The beauty of local craftsmanship

Evening Menu

2026 Edition

Maestro Culinaire

THE PLEASURE OF PLEASING YOU

It is with great pleasure that we present our selection of menus, specially crafted to suit everyone's tastes and expectations. Our dishes, both creative and flavorful, always embody our commitment to showcasing local products, with a constant focus on eco-responsibility.

We continue to rely on the finest available resources and nurture the long-standing, genuine relationships we maintain with local suppliers. The rigor of our work and the excellence of our creations are reflected in the expertise and dedication of every member of our team.

Already proud of our cuisine, we continuously strive to further elevate our standards of quality and food safety. The trust you place in us, dear guests, deserves our very best at all times.

We look forward to welcoming you to our table and providing you with an unforgettable dining experience!

Simon Devost-Dulude
Executive Chef

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DINNERS

Plated table service

Includes a cold starter, a dinner roll, a hot main course, a dessert, coffee, and tea

Main Course (one selection)

Mushroom Steak ● ○ — $ 72
Lion's Mane Mushroom, celery root purée, asparagus, caramelized cipollini onions, nutritional yeast

Chicken Breast with Drumette — $ 72
Julienne of root vegetables, cabbage, potato waffle, Maître d'Hôtel butter jus

Nagano Pork Tenderloin ● — $ 80
Oka cheese, braised cabbage with cider, pancetta, carrot mousseline

Arctic Char ● — $ 81
From Opercule Urban Fish Farm, served with roasted cauliflower purée, colorful Nantes carrots, fennel, and saffron velouté

Crusted Cod ● — $ 83
Pumpkin seeds, polenta, sautéed spinach and leeks with squash, lemon-infused herb oil sauce

Beef Chuck ● — $ 91
Sweet potato purée with browned butter, roasted parsnips and red onions, tangy Gingras XO cider vinegar sauce

Braised Beef Cheek — $ 85
Braised in La Cantina red wine, truffle sacchetti, vegetable mousseline, asparagus, balsamic cipollini onions, shaved Parmesan

Veal Medallions ● — $ 85
Montreal mushrooms, zucchini and red onions, celeriac mousseline with oat milk, chimichurri, arugula salad, crispy shallots and green onions

All plated meals include one main course selection, accompanied by a chef's choice vegan and gluten-free option. If two main courses are selected, a surcharge of $8 per person will apply, based on the highest-priced item for the entire order.

● Gluten free ○ Vegan

DINNERS

Plated table service

Includes a cold starter, a dinner roll, a hot main course,
a dessert, coffee, and tea

Starter (one selection)

Maciocia Buffalo Mozzarella ●
Heirloom tomatoes, gluten-free croutons,
lemon-infused oil, micro basil, and Courtepointe
vinegar pearls

Char Gravlax ●
From Opercule Farm, fennel
and green apple salad, beet
and citrus gel

Pré Rieur Yellow Pea Crêpe ● ○
Tournevent beluga lentil salad, sliced colorful
vegetables, seasonal chimichurri

Beef Carpaccio Roulade ●
With marinated vegetables, arugula pistou,
Louis d'Or cheese, and crispy shallots

Urban Mushroom Variation
Flan and marinated mushrooms, white miso
carrot mousseline, buckwheat tuile, and herb oil

Dessert (one selection)

Sweet Clover Meringue
(Floating Island Style) ●
Sea buckthorn and yuzu crémeux,
sweet clover whipped cream, mandarin jelly,
raspberry and blood orange coulis

Apple and Maple Tarte Tatin ●
Butternut squash and sea buckthorn jelly
with nutmeg, boreal spice crumble, and
Comptonie Voyageuse whipped cream

Chocolate and Cherry Cake
Dark chocolate cake with cocoa nibs, chocolate
ganache, cherry compote, nougatine, and
caramelized smoked almonds

Sortilège Baba
(Maple syrup liqueur / citrus / tuile / candied orange),
whipped cream, ground cherry and citrus compote,
cocoa nib chocolate tuiles, and candied orange peel

Soft Date Cake ● ○
Fig compote, pear crémeux,
nutmeg chocolate tuile,
and crispy puffed rice

Tiramisu
Chocolate and coffee, with apricot coulis infused
with balsam poplar, Baileys mascarpone mousse

Products are subject to availability; substitutions may be made with equivalent items. An operational fee of $250 (plus taxes) applies to orders of fewer than 25 people.

