

EVENING MENU

REDESIGNED CULINARY EXPERIENCE

Presented as part of
the COVID-19 Tourism Industry Health
and Safety Plan –
Business Tourism Sector



Palais
des congrès
de Montréal


Capital
TRAITEUR CATERING



HAPPY TO WELCOME YOU **BACK!**

We proudly present a selection of menus specially concocted for your return. The situation these last many months has brought its share of changes, and we have used this time spent while waiting to welcome you back to rethink and imagine a menu offering particularly suited to our new collective reality.

At Capital Traiteur, we hope you to find everything you need to enhance your visit, whether with a friendly coffee break, gourmet boxes or mouth-watering meals. I am particularly excited to present our new Express Lunch! Although we are already proud of our cuisine, we have taken the opportunity to further tighten our quality assurance and food safety standards by continuing to use the best available resources. We are committed to continuing our rigorous work with our local suppliers and all team members, all of whom are key components of our operations. The trust you have in us deserves the best.

A kitchen is not made to be quiet. It has to live to and resonate with the sound of our guests' voices. We cannot wait to see you and redo what once seemed natural: eat together.

From the entire team and myself, **welcome back to the Palais!**

Simon Devost-Dulude

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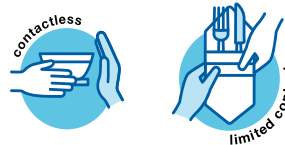
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Because we are an AIPC Gold Quality Standards centre, we enjoy the highest quality certification the industry has to offer. We therefore make it a point of honour to provide our users with safe, top quality event spaces and a level of customer service that exceeds expectations. **Find out more about PROGRESS, our Palais Reopening Operating Guide to Running Events with Safety Standards.**

Look for our **CONTACTLESS** and **LIMITED CONTACT** signs to help you choose.



Accreditations



Aliments du Québec au menu is a recognition program intended for restaurants and institutions that promote Québec products on their menu.



Fourchette Bleue encourages discovering succulent seafood products and adopting eating habits that facilitate more responsible consumption. By introducing consumers to these new products, Fourchette Bleue aspires to help restore the biodiversity of the St. Lawrence River.



Ocean Wise Seafood is an ocean protection program created to educate consumers and industries on issues related to fisheries and aquaculture. The objective is to help society make sustainable choices fish and seafood choices.



DINNERS

GF Gluten Free

FB Fourchette Bleue

OW Ocean Wise

PLATED

QUÉBEC INSPIRED MENU



Table service

Includes a cold appetizer, a hot main course and a dessert, with bread roll and coffee, tea

The first and only convention centre to offer Aliments du Québec recognized dishes on the menu, we are proud to deliver an experience that shines through Québec's food culture. Combining simple local products and refined flavours, these dishes created by Simon Devost-Dulude allow you to discover our culinary diversity.

Choice of appetizer (1):

- Nordic shrimp roll FB OW
Roasted beet salad, creamy goat cheese, lamb's lettuce and camelina oil
- Roasted beet salad GF
Creamy goat cheese, lamb's lettuce and camelina oil
- Wild boar tataki GF
Blueberry vinaigrette, parmesan shavings, crunchy vegetable chiffonade

Choice of main course (1):

- Nagano pork tenderloin medallions with Oka cheese, honey and Rouge Gorge vermouth demi-glace \$68
White vegetable mousseline, julienne of carrots and roasted red onion
- Truite des Bobines, Gaspésie herb cream \$70
Hulless oats pilaf, maple carrot and squash mousseline
- Game stuffed quail, Monna & Filles blackcurrant liquor sauce \$72
Île d'Orléans potato purée with black garlic, asparagus and small onions

Choice of dessert (1):

- Local apple confit with sweet clover essence
Ice cider caramelized apple coulis, squash cake and boreal Chantilly

IN ADDITION

Add a hot appetizer to your meal

- Hulless oats, crab and sea lettuce arancini FB +\$9
- Montreal roll:
Smoked meat, white vegetable mousseline, sweet onions and 3 origins reduction +\$9



