

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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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.



COLD BREAKFASTS

GF Gluten Free
VG Vegan
FB Fourchette Bleue

COMPOSTABLE* BENTO-STYLE BREAKFAST BOXES Self-service stations



Choice of homestyle bread: banana, lemon poppy seed, raspberry white chocolate, apple nuts or squash kombu ^{FB} \$17

Hard boiled egg ^{GF}

Cheese ^{GF}

Seasonal whole fruit ^{GF VG}

Egg salad sandwich on brioche bread, with lettuce and cheddar cheese \$20

Yogurt ^{GF}

Seasonal whole fruit ^{GF VG}

*except yogurt

THEMED STATIONS

Service-staff-assisted



Served with coffee, tea

The Essential \$24.25

Individual orange juice

Individual fruit salad bowl ^{GF VG}

Choice of homestyle bread: banana, lemon poppy seed, raspberry white chocolate, apple nuts or squash kombu ^{FB}

Assorted Viennese mini pastries

Individual yogurt ^{GF}

The Powerful \$26.50

Individual orange juice

Hard boiled eggs ^{GF}

Morning cheese platter : cheddar, brie, Swiss, fine herb havarti ^{GF}

Mini fruit skewer ^{GF VG}

Assortment of healthy mini muffins

The Cozy \$27.50

Fresh squeezed orange juice

Oatmeal station: ^{GF VG}

fresh berries, almond milk (or 2% milk), flax seed, chia seed, coconut, maple syrup

Choose one: apple and cranberry crepes OR blueberry pancakes



HOT BREAKFASTS

GF Gluten Free

VG Vegan

PLATED

Table service

Served with orange juice, coffee and tea



Tofu scramble with chives on a baked potato shell GF VG \$34

Sautéed bell peppers, onions, vegan breakfast sausage

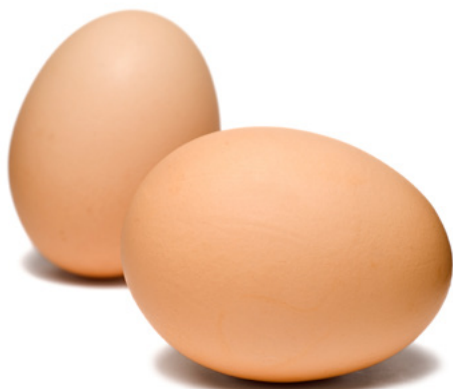
Frittata served with rösti-style potatoes, cherry tomatoes and turkey sausage \$33

Choice of (1):

- Cheese, bacon and mushrooms GF
- Farmer's Market GF
- Egg whites, spinach, caramelized onions, goat cheese GF

French toast au gratin, smoked gouda, ham and asparagus \$33

Served with maple syrup



The buffet service will be in accordance with the health and safety recommendations of the Department of Public Health. See your representative to find out more.

Labour charges apply.
Contact a representative for more details.

ASSISTED BUFFET

Served by our staff

Served with orange juice, coffee and tea



Assortment of Viennese mini pastries and healthy mini muffins

Jam and butter

Choice of meats (2):

- Bacon GF
- Turkey sausage
- Ham GF
- Guinea fowl and smoked gouda sausage (+\$2) GF
- Tempeh bacon (+\$2) GF
- Vegan breakfast sausage (+\$2) GF

Choice of potatoes (1):

- Homefries with herbs VG
- Rösti-style GF VG
- Panfried baby potatoes GF VG

Classic scrambled eggs GF \$31

Frittata \$33

Choice of (1):

- Cheese-bacon-mushrooms GF
- Farmer's Market GF
- Egg whites, spinach, caramelized onions, goat cheese GF

Tofu scramble with chives GF VG \$35

Mediterranean-style egg cassoulet GF \$34

Served over stewed tomatoes, bell peppers, onions, chickpeas and crumbled feta

European-style egg cassoulet \$36

Served over spinach bechamel, with goat cheese and smoked salmon

Eggs Benedict with olive oil hollandaise sauce \$34

Choice of (1):