● Gluten free ○ Vegan

RECEPTIONS

Hors d'oeuvres

Service by our staff or
at self-serve stations

(minimum 3 dozen per variety)

Hot

Kebbe ○ — $ 47
served with mild spiced dip

Falafels ● ○ — $ 49
with green tarator sauce

Nobashi Shrimp — $ 57
with house-made sweet chili sauce

Lobster and Foie Gras Arancini — $ 67
with truffle hollandaise sauce

Mini pain de campagne with melted Brie — $ 50
apple and onion chutney

Fried Polenta Bites — $ 53
with zaalouk and roasted mushrooms

Sausage Roulade — $ 49
with Morin whole-grain mustard

Smoked Meat Rolls — $ 55
with chopped pickles and maple mustard sauce

Mini Pulled Duck Tacos — $ 67
with poblano pepper and Kewpie mayonnaise

Truffled Mac n' Cheese Bites — $ 53
Alfredo mayonnaise

Chicken Satays with Gochujang — $ 57
With kimchi sauce

Crispy Cheese Rolls — $ 50
with zaatar

Cold

'1608' Cheese Gougère — $ 49
artichoke cream with daisy buds

Smoked salmon bagel holes — $ 63
marinated beet

Bison Tartare — $ 61
with black garlic mayonnaise and green onions

Cucumber and Tofu Spoon ● ○ — $ 49
parsnip purée, micro cilantro

Muffuletta Skewers ● — $ 57
Charcuterie, cheese, and marinade

Stuffed Zucchini ● ○ — $ 53
with Seasonal Ratatouille

Beet crostini — $ 52
Beurrasse cheese, honey tahini sauce

Mini Stuffed Peppers ● — $ 57
with ricotta cheese and chorizo

Endive and Nordic shrimp ● — $ 55
guédille style

Roasted Blinis — $ 53
eggplant, pomegranate and sumac

Cherry Tomatoes Stuffed with Buffalo Mozzarella ● — $ 57
balsamic pearls and micro basil

Smoked Duck Bites — $ 57
and dried fruit cream

● Gluten free ○ Vegan

RECEPTIONS

Pub-style bites

$ 47 /dz

Served by our staff or
at self-serve stations

(minimum 3 dozen per variety)

Spanakopita
(spinach and feta pastry), lemon and dill yogurt

Cod Croquettes
tartar sauce and preserved lemon

Chicken Quesadilla Cones
Tex-Mex ranch sauce

Mini Grilled Cheese Sandwiches
brie and cranberries & Oka, apple, almond and honey

Tempura Cauliflower ○
vegan curry and coriander mayonnaise

● Gluten free ○ Vegan

RECEPTIONS

Cocktail-Style Stations

(minimum 100 per variety)

Bistro $ 45

Charlevoix Raclette (Meule du Moulin)

Artisan charcuterie selection,
bread and crostini

Celeriac rémoulade with apple
and tarragon

Leek, mushroom and thyme quiche

Lentil and vegetable salad
with mustard vinaigrette

Dauphine potatoes with gribiche sauce

Cantina $ 45

Pulled chicken and cheese quesadilla, salsa roja

Fish tacos, avocado crema,
colorful cabbage slaw

Corn chips, salsa, pico de gallo,
guacamole, queso

Corn and black bean salad with coriander

Mexican esquites, lime and cheese

Roasted chipotle sweet potatoes
and crispy onions

Izakaya $ 45

Gyudon beef bowl with ramen-style egg

Chicken katsu, nori, Kewpie mayonnaise
and tonkatsu sauce

Sunomono-style cucumber and wakame salad

Takoyaki (octopus balls)

Vegetable gyoza

Hiyayakko tofu

Mezze $ 45

Tabbouleh, parsley and mint

Shish taouk-style chicken and toppings

Falafels and tarator sauce

Kebbe, ras el hanout yogurt

Hummus, baba ghanouj and muhammara

Fattoush salad, sumac vinaigrette
and pomegranate molasses

Dolce Vita $ 45

Sun-dried tomato bruschettas, crostini

Roast beef panini, provolone, balsamic onions
and arugula

Prosciutto and melon spiedini

Caprese platter, tomato, basil and mozzarella

Cavatelli al funghi and basil purée,
Parmesan cream

Smokehouse $ 45

Smoked beef brisket

Sloppy Joe, buns, pickles
and sweet potato fries

Classic cheddar grilled cheese

Smoked tomato soup

Deli-style potato salad

Traditional coleslaw

Enhance your station selection(s)
with our seasonal sweet tables
+$10 per person.