DINNERS

GF Gluten Free

OW Ocean Wise

PLATED

Table service



Includes a cold appetizer, a hot main course and a dessert, with bread roll and coffee, tea

Choice of appetizer (1):

- Savoury Riopelle de l'Isle and fine herb cheesecake GF
Roasted bell pepper coulis, marinated vegetable salpicon, microgreens
- Ratatouille and white bean mousseline tartlet
Micro arugula, squash vinaigrette, roasted pumpkin seeds
- Rabbit and apple rillettes
Beet purée, apple mousse, crumbled blue cheese and maple crouton
- Layered beet and maple smoked salmon GF
Apple, fennel and lemon confit salad, pea tendrils

Choice of main course (1):

- Chicken breast stuffed with fine herbs and sundried tomatoes \$63
Dauphine potatoes and bell pepper purée
- Fennel and citrus roasted cod OW 67 \$
Bulgur and wild rice medley with artichokes and peas, French green beans and red onion
- 5-spices and candied orange duck leg 71 \$
Braised cabbage, savory leek French toast, carrot
- Pork confit (cheek and osso bucco) 73 \$
Sweet potato mousseline with green onions, stewed lentils and asparagus
- Veal roast, Spanish sauce 76 \$
Cheese curd mashed potatoes, mushrooms, roasted cherry tomatoes, kale and root vegetables
- Flank steak, port wine sauce 79 \$
Cipollini confit, sweet onion mousseline, potato gratin, julienne carrots and arugula

Choice of dessert (1):

- White chocolate and lemon crèmeux
Sweet fern lemon jelly, graham crumble, blackberries and confied lemon peel
- Malted chocolate and Morello cherry
Malted chocolate crèmeux infused with balsam poppler, chocolat cake, Morello cherry compote, smoked almond nougatine
- Vanilla pavlova
Seabuckthorn garnish, compote of Quebec berries, coulis and light cream
- Apple and local spiced rum
Apple cake moistened with a Quebec brown rum syrup, candied squash, sweet clover Chantilly, caramel sauce



