smoked salmon nuggets.

6 to 8 people



#### **303** | OCEAN TREASURES

A bounty of flavours to explore: salmon gravlax with dill, smoked salmon, salmon tartare, maple-smoked salmon nuggets and Nordic shrimp.

6 to 8 people



#### 302 | SHRIMP, SURIMI, AND DIP PLATTER

Three tastes of the sea on one platter: crab-flavoured surimi, shrimp, and lobster dip.

6 to 8 people



#### **304** | SEAFOOD SALADS

A quartet of marine delights: smoked salmon salad, spicy imitation crab salad, orzo, shrimp and feta salad, and pollock and Nordic shrimp salad.





#### 401 | THE MULTI-BREAD

Three sandwich varieties, three different breads: chicken, brie, garden pesto, and arugula on naan bread; Old-fashioned ham, Swiss cheese and arugula on tasty multigrain; and baguette filled with pork roast, provolone cheese, and arugula.

#### 6 to 8 people



#### **403** | SOFT SANDWICHES

12

These always popular, soft "tea" sandwiches are made with egg, chicken, and ham spreads on white bread or half white/whole wheat.

6 to 8 people or 10 to 12 people



#### **402** | WRAPS AND CRUDITÉS

With sides of fresh-cut veg and hummus, our wraps are decadent and original: Cajun chicken with onion confit; smoked salmon with capers; chicken-cranberry spread; tuna and green apple; tofu and red pepper spread.

#### 6 to 8 people



#### **404** | STUFFED ROLLS

Big taste comes in small packages with these dinner rolls stuffed with egg, chicken, and ham fillings. An all-around party favourite!

6 to 8 people or 10 to 12 people



#### 405 | MINI-CROISSANTS

Only the best ingredients for these buttery little sandwiches: smoked ham, Swiss cheese, and baby spinach; Turkey with sundried tomatoes, brie and arugula; chicken-cranberry spread.

6 to 8 people or 10 to 12 people



#### 407 | MINI-PITAS

Delicious mini-pitas with their pockets stuffed with our delicious spreads: chicken and cranberry; tuna and green apple; chicken and sun-dried tomatoes.

6 to 8 people or 10 to 12 people



#### 409 | THE DAGWOOD FEAST

A 14-inch sandwich, prepared in-store, containing I pound of deli meats composed of ham, mock chicken and salami with mozzarella and cheddar cheese, garnished with tomatoes and lettuce, served in small bites.

6 to 8 people



#### 406 | WRAP BITES

Six original flavours: smoked ham; Cajun chicken and onion confit; chicken spread and cranberries; tofu spread and red pepper; Caesar chicken; roast beef and arugula.