RECEPTIONS

Gourmet counters

Seasonal Sweet Tables

(minimum 100 guests)

Spring $ 23

Maple fudge ●
Maple marshmallow ●
Maple meringue ●
Sponge toffee ● ○
Maple tartlet
Poor man's pudding

Summer $ 23

Fresh strawberries with whipped cream and powdered sugar ●
Chocolate-dipped strawberries ●
Strawberry cheesecake bites
Strawberry marshmallows
Raspberry macarons ●

Fall $ 23

Apple choux with pumpkin and salted caramel
Apple verrine, candied squash and oat crumble ●
Apple and cranberry tartlets
Tatin-style apple tartlets

Winter $ 23

Hello Dolly bites (chocolate cake, nuts and coconut)
Vanilla and chocolate marshmallows ●
Homemade fudge ●
Chocolate lollipops ●
Chocolate ganache tartlets

Montreal-Style Experiences

Subject to availability - With assistance from our staff

Bagel by Le Trou 25 $

(minimum 150 guests)

Opened in 2019, this bakery in Griffintown produces a variety of hand-shaped bagels in the pure tradition of the bagels that made Montréal famous.

Assorted bagels, smoked salmon, cream cheese, capers, pickled red onions, and fresh lemon

Includes an attendant for a maximum of 3 hours

Schwartz Smoked Meat $ 27.50

(minimum 150 guests)

Schwartz's world-renowned smoked beef, a tradition nearly a century old, is a true Montreal classic.

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

Includes one carving attendant per 250 guests

Cake Bar $ 14

(minimum 100 guests)

Individual vanilla cake, vanilla cream
Individual chocolate cake, chocolate cream
Selection of toppings

● Gluten free ○ Vegan

RECEPTIONS

Gourmet Counters à la Carte

(Subject to availability)
With assistance from our staff.
Price per person, unless otherwise indicated.

Charcuterie and pickled veggies $14.50
Served with bread and crackers
(minimum 25 portions)

Cheeses and dried fruit $14.50
Served with crackers
(minimum 25 portions)

Poutine $ 14
- The Classic: cheese curds, classic gravy on golden fries
- The Quebecer: cheese curds, venison, mushrooms, beer pepper sauce on golden fries +$5
- Indian-inspired: cheese curds, “garam masala” style sauce and green onions on golden fries +$3
- General Tao Style: cheese curds, popcorn chicken, sweet and savory sauce, sesame and green onions +$5

(minimum 50 portions per variety)

Oktoberfest Station $ 18
European-style smoked sausages, brioche bun, sauerkraut, classic mustard and strong mustard
(minimum 50 portions)

Oriental-Style Noodles $ 21
Stir-fried vegetables with: chicken, Nordic shrimp or tofu
(minimum 50 portions per variety)

Cobb Salad Bar ● $ 23
Build your salad: romaine lettuce, kale, hard-boiled eggs, crumbled bacon, chickpeas, cherry tomatoes, cucumber, celery, crumbled blue cheese, Parmesan shavings, red onions, ranch dressing or mustard and maple dressing
(minimum 50 portions)

Salmon Station $ 24
Smoked salmon and gravlax, fresh lemon, olive oil, capers, pickled red onions, rye bread and dill whipped cream cheese
(minimum 50 portions)

Candy Bar $ 34 / lb
Including setup and all presentation containers such as bowls, vases and serving utensils, as well as 2 oz recyclable cups.
(1 pound = 8 servings)

Bavarian-Style Pretzels $ 67 / dz
Served with honey mustard sauce and smoked maple mustard
(minimum 5 dozen)

Mini Beef Burgers $ 81 / dz
Oka cheese, pickle and BBQ dijonnaise
(minimum 5 dozen)