- Classic
- Kale Florentine
- Chorizo and herb havarti (+\$2.50)
- Smoked salmon (+\$4.50)

BREAKS

THEMED STATIONS

Service-staff-assisted

Served with coffee, tea



Boost\$20

Smoothies made of berries, yogurt, soy milk and maple syrup, individually served

Energy cubes

Pecan maple, cranberry almond, pumpkin chocolate coconut, almond date kombu

Mini vegetable and cheese skewers

Vibrant\$20

Assortment of homestyle mini scones: cranberry orange, blueberry lemon confit, chocolate duo

Yogurt parfaits sweetened with honey, fresh fruits and granola

Immunity' botanical water infused with citrus cinnamon

Sweet\$16

Assorted cookies: milk chocolate chip, double chocolate, oatmeal cranberry, strawberry shortcake

Sweet bars: Nanaimo, lemon

Brownies

Savoury\$16

Verrines of crudité and beet hummus

Bag of potato chips and party mix snacks

Cheddar cheese

Metabolism botanical water infused with cucumber mint



BREAKS

À LA CARTE

Service-staff-assisted
Portioned snacks and beverages
(minimum order of 12 per option)



SNACKS

Egg breakfast sandwich on English muffin	\$9
Choice of: bacon and cheese, ham and cheese, cheese	
Pure butter Viennese pastry	\$4.50
Choice of: croissant, chocolate, cinnamon bun, almond croissant	
Savory bistro pastry	\$4.50
Choice of: tomato, leek, spinach	
Homemade scones	\$5.50
Choice of: cranberry orange, blueberry lemon confit, chocolate duo	
Overnight oats in mason jar	\$8
Choice of: soy milk, chia, maple, cocoa, coconut Milk, yoghurt, maple, berries GF	
Healthy muffin	\$4.50
Choice of: oat blueberry chia, oat banana apricot coconut, bran raspberry raisins, bran cranberry flax seed	
Homestyle bread (slice)	\$3
Choice of: banana, lemon poppy seed, raspberry white chocolate, apple nuts, squash kombu FB	
Banana bread (slice) GF VG	\$4
Mini fruit skewer GF VG	\$6.50
Fruit salad GF VG	\$6
Homestyle brownie GF VG	\$4.50
Cookies (2)	\$4
Choice of: milk chocolate chunk, double chocolate, cranberry oatmeal, strawberry shortcake	
Doughnut holes (2)	\$4.50
Mini upside-down pineapple cake GF VG	\$4.50
Mini beet cake GF VG	\$4.50
Mini vegetable and cheese skewer GF	\$6.50
Verrines of crudité and beet hummus GF VG	\$7

Self-service
Individually packaged snacks
and beverages



SNACKS

Granola bar	\$3.75
Cereal bar	\$3.75
Yogurt GF	\$3
Hard boiled eggs (minimum 12) GF	\$3
Almond or trail mix packet	\$4.50
Cheddar cheese GF	\$3
Ice cream bar or ice cream sandwich	\$5
Häagen-Dazs ice cream bar GF VG	\$6
Potato chips GF , pretzels, party mix snack or popcorn bag	\$4.75



GF Gluten Free
VG Vegan
FB Fourchette Bleue

BREAKS

GF Gluten Free

VG Vegan

FB Fourchette Bleue

Service staff assisted*



DRINKS

Coffee and tea \$24/litre

Minimum order 3 litres – compostable service

Coffee and tea \$26/litre

Minimum order 3 litres – ceramic service

Homestyle vitamin smoothie \$5

Choice of:

- Berries, plain yogurt, soy milk, maple syrup GF
- Peach and mango, plain yogurt, almond milk, honey GF
- Tropical fruits, kale, Québec seaweed and almond milk GF VG FB

Botanical water \$74/10 litres

Choice of:

- Immunity: Citrus cinnamon – glass service
- Antioxidant: Cranberry – glass service
- Metabolism: Cucumber mint – glass service