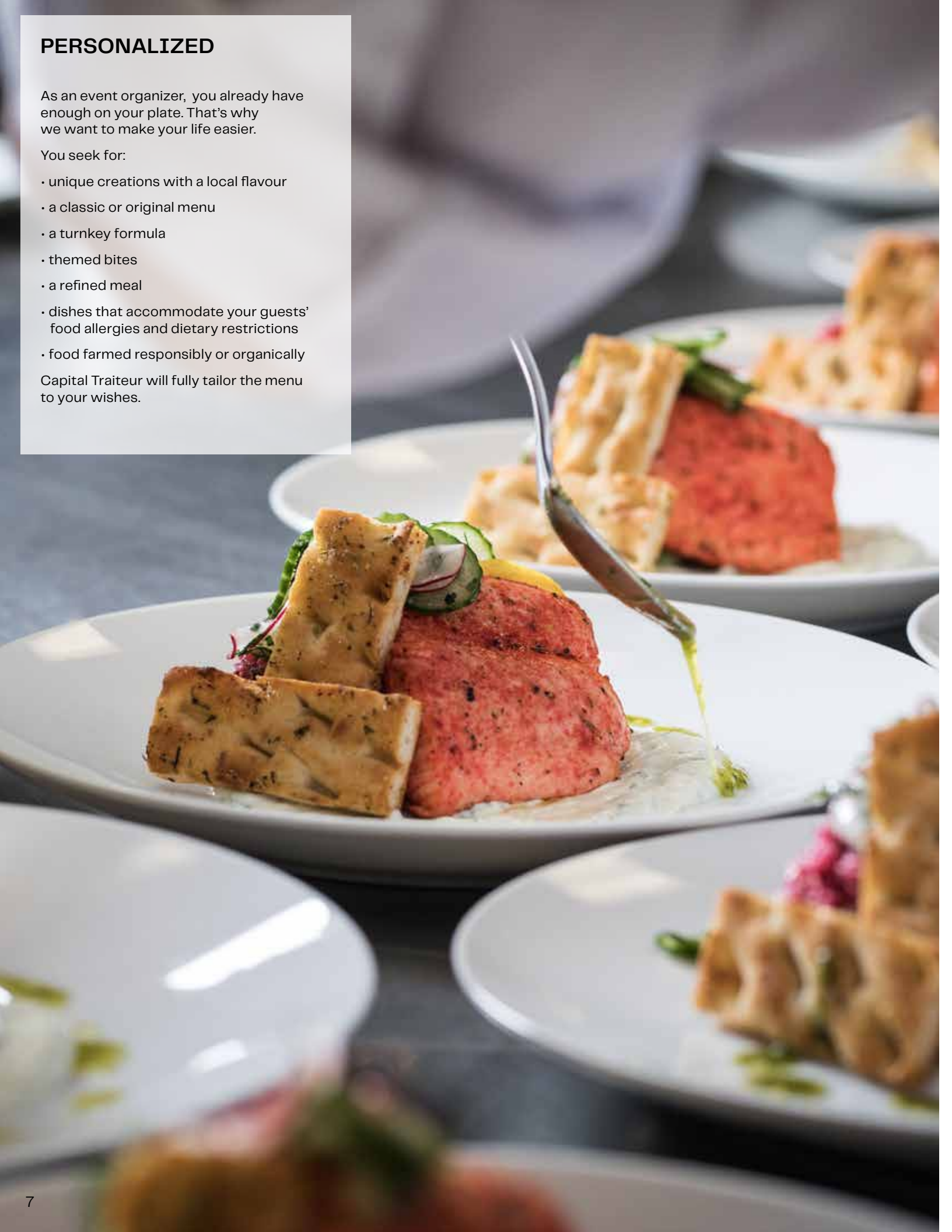
PERSONALIZED

As an event organizer, you already have enough on your plate. That's why we want to make your life easier.

You seek for:

- unique creations with a local flavour
- a classic or original menu
- a turnkey formula
- themed bites
- a refined meal
- dishes that accommodate your guests' food allergies and dietary restrictions
- food farmed responsibly or organically

Capital Traiteur will fully tailor the menu to your wishes.



RECEPTION

STATIONS OR TABLE SERVICE



GF Gluten Free

VG Vegan

Dishes assembled in the kitchen, for those who prefer to avoid self-service trays.

This type of service is allowed only on the recommendation of the Department of Public Health. Ask your representative for details.

COMBO PLATES

(minimum order of 12 per option)

- Hors-d'œuvres \$12
Includes 3 cold bites, Chef's selection
- Hors-d'œuvres deluxe \$15
Includes 3 cold deluxe bites, Chef's selection
- Cheeses **GF** \$10
Includes 2 oz of Québec cheeses and dried fruits, Chef's selection
- La Québécoise \$13
Bleu fumé de St-Benoit savory cheesecake, honey marinated mushrooms **GF**
Apple and celery salad with Alfred le Fermier shavings **GF**
Hot-smoked Lac Brome duck breast, endive and dried fruit cream **GF**

INDIVIDUAL BOWLS AND VERRINES

- Niçoise bowl \$20
Albacore tuna loin tataki, brown rice, green beans, tomatoes, cucumber, hard boiled egg, green onions, maple croutons, soy-maple-mustard vinaigrette (minimum 20)
- Power bowl \$19
Spelt, diced beets, crumbled goat cheese, minced kale, dried cranberries, tempeh, citrus-yellow beet vinaigrette (minimum 20)
- Verrine of raw vegetables **GF VG** \$7
Beet hummus (minimum 12)
- Verrine roasted eggplant hummus **GF VG** \$42/dz
Carrot salad and herb radishes (minimum 12)
- Verrine cubed gravlax **GF** \$45/dz
On avocado cream with cucumber and beet salad (minimum 12)



RECEPTION



HORS-D'OEUVRES

Served by our staff

This type of service is allowed only on the recommendation of the Department of Public Health. Ask your representative for details

HOT

(minimum 3 dozen for each variety)