Homemade Focaccia $ 195
Sheet of homemade focaccia with olive oil and fine herbs. Choice of:
- Tomato, olives, onions, Parmesan
- Grilled vegetables and basil purée

(48 servings)

Small Greek-Style Chicken Skewers $ 322
Chicken marinated with lemon, oregano and olive oil, served with Greek pita bread, tzatziki, chopped tomatoes and onions, lemon wedges
(60 portions)

Popcorn $ 880
Including rental of a carnival-style popcorn machine, kernels, paper bags and service of an operator for a block of 3 consecutive hours. Additional hours are billable.
(500 portions)

RECEPTIONS

Gourmet counters

With assistance from our staff

Bowls

(minimum 3 dozen per variety)

Build your Niçoise-style bowl ● $ 23

Albacore tuna loin tataki, brown rice, green beans, tomatoes, cucumbers, hard-boiled eggs, green onions, maple gluten-free croutons, maple and tamari dressing

(minimum 50 guests)

Build your healthy bowl $ 23

Spelt, diced beets, crumbled goat cheese, shredded kale, dried cranberries, tempeh, citrus dressing and yellow beets

(minimum 50 guests)

Build your salmon poke bowl $ 25

Salmon cubes, sushi rice, edamame, carrots, cucumbers, pickled daikon, green onions, poke sauce, spicy mayonnaise, furikake

(minimum 50 guests)

● Gluten free ○ Vegan

RECEPTIONS

Verrines

(minimum 3 dozen per variety)

Hummus Verrine ● ○ $ 49.50 /dz
Roasted eggplant hummus, carrot and radish salad with fine herbs

Salmon Gravlax Verrine ● $ 53.50 /dz
Salmon gravlax, avocado cream with cucumber and beet salad

Crudités Verrine ● $ 95 /dz
Crudités and dips at the chef's choice

Apple and Celery Salad ● $ 51.50 /dz
Apple and celery salad with Alfred le Fermier shavings

Carving Stations

These stations include a carving attendant.
Price per person.

Montreal-Spiced Turkey Breast $ 25
Dinner rolls, pickled red cabbage, mustard and maple aioli
(minimum 75 portions)

Smoked Shoulder Ham $ 25
Dinner rolls, mild and strong mustard, maple syrup and horseradish
(minimum 75 portions)

Roasted Leg of Lamb With Rosemary and Citrus $ 28
Herb focaccia with preserved lemon
(minimum 75 portions)

Roasted Beef Tenderloin With Steak Spices, Thyme and Horseradish $ 27.50
Dinner rolls, strong mustard and horseradish
(minimum 75 portions)

● Gluten free ○ Vegan

TERMS AND CONDITIONS

The beauty of local craftsmanship - 2026 edition

Exclusive Supplier

Maestro Culinaire is the exclusive foodservice provider at the Palais des congrès de Montréal. Any distribution of food or beverages on the premises of the Palais des congrès de Montréal without prior authorization from Maestro Culinaire will result in the immediate removal of unauthorized products from a booth or meeting room, upon request by the Palais des congrès or its Representative.

The distribution of food and beverage samples is generally not allowed at the Palais des congrès de Montréal. Exceptions may be made for trade shows and conferences directly related to the food industry, upon written request and approval by Maestro Culinaire. In such cases, the products offered and distributed free of charge must not compete with or limit sales by Maestro Culinaire.

To be recognized as samples, these products must align with the nature of the business involved and should be distributed with the intent of introducing them to the public. Free samples are limited to 4 oz of non-alcoholic beverages or food.

Non-manufacturers of products wishing to distribute food (e.g., a bank distributing coffee), or manufacturers wishing to distribute products in a format exceeding the sample volume limit, must pay a compensatory fee to Maestro Culinaire in exchange for waiving its exclusivity rights. The fee amount will be determined by Maestro Culinaire based on the nature and quantity of the product being distributed and must be paid in full before the event.

If the product is alcohol, special guidelines apply.

It is the responsibility of the client/exhibitor to comply with all local regulations concerning health, safety, hygiene, and sanitation.