10 to 12 people

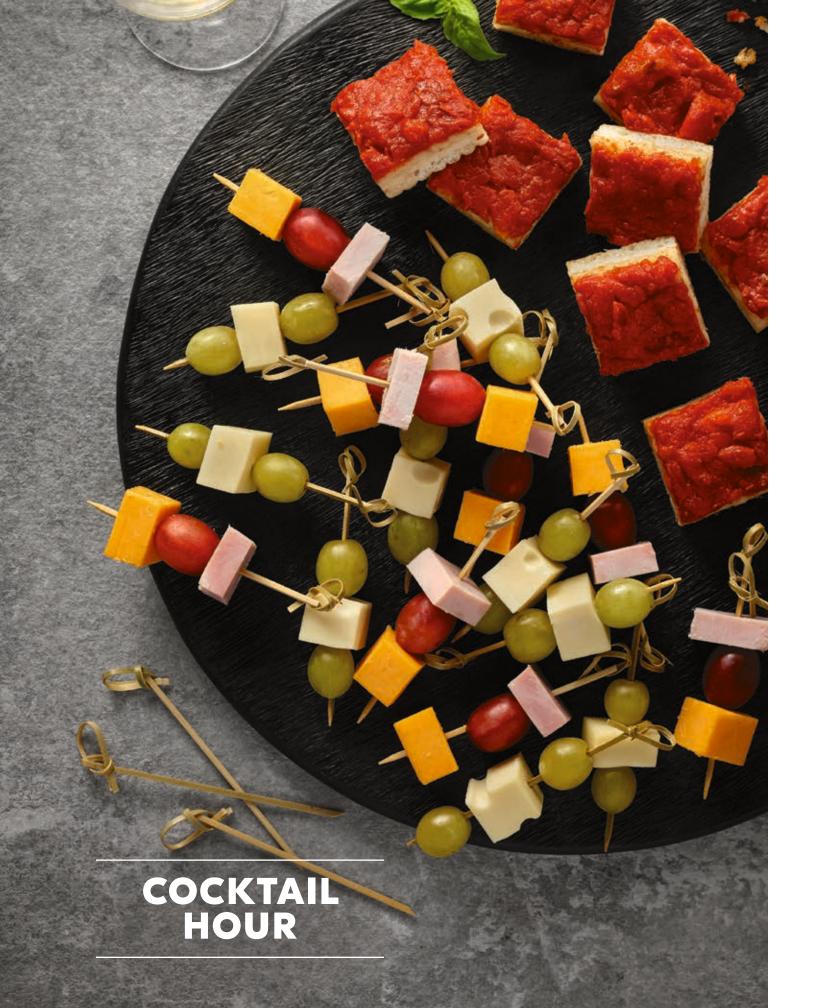


#### **408** | EVERYONE'S FAVOURITE

Everything we love: tomato pizza, soft sandwiches, cheese cubes, raw veggies and hummus.









#### 501 | MINI-SKEWERS DUO

Our colorful mini-skewered bites feature cherry tomatoes with Camembert, and Lyon rosette with stuffed olives.

6 to 8 people



#### 503 | POMODORO PIZZA

This indispensable, soft, and succulent tomato pizza is served in individual portions with olives on the side for guaranteed success!

10 to 12 people



#### **505** | NACHO-STYLE PLATTER

One that's sure to please people of all ages: a ring of crunchy corn chips served with nacho dip.

6 to 8 people



#### **502** | MINI-SKEWERS GRAPES AND CIE

A duo of yummy bites: Swiss cheese and green grapes; cheddar, red grapes, and cubes of white ham.

6 to 8 people



#### **504** | DEVILLED EGGS

What would be a buffet without its devilled eggs! Just the way we like them; with Dijon mustard, fresh parsley, and chives. All of it placed on a bed of lettuce and sprinkled with paprika.

10 to 12 people



#### **506** | SALMON BITES

An original platter with an exotic touch: sliced English cucumber topped with smoked salmon nuggets, spicy mayonnaise, and masago (roe).





#### 601 | PÂTÉS AND DELI MEATS

A taste of Europe! An assortment of pâtés, hot Calabrese salami, Genoa salami, and crackers that go perfectly with our delicious condiment of caramelized onions.

10 to 12 people



#### 605 | ITALIAN DELI

Delizioso! A mix of spicy capicollo, mortadella, prosciutto, Calabrese sausage, and mini-gherkins.

10 to 12 people



#### 602 | MUST-HAVES

All laid out on the same platter: salami, mild capicollo, turkey breast, and Black Forest ham.

10 to 12 people



#### **606** | CLASSIC CHARCUTERIES

A platter you won't be able to resist!
Featuring Caprice des Dieux and classic
Oka cheeses, smoked turkey breast, and
Black Forest ham. Served with spicy jalapeños
stuffed with feta, kalamata olives, and pretzels



#### 701 | LITTLE CHEESE CUBES

This platter is sure to please everyone with its selection of mild and sharp cheddar, Gouda, and mozzarella, all beautifully complemented by fresh grapes.

10 to 12 people or 20 to 25 people



#### **702** | LOCAL CHEESES

An assortment of local favorite cheeses: Boursin Garlic & Fine Herbs, L'extra Camembert, Bergeron Classique, and St-Paulin, served with grapes, almonds, and pecans.

6 to 8 people



Don't forget your baguette!

Come in store to choose from a large selection of freshly baked breads, including organic options.



10 to 12 people of freshly baked breads, including organic options.





801 | TOURTIÈRE

The classic meat pie that we never get tired of.

4 people



802 | CHICKEN POT PIE

A savoury chicken pot pie for all occasions.

4 people



**IMPORTANT** ONLY LASAGNA CONTAINERS ARE OVEN SAFF



#### 809 | MEAT LASAGNA

Three full layers of fresh pasta with classic meat sauce and mozzarella cheese.