Category quartier des spectacles

- Mac and cheddar cheese fritter \$41/dz
- Chicken pastilla \$41/dz
Mustard, fine herb and chick pea dip
- Corn, peas and onion pakora GF VG \$41/dz
Lime and fresh mint sauce
- Crab and cream cheese fried wonton \$41/dz

Category quartier du musée

- Caramelized onion and Oka cheese tartlet \$44/dz
- Squash and kale turnover VG \$44/dz
- Mini Jamaican beef patty \$44/dz
- Reuben bite \$44/dz
Russian dressing

Category quartier international

- Thai crab cake \$47/dz
Cilantro-ginger-lime mayonnaise
- Bacon and cheese date \$47/dz
- Small Jerk chicken brochette \$47/dz
Pineapple sauce
- Seafood fritter \$47/dz
Sriracha dip
- Maple, apple, bacon and cheddar brioche bite \$47/dz

Category quartier latin

- Skewer of shrimp and chorizo à la plancha \$57/dz
- Tempura-style salmon marinated in miso and maple \$57/dz
Ponzu sauce
- Lobster and foie gras arancini \$57/dz
- Sweet spiced Québec lamb \$57/dz
Dried fruit and root vegetables

Pub-style bites

- Greek spinach pie (spanakopita) 33\$/dz
- Chicken wing, ribs-style sauce 35 \$/dz
- Cod nugget with tartar sauce 35 \$/dz
- Deep-fried cheese ravioli, spicy tomato sauce 36 \$/dz
- Jalapeño popper 38 \$/dz
- Mini chicken empanada, salsa roja 38 \$/dz
- Small chicken quesadilla cone 39 \$/dz
- Mini grilled cheese : cheddar-chorizo or brie-grape \$42 \$/dz
- Breaded artichoke and goat cheese \$48 \$/dz

COLD

(minimum 3 dozen for each variety)

Category quartier des spectacles

- White bean hummus cup VG \$41/dz
Kale, lemon confit and sundried tomatos
- Mediterranean pita \$41/dz
Dill, radish and creamy feta
- Chorizo and roasted pineapple kebab \$41/dz
- Cucumber, parsnip mousseline and curried tofu GF VG \$41/dz

Category quartier du musée

- Polenta cup \$44/dz
Pesto green vegetable mousse
- Venison, morello cherry and whisky mousse puffs .. \$44/dz
- Gravlax concassé \$44/dz
Creamed goat cheese on endive leaf
- Spoonful of edamame mousseline GF VG \$44/dz
Maple wakame salad

Category quartier international

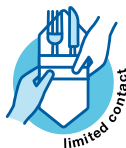
- Spoonful of beets GF \$47/dz
Goat cheese and citrus
- Prosciutto, bocconcini and melon skewer \$47/dz
- Duck rillettes \$47/dz
Smoked duck and ground cherry
- Smoked gouda brochette \$47/dz
Cherry tomato and marinated quail egg

Category quartier latin

- Lobster bite \$57/dz
Blini and two-tomato bruschetta
- Watermelon brochette \$57/dz
Doré-Mi cheese with fresh mint
- Deer tataki, blueberry and fennel salad \$57/dz
- Spoonful of sweet potato \$57/dz
Crab, citrus and ginger salad

RECEPTION

COCKTAIL DÎNATOIRE STATIONS



Service–staff–assisted

This type of service is allowed only on the recommendation of the Department of Public Health. Ask your representative for details

Price starting at \$80/person

Ask your representative for details.

CHOOSE THREE (3) THEMED STATIONS AMONGST THE FOLLOWING

(Minimum 100 guests)

Of the Sea (cold)

- Prepared at the station: Salmon tartare
- Smoked trout, seafood rilletes, smoked mackerel
- Gravlax croutons with green pea mousse and pickled onions
- Mini Nordic shrimp rolls
- Fresh fennel and green bean salad

Of the Sea (hot)

- Prepared at the station: Mussels marinières
- Fish & kettle chips, lemon and tartar sauce
- Mini crab cakes with lemon remoulade sauce
- Coquilles St.Jacques style cupola
- Clam chowder