The guidelines and authorization form are available upon request - **please contact your Representative.**

Menu Planning

For your receptions and business lunches, Maestro Culinaire offers a variety of healthy and creative menus. You can choose from a wide range of meals and beverages presented in our menus, based on your budget and preferences.

Your menu selections must be confirmed in writing thirty (30) days before the event date. Once your menu choices are received, the event manager at Maestro Culinaire will send you a written confirmation in the form of a contract.

To ensure the smooth execution of the event, the client agrees to inform Maestro Culinaire of the final number of guests ('Guarantee') ten (10) business days before the event. Once the Guarantee is received, the costs associated with your order cannot be reduced, even if there is a decrease in the number of guests.

Maestro Culinaire will make every effort to accommodate any increase in the number of guests that may occur after the Guarantee has been submitted; however, any increase greater than 2% will be subject to availability and will incur an additional charge of 10%.

f, on the day of the event, Maestro Culinaire needs to prepare more than the quantity specified in the Guarantee, the meals served will be billed at the contractual retail price with a 25% surcharge.

Custom or Personalized Menu

A research and development fee may apply for any request to create a custom menu, with a minimum notice of ninety (90) days. An additional fee may also apply for any request for items not listed on the published menu, with a notice of forty-five (45) days. Maestro Culinaire reserves the right to make substitutions for any order or item that is not reasonably or easily available on the market, or that does not meet our quality standards.

Certain conditions apply - please inquire with your Representative.

Beverage Suppliers:

Our preferred beverage suppliers are Pepsico, Boréale Beer, and the Noroi Distillery. Please contact your Representative if you need additional information about the products offered and/or the policy regarding the use of other non-listed suppliers

Allergies and Alternative Meals

Handling requests for alternative meals requires special attention, especially when it comes to allergies that may cause severe, even life-threatening, reactions. Maestro Culinaire is committed to offering a wide range of food options.

Our commitment includes meeting the needs of all our guests by addressing specific requirements such as: food allergies, severe intolerances, vegetarian or vegan diets, and cultural/religious restrictions, with reasonable notice.

Please note that Maestro Culinaire does not have a separate kitchen for preparing guaranteed allergen-free meals. Although we take measures to minimize the risk of cross-contamination, we cannot guarantee that no product has been in contact with an allergen during preparation, handling, or service.

It is essential to provide allergy information to your Representative, no later than the final guarantee deadline, in an Excel document formatted as follows:

Table number | **Guest name** | **Allergy description.**

If the information is not provided in the requested format, we cannot guarantee the accuracy of the results.

If, at the time of service, the number of alternative meals required (including vegetarian options) exceeds the number listed on your dietary restrictions list, we cannot guarantee that we will be able to fulfill all requests. However, we will make every effort to meet the needs of our guests. Meals served will be billed at the contractual retail price with a 25% surcharge.

Bars

Maestro Culinaire holds the exclusive alcohol license at the Palais des congrès de Montréal. All orders for alcoholic products (spirits, wine, beer, cider, etc.) must be placed through our services, without exception.

We can operate either an open bar or a cash bar depending on your request. With an open bar, all drinks consumed by guests will be charged to the master account. With a cash bar, your guests will be able to purchase their own drinks at the bar. A hybrid system using drink tickets can also be arranged.

Please note that bottle service is not available.

The operating hours for the bars are from 11:00 AM to 1:00 AM. The last call will be made 30 minutes before the scheduled end of the event.

Please be aware that if bar sales are less than $900.00 (net) (open or cash bar), a labor fee of $58.00 per hour, for a minimum of three (3) hours, will be charged (applicable for each bar).

The bar service is limited to a maximum duration of three (3)

The law prohibits the sale of alcoholic beverages to anyone under the age of 18. Alcoholic drinks will be served in accordance with the regulations of the Régie des alcools, des courses et des jeux du Québec. To protect the clientele, Maestro Culinaire employees are required to refuse service to anyone showing signs of intoxication or impairment d'ébriété ou d'intoxication

Meal Services

The duration of a reception with food service begins at the scheduled opening time in the contract and ends with the completion of coffee service.

- Breakfast: 2 hours maximum
  (service available between 6:30AM & 9:30PM)
- Lunch : 2 hours maximum
  (service available between 11:00AM & 2:30PM)
- Dinner : 3 hours maximum
  (service available between 5:00PM & 9:00PM)
- Réception : 3 hours maximum

Beyond these timeframes, or for any extensions due to the program, additional labor fees of $5.00 per hour per guest will be charged.