Juice \$5

Orange, apple, pineapple–passion–fruit–mango cocktail , vegetable

Soft drink \$5

Pepsi, Diet Pepsi, 7Up, Diet 7Up, Nestea iced tea

Perrier sparkling mineral water \$5

Eska natural spring water \$5

Maple 3 pure organic maple water \$6

Caffitaly coffee machine \$100/day

+Espresso coffee capsules \$4.50 each

Includes milk frother, sugar and milk, stir sticks and compostable cups

Saeco Royal One Touch coffee machine \$500/day

Includes integrated milk frother and grinder, coffee beans (1 kg/day),
milk and sugar, stir sticks, compostable cups

Additional kg of coffee \$85

Server-operator (if required) \$58/hour (minimum 3 consecutive hours)

The service will be in accordance with the health and safety recommendations of the Department of Public Health. See your representative to find out more.

Labour charges may apply.

Contact a representative for more details.





DID YOU KNOW...

LOCAL PURCHASING

The regional gastronomy is vast and we are proud to support the flourishing agri-food industry of our region thanks to a carefully planned menu reflecting the growing trend of eating local.

Our team works diligently to promote local producers, whether through active participation in the Fourchette Bleue program, earning the Aliments du Québec au menu accreditation, or getting our flour supply exclusively from Québec flour mills (Les Moulins de Soulanges and La Minoterie des anciens inc.).

SUSTAINABLE DEVELOPMENT

The Palais des congrès de Montréal is home to a vast laboratory project devoted to the greening of its roofs, which includes initiatives such as leading the way in Québec in experimenting with and promoting urban farming technologies and techniques.

As a partner in the project, Capital Traiteur enjoys the privilege of benefitting from part of the seasonal harvests – fruits, vegetables, herbs and honey – with which to enhance the dishes it serves its guests.

SOCIAL ENGAGEMENT

When you prepare and serve food for 900,000+ visitors annually, food surpluses can occur.

It naturally became necessary to establish a partnership with La Maison du Père for the homeless, in order to redistribute the surpluses to the community. In addition to putting nutritious meals on the table for those who need them, this initiative is also helping reduce the amount of waste generated annually.

COLD LUNCHES

COMPOSTABLE BENTO- STYLE LUNCH BOX (4-COMPARTMENT)

Self-serve stations



Sandwich \$27,50

(choose one, minimum order of 6)

- **Montréal-style smoked turkey**
Cheddar cheese, dill pickles, lettuce and lightly-spiced mayonnaise on a grain rye pan bagnat
- **Porchetta**
Oka Artisan cheese, arugula and caper-herb mayonnaise on rye and grain pan bagnat
- **Roast beef**
Provolone cheese, mild giardiniera, arugula and Italian vinaigrette on a green olive and chive pan bagnat
- **Black Forest ham**
Swiss cheese, apple, lettuce and maple-caramelized onion mayonnaise on onion and poppy seed pan bagnat
- **Provençal tuna salad**
Hard boiled eggs, artichokes, green beans, bell peppers, green onions, olives, capers, parsley and mayonnaise in a colorful tortilla
- **Honey mustard chicken salad**
Dried cranberries and crispy lettuce in a colourful tortilla
- **Tofu and artichoke spread**
Pesto roasted bell peppers, pea shoots and crumbled goat cheese on 12 grain bread
- **Maple and tamari marinated tempeh (+ \$2)** GF VG
Guacamole, kimchi and pea shoots on a Kaiser-style bun
- **Veggie pâté mousse (+ \$2)** GF VG
Balsamic bruschetta, zucchini ribbons, arugula and vegenaïse on a Kaiser-style bun

OR

Entrée salad 31

(choose one, minimum order of 6)

- **Grilled chicken**
Turmeric couscous with parsley, green onions, cherry tomatoes and bell peppers
- **Roasted salmon with old-fashioned mustard**
Lentils with vegetables
- **Diced marinated tofu** GF VG
Braised red cabbage and vegetable julienne salad
- **Tempeh** GF VG
Hulless oats and zucchini

All boxes include:

- A sealed compostable utensil and napkin kit
- A sandwich or entrée salad
- A portion of cheese, Chef's choice (replaced by dried fruits in vegan and gluten free boxes)
- A dessert