Deli

- Prepared at the station: Montreal smoked meat sandwich
- Poutine
- Mini corn dog
- Homemade mac n 'cheese
- Coleslaw

Mexican

- Prepared at the station: Beef enchilada casserole
- Pulled pork or fish tacos, Mexican–style coleslaw
- Mini chicken quesadilla cones
- Nachos, salsa and queso sauce
- Corn and black bean salad

Italian

- Prepared at the station: Pasta (choose 2)
 - Four cheese ravioli, basil pesto and julienned sundried tomatoes
 - Margherita with chorizo and grilled peppers, rosée sauce
 - Pennine primavera, tomato sauce with herbs and sautéed vegetables GF VG
- Focaccia pizza with grilled vegetables
- Agnolotti fritti, spicy tomato sauce
- Pork and beef polpette in Neapolitan pesto sauce
- Caprese skewer

Asian

- Prepared at the station: Mango and mint spring rolls, with Chinese cabbage, rice noodles, carrot and coriander
- Ramen bar, noodles with
 - Choice of 2 broths: miso–vegetables or miso–chicken
 - Choice of 2 garnish options: chicken–kimchi–hard-boiled egg–green onions or tofu–spinach–sesame oil–green onions
- Imperial rolls, homemade sweet chilli sauce
- BBQ pork bao
- Sprouted bean, carrot, wakame and edamame salad

Mediterranean (vegetarian)

- Prepared at the station: Sautéed chickpeas, artichokes, peppers and sumac and pomegranate molasses vinaigrette
- Tomato, eggplant and cauliflower tabouleh
- Roasted pita and sesame straws, hummus and tzatziki
- Stuffed vine leaves, crunchy vegetables
- Marinated feta, olives and nuts

RECEPTION



THEMED GOURMET COUNTERS

Service-staff-assisted

Dishes assembled in the kitchen, eliminating self-service trays and respecting physical distancing.

This type of service is allowed only on the recommendation of the Department of Public Health. Ask your representative for details

SEASONAL SWEET TABLES

(minimum 100 guests)

Spring \$18

Sucre à la crème
Maple marshmallows and meringues
Honeycomb toffee
Maple tartlets
Pouding chômeur
With maple milkshake +\$5

Summer \$18

Fresh strawberries with Chantilly, cream and powdered sugar
Chocolate-dipped strawberries
Strawberry cheesecake bites
Strawberry marshmallows and macarons
With strawberry milkshake +\$5

Fall \$18

Apple-pumpkin-salted caramel choux à la crème
Apple-candied squash-oats crumble verrines
Candy apples
Apple-cranberry tartlets
Tatin-style tartlets
With apple-caramel milkshake +\$5

Winter \$18

Rocky Road brownie bites
Marshmallows and homemade fudge
Chocolate lollipops
Chocolate ganache tartlets
With chocolate milkshake +\$5

EXPERIENCES À LA MONTRÉAL

(Subject to availability)

Schwartz Smoked Meat \$24

The world famous original smoked meat. With over 90 years of tradition, Schwartz is a not-to-be missed Montréal institution

1/4 lb of smoked meat (half sandwich) on rye bread; mustard and pickles

Includes 1 attendant-carver per 250 guests
(minimum 100 guests)

St-Viateur Bagel \$20


St-Viateur Bagel has been making its famous bagels for over 60 years and is proud to be the longest running bagel shop in Montréal

Classic sesame bagel : smoked salmon, cream cheese, capers, marinated red onions, fresh lemon

Requires an attendant: \$58/hour, minimum 3 hours.
(minimum 120 guests)

Mr. Puffs \$16

Mr. Puffs is a Montréal-based company, the first of its kind in North America to serve loukoumades (traditional Greek donut holes) hot and fresh

Three (3) fried sweet Puffs, served with a choice of topping: chocolate-hazelnut, caramel, cinnamon sugar , honey-cinnamon

Requires an attendant: \$58/hour, minimum 3 hours.
(minimum 130 guests)

Sucrierie de la Montagne \$10

La sucrierie de la Montagne is a traditional sugar shack located in the midst of a 120-acres forest, open year-round and designated as a Québec Heritage Site and Signature Product.