4 to 6 people

#### 810 | 3-CHEESE LASAGNA

Layers of fresh pasta, rosé sauce made with real 35% cream, parmesan, butter, mozzarella cheese and a ricotta cheese and spinach stuffing.

4 to 6 people





#### **HEAT AND SERVE MEALS TRIO**

#### 4 meals to choose from:

- 12 Maple-chipotle salmon fillet with basmati rice and vegetables
- 13 General Tao Chicken with basmati rice, and Asian vegetable mix
- 14 Polpette (meatballs) with orzo and vegetables

#### Participating stores only



#### **LUNCH BOX**

## 5 varieties of lunch boxes:

- 21 Cajun Chicken Wrap
- 22 Ceasar Chicken Wrap
- 23 Chicken Spread Sandwich
- 24 Ham Spread Sandwich
- 25 Egg Spread Sandwich

All served with vegetables, mild cheddar, a side salad, and a beverage.





**Participating** stores only

**OCEAN** 

The tuna used in the poke bowl is an Ocean Wise

recommended seafood.



## **POKE BOWL**

#### 4 varieties to choose from:

- 51 Shrimp
- 52 Salmon
- 53 Tuna
- 54 Vegetarian

Pictures are for illustration purposes only. The poke bowl ingredients may vary from store to store.



#### **6I** ASSORTED SUSHI

Business lunch, Japanese-style, with 12 sushi pieces including the chef's choice of 8 futomaki and 4 nigiri.

Photos for illustrative purposes only. Platter composition may vary by store.





#### 901 | FRUIT AND SWEET BITES

Fruit and sweet little bites served together—what a perfect idea. Bite-sized brownies, macaroons, and maple fudge go beautifully with blueberries and strawberries.

8 to 10 people



## 903 | PROFITEROLES AND CHOCOLATE ECLAIRS

Mini-pastries, big hit! 13 mini-éclairs filled with 35% cream and 7 assorted cream puffs in various flavours.

10 to 12 people



#### 902 | BROWNIE QUARTET

Decadent chocolate in brownie form: Tiger (marbled brownie), coconut-chocolate, Deep Dutch, and Triple Chocolate.

20 to 25 people



#### 904 | MINI-MOUSSES AND PROFITEROLES

A tray that will surely seduce you! Profiteroles and mini-mousses that will satisfy even the most greedy!

6 to 8 people



#### 905 | LE RÊVE CAKE

Flavours blend beautifully in this vanilla cake topped with homestyle raspberry jam and Chantilly cream swirled with spirals of white chocolate.

10 to 12 people



#### 908 | DESSERT SANDWICHES

The famous triangle sandwiches, dessert style: Carrot cake, Red Velvet, and Chocolate Vanilla!

10 to 12 people



#### 909 | COOKIES AND DONUTS

An assortment of cookies and filled mini doughnuts, served with grapes. Perfect for dessert or teatime!

14 to 16 people



#### 910 | PUFF PASTRIES

An assortment of Pastéis de Nata and mini strudels, served with grapes and strawberries. Perfect for teatime!

14 to 16 people



20 21



# THE FINAL TOUCH

As the saying goes, "the devil's in the details", so we've put together a handy checklist to help guarantee no detail is overlooked and your event's a big success! And be creative! Sometimes just a few little extra snacks can be the big difference that makes every single one of your guests happy!

## **CHECKLIST**

CHEERS!	THE ESSENTIALS!
The classics:  O Water, sparkling water O Soft drinks O Coffee box O Teas, herbal teas O Wine, beer O Fruit juice  New beverage trends:	<ul> <li>Plates/dishes</li> <li>Cutlery</li> <li>Serving utensils</li> <li>Tablecloths</li> <li>Table napkins</li> <li>Wine and beverage glasses</li> <li>Bags of ice</li> <li>Toothpicks</li> </ul>
O Kombucha	SET THE MOOD!

O Balloons

CandlesFlowers

#### **BON APPÉTIT!**

O Loop smoothies

O Non-alcoholic beverages

Bite-size snacks
Chips
Pretzels
Nuts, peanuts
Crackers
Sides and condiments (pickles, olives)
Jams and jellies for cheese
French baguette



# TO ORDER YOUR BUFFET

Stop by the ready-to-eat counter or order at traiteur.marchestradition.com/en or traiteur.bonichoix.com/en.