GF Gluten Free

VG Vegan

Side (choose one):

- Broccoli and bulgur salad, sunflower seeds, dried fruits and green onions
- Quinoa salad with corn and roasted zucchini, feta, green onions, dill, mustard seed vinaigrette GF
- Chick pea salad, celery, cucumber, fennel, dried apricots, pumpkin seeds, old-fashioned mustard vinaigrette
- Carrot salad with edamame, wakame, cilantro, maple dressing GF VG
- Buckwheat salad, lemon confit, black beans and miso GF VG
- Orzo with pesto, bell peppers, black olives, cherry tomatoes and parmesan
- Raw vegetables and beet hummus GF VG

Dessert (choose one):

- Brownie GF VG
- Colourful macarons (2)
- Cookies (2)
- Maple *chou à la crème*
- Carrot cake GF VG
- Apple-cranberry crumble bar
- Nanaimo bar
- Sugar pie bar



COLD LUNCHES

COMPOSTABLE BENTO- STYLE LUNCH BOX (5-COMPARTMENT)

Self-service stations



All boxes include:

- A sealed compostable utensil and napkin kit
- An appetizer
- A main course
- A portion of cheese and dried fruits
- A brioche roll with butter
- A dessert

GF Gluten Free

VG Vegan

Appetizer (choose one):

- Garden 2 Ways ; raw and roasted vegetables with edamame spread GF VG
- Fresh salmon rillettes, marinated turnip GF
- Raw vegetable remoulade with Montréal smoked meat GF

Main course (choose one, minimum order of 6)

- Mozzarina and greenhouse tomato, pesto crouton, eggplant orzo with white beans, artichokes and sun-dried tomatoes, zucchini ribbons \$33
- Roasted chicken breast, black bean quinoa with corn and bell peppers, squash vinaigrette, caramelized pumpkin seeds with maple and smoked paprika \$37
- Salmon fillet with beetroot couscous, edamame and green onions, radish and cucumber salad, raita sauce and Greek pita \$39

Oka and Rondoux cheese with dried fruits

Brioche roll, croutons and butter ball

Dessert (choose one):

- Maple, caramel and apples
- Strawberries, white chocolate and almonds
- Chocolate, berries and sweet clover



COLD LUNCHES

GF Gluten Free

EXPRESS

Pre-served at the table

with a cloche and utensil roll-up

Includes a cold main course and dessert verrine

Main course (choose one):

- Mozzarina and greenhouse tomato, pesto crouton, eggplant orzo with white beans, artichokes and sundried tomatoes, zucchini ribbons \$33
- Roasted chicken breast, black bean quinoa with corn and bell peppers, squash vinaigrette, caramelized pumpkin seeds with maple and smoked paprika \$37
- Salmon fillet with beetroot couscous, edamame and green onions, radish and cucumber salad, raita sauce and Greek pita \$39
- Shredded duck confit, rice with kale, apples and sunflower seeds, carrot and fennel, maple and tamari vinaigrette GF \$41
- Yellowfin tuna tataki, green bean salad, cherry tomatoes and roasted chickpeas with mild spices, crumbled egg, fried capers, red wine caramel vinaigrette GF \$43

Dessert

Seasonal verrine

IN ADDITION

Add a hot appetizer to your meal (table service with limited contact):

- Macaroni and cheese cassalette, classic bechamel enhanced with cheddar, mozzarella and smoked gouda, topped with toasted breadcrumbs + \$8
- Ground veal and leeks cassalette layered with corn, mashed potatoes and cheese curds + \$9

Coffee, tea \$26/litre

Served by staff – ceramic service

Whether it's a dinner for 5 or 5,000 people, the culinary experience at the Palais des congrès de Montréal reflects our commitment to quality.

Together, let's create the unforgettable!