Maple taffy service with entertainment: Québec traditional music and musical spoon sessions for your guests
(minimum 100 guests)

RECEPTION



GOURMET COUNTERS À LA CARTE

Service–staff–assisted

This type of service is allowed only on the recommendation of the Department of Public Health. Ask your representative for details

Salmon \$20
Smoked salmon and gravlax, fresh lemon, olive oil, capers, marinated red onions, rye bread and dill whipped cream cheese (minimum 25 portions)

Oriental–style noodles \$18
Served in Asian food boxes with sautéed vegetables and choice of chicken, Nordic shrimps or tofu (minimum 45 portions)

Pizza–focaccia \$160
Pizza built on a homemade olive oil focaccia dough, topped with tomato sauce, pepperoni and mozzarella cheese (48 pieces)

Octoberfest \$16
European–style smoked sausages, brioche bread, sauerkraut, classic mustard and hot mustard (minimum 20 portions)

Poutines \$12
The Classic : cheese curds, classic sauce on golden fries or spicy potato wedges
La Québécoise : cheese curds, venison, mushrooms, peppery beer sauce on golden fries +\$5
Flavors of India : cheese curds, “garam masala” style sauce on golden fries +\$3

Sushis \$275
Selection of maki rolls with pickled ginger, wasabi and soy sauce (assortment of 80 pieces – 4 varieties)

Greek–style chicken \$290
Marinated and grilled small chicken brochettes : Greek pita bread and tzatziki sauce (60 units)

Beef sliders \$72/dz
Served with Oka cheese, pickle and BBQ dijonnaise (minimum 3 dozen)

Bavarian–style mini bretzels \$59/dz
Served with honey–mustard sauce, maple–smoked mustard sauce (minimum 5 dozen)

Cobb salad bar \$18
Create your own bowl according to your taste : romaine lettuce, kale, hard boiled eggs, crumbled bacon, chick peas, cherry tomatoes, cucumber, celery, crumbled blue cheese, parmesan shavings, red onions, ranch dressing or maple–mustard vinaigrette (minimum 20 portions)

Candy bar
Includes set–up and all presentation vessels such as bowls, vases and service utensils, along with 2oz compostable cups
Price on demand

Popcorn machine \$800
Popcorn for 500 guests
Includes carnival–style popcorn machine, paper bags and an operator for a block of 3 consecutive hours. Extra hours billed separately.

CARVING STATIONS

These stations require an attendant*

Roastbeef tenderloin with steak spice, thyme and horseradish \$450
Bread rolls, hot mustard and horseradish (yields 20 portions)

Turkey breast marinated in beer and juniper berries \$18
Bread rolls, Dijon rosemary sauce and cranberry beet chutney (minimum 20 portions)

Smoked shoulder ham \$18
Bread rolls, sweet and hot mustard, maple syrup and horseradish (minimum 20 portions)

Rosemary and citrus roasted leg of lamb \$21
Herb focaccia and preserved lemon sauce (minimum 20 portions)

**Price per person, unless otherwise specified.

*\$58/hour attendant fee (minimum 3 hours per attendant.)





FOOD SERVICES

Exclusive caterer

Capital Traiteur Montréal Inc. is the official food service supplier for the Palais des congrès de Montréal. Customers, their guests or exhibitors cannot bring food or beverages (alcoholic or otherwise) to the event premises. Any exemptions must be requested through Capital Traiteur for review by the Palais des congrès de Montréal administration.

Banquets, cocktails, receptions, business meals or galas

For your receptions and business meals, Capital Traiteur offers a wide variety of creative and theme-based menus that you can personalize to your taste or in accordance with your participants' customary traditions. Our highly qualified staff will give the planning of your menu the detailed attention it deserves.

Menus must be finalized one month before the event.

Allergies and alternate dietary meals

Handling alternative dietary requests demands careful attention – particularly when it comes to allergies that result in serious, sometimes life-threatening reactions.