To ensure food safety, food stations may remain at room temperature for a maximum of two (2) hours. For all banquet-style catering services (excluding mobile catering), round tables for ten (10) guests will be provided, covered with a white square tablecloth, along with white cloth napkins, glassware, cutlery, and ceramic dishware.

If additional or dedicated labor is required, please discuss this with your Representative during the planning phase: The current labor rate is $58.00 per hour, with a minimum of three & a half (3.5) consecutive hours.

Mobile Catering Areas

A mobile catering service can be made available for events such as trade shows, exhibitions, and fairs. The location, menu offerings, and operating hours will be evaluated based on the expected attendance, event schedule, and the space allocated by the client. Please note that mobile catering is a supplementary service and is not intended to feed all event participants (for that, please refer to the regular menu offerings).

During the event, in collaboration with the organizer, schedule adjustments may be made based on the attendance rate. Please contact your Representative for further details on all terms and conditions.

Meal and Beverage Prices

All prices are in Canadian dollars (CAD$) and are per person, unless otherwise specified.

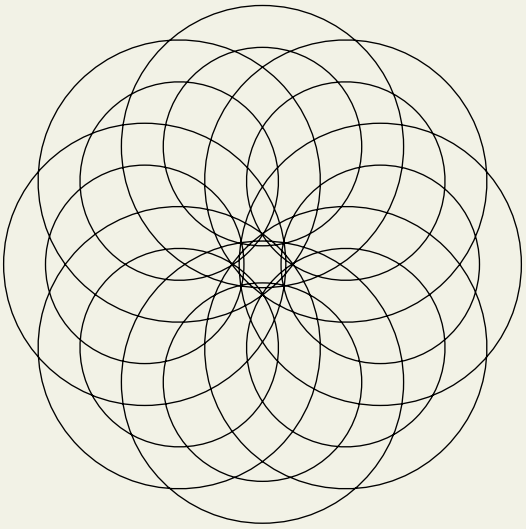
The prices for food and beverages are subject to an administrative fee of 18% and applicable taxes: GST (Goods and Services Tax) of 5% and QST (Quebec Sales Tax) of 9.975%. Please note that the administrative fee is a taxable product.

Prices, taxes, and menus are subject to change without notice.

Events that include catering services and take place on a provincial or national holiday will incur an additional 15% surcharge on the regular menu price.

List of applicable holidays:

- Good Friday
  (the Friday before Easter Sunday)
- Easter Monday
  (the Monday after Easter Sunday)
- National Patriots' Day
  (the Monday before May 25)
- Saint-Jean-Baptiste Day
  (June 24th)
- Canada Day
  (July 1st)
- Labour Day
  (first Monday in September)
- Thanksgiving Day
  (first Monday in October)
- Christmas Eve
  (December 24th)
- Christmas Day
  (December 25th)
- Boxing Day
  (December 26th)
- New Year's Eve
  (december 31st)
- New Year's Day
  (January 1st)
- Day After New Year's
  (January 2nd)



Billing Policy

Cancellations

Any event canceled within two (2) weeks prior to the event date, for which a contract has been produced and signed, may result in a penalty equivalent to 100% of the estimated charges.

Please note that for special menus or items, a longer cancellation window may apply.

Payment Methods

Preferred method of payment is by wire transfer or check.

Deposit, Account Balance, and Deadlines

A deposit of 90% of the estimated total cost of food and beverages ordered is due no later than thirty (30) days prior to the event.

The remaining balance is due at the time the contract is executed by Maestro Culinaire. Interest of 2% per month, or 24% annually, will be applied to any balance remaining unpaid 30 days after the invoice date.
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A TEAM AT YOUR SERVICE

Maestro Culinaire is the exclusive food service provider at the Palais des congrès de Montréal.

As a family-owned business, we offer an authentic and personalized approach. Our advisors are reliable and always keep their promises.

Many members of our staff have been with us for over 20 years. Maestro Culinaire benefits from their expertise and undeniable know-how, which make the planning of any event easier.

Contact Us

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