COLD LUNCHES

GF Gluten Free

VG Vegan

ASSISTED BUFFET

Served by our staff



Served with bread roll and coffee, tea

Choice of individual-serving appetizer (1):

- Verrine of raw vegetables and beet hummus GF VG
- Bowl of soup of the day GF

Choice of individual-serving composed salad (1):

- Watermelon Greek salad GF
- Broccoli and bulgur salad, sunflower seeds, dried fruits and green onions
- Quinoa salad with corn and roasted zucchini, feta, green onions, dill, mustard seed vinaigrette GF
- Chick pea salad, celery, cucumber, fennel, dried apricots, pumpkin seeds, old-fashioned mustard vinaigrette GF VG
- Carrot salad with edamame, wakame, cilantro, maple dressing GF VG
- Buckwheat salad, lemon confit, black beans and miso GF VG
- Orzo with pesto, bell peppers, black olives, cherry tomato and parmesan
- Baby potatoes and chorizo, cheese curds, green onions, sundried tomatoes, ranch sauce GF

Sandwiches served with tongs by service staff:

- Assortment of daily sandwiches on a variety of breads (vegetarian option included) \$41
Vegan-gluten free sandwich (+ \$2/portion)

Individual-serving dessert (2):

Pastry Chef's selection of mini desserts

The buffet service will be in accordance with the health and safety recommendations of the Department of Public Health. See your representative to find out more.

*Labour charges apply.
Contact a representative for more details.*



HOT LUNCHES

GF Gluten Free

VG Vegan

ASSISTED BUFFET

Served by our staff

Served with bread roll and coffee, tea



Choice of individual-serving appetizer (1):

- Verrine of raw vegetables and beet hummus GF VG
- Bowl of soup of the day GF

Choice of individual-serving composed salad (1):

- Watermelon Greek salad
- Broccoli and bulgur salad, sunflower seeds, dried fruits and green onions
- Quinoa salad with corn and roasted zucchini, feta, green onions, dill, mustard seed vinaigrette GF
- Chick pea salad, celery, cucumber, fennel, dried apricots, pumpkin seeds, old-fashioned mustard vinaigrette GF VG
- Carrot salad with edamame, wakame, cilantro, maple dressing GF VG
- Buckwheat salad, lemon confit, black beans and miso GF VG
- Orzo with pesto, bell peppers, black olives, cherry tomatoes and parmesan
- Baby potatoes and chorizo, cheese curds, green onions, sundried tomatoes, ranch sauce GF

Choice of main course, with Chef's choice of seasonal vegetable, served with tongs by service staff (1):

- Pasta duo:
Braised veal and sautéed onion cannelloni, rosé sauce, parmesan shavings / Pennine primavera GF VG \$44
- Minced chicken breast, pearl onions and mild chorizo \$46
- Honey roasted turkey, mustard and thyme \$47
- Salmon fillet, cherry tomatoes, fennel and olive oil GF \$48
- Red wine braised beef short rib \$54
- Venison osso buco, fine mirepoix and citrus zests GF \$55

Served with tongs by service staff – Choice of starch (1), excluding Pasta duo:

- Squash and rosemary barley risotto
- Wild rice medley, chick peas, edamame and raisins SG VG
- Roasted baby potatoes SG VG
- Mushroom and leek bulgur
- Parmesan polenta
- Pennine primavera SG VG

Individual-serving dessert:

Pastry Chef's selection of mini desserts (2)



The buffet service will be in accordance with the health and safety recommendations of the Department of Public Health. See your representative to find out more

Labour charges apply. Contact a representative for details.

If more than one main course is selected, the higher price applies to the entire order.

HOT LUNCHES

PLATED

Table service



GF Gluten Free

FB Fourchette Bleue

OW Ocean Wise

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

Choice of appetizer (1):

- Beet salad on creamy goat cheese GF
Arugula, carrot ribbons, roasted nuts and citrus vinaigrette
- Nordic shrimps and cucumber FB OW
Small corn cake, beet ribbons, Cajun sour cream and pea shoots
- Shaved fennel and green bean salad GF
Orange supremes, dates, honey vinaigrette and pea shoots

Choice of main course (1):

- Butternut squash ravioli, pulled duck \$42
Julienne vegetables and mousseline, creamy thyme and red wine sauce