Capital Traiteur Montréal Inc. is committed to offering a wide range of food options for all of our guests. Part of this commitment includes meeting the needs of guests who have special dietary restrictions (such as a food allergy, including severe intolerance) and we recognize that many of our guests may also adhere to a vegetarian or vegan diet. We will make every effort to accommodate dietary requests pertaining to cultural and medical restrictions with advance notice, to be received no later than the final guarantee deadline.

If at the time of service, the number of alternate meals (including vegetarian) required exceeds the number on your dietary restrictions list, an additional fee of \$40 per plate (exclusive of tax and service charge) will be applied. We cannot guarantee that we will be able to meet all requests but we always attempt, to the best of our ability, to satisfy our guest's needs.

Food allergies

Please note that we do not have a separate kitchen to prepare allergen-free items. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe for people with allergies or intolerances to particular ingredients as it is possible for an allergen to be introduced inadvertently during food preparation, handling or service.

For example:

Capital Traiteur will accommodate nut-free and wheat-free alternative meals, however, please note that we are not a certified nut- or wheat-free facility.

Food courts

Numerous food courts may be at your disposal:

- Mobile units can be set up based on an evaluation of your needs;
- A full service cafeteria on Level 7.

Prior to the event, we will evaluate the location and business hours of the mobile restaurants based on expected turnout, your event's schedule and the size of the space you would like to allocate to the units.

Business hours can be adjusted during the course of the event, in collaboration with the event promoter, if changes are observed in the number of participants availing themselves of the mobile restaurants.

Contact a representative for details.

BILLING POLICY

Banquets and business meals

Payment terms

Ninety percent (90%) of the sum owing is due at the contract's signing. The balance shall be payable once the services are rendered by Capital Traiteur Montréal Inc. Interest of 2% per month, hence 24% per year, shall be added to any balance still owing 30 days following the billing date.

Payment method

We would appreciate receiving payment in the form of a bank transfer or cheque. The customer pledges to inform Capital Traiteur Montréal Inc. of the number of guests expected at least 10 business days before the date of the event. The bill will reflect the number of guests stipulated on the contract. However, should the actual number of guests be higher than that agreed upon, Capital Traiteur Montréal Inc. will supplement its service as follows:

- 5% of the agreed upon number if less than 400;
- 3% of the agreed upon number if between 401 and 1,000;
- 2% of the agreed upon number if above 1,000.

The maximum duration of a function is from the time the doors open, based on the hour stipulated on the contract, until after the coffee course:

- Breakfast and lunch: 2 hours maximum;
- Dinner and cocktail: 3 hours maximum.

After which an additional hourly fee of \$2.75 per person shall apply and be billed accordingly.

Capital Traiteur reserves the right, in certain special situations, to review any applicable additional fees.

Bars

Alcoholic beverages shall be served in accordance with Régie des alcools, des courses et des jeux du Québec regulations. For net sales under \$600, a \$174 attendant fee shall apply (i.e. minimum 3 hours). Bar service covers a maximum of 3 consecutive hours. Additional hours will be billed at an hourly rate of \$58.

In order to protect its customers, Capital Traiteur Montréal Inc. employees must refuse to serve anyone showing signs of drunkenness or intoxication.

Statutory holidays

For full meals served on statutory holidays, additional fees apply as follows:

- Breakfast: \$2.50 per person;
 - Lunch: \$3.50 per person;
 - Dinner: \$5.50 per person.
- (See price lists and order forms – menus, wine list, bar service.)

Price per person, unless otherwise specified.

16% administrative fee and taxes extra.

All prices in Canadian dollars.

Prices subject to change without notice.

Prices in effect from January 1st to December 31st, 2022.

Additional labour/attendant fees apply to all orders under \$500 before administrative fee and taxes.



A TEAM AT YOUR SERVICE

Capital Traiteur Montréal inc. is the exclusive food service provider for the Palais des congrès de Montréal. Unlike large multinationals, we offer an authentic and personalized approach. Our consultants are reliable and deliver on promises every time.

Several staff members have worked with us for over 20 years. Capital Traiteur therefore benefits from seasoned expertise and indisputable know-how that facilitates the planning of any type of event.

Contact us

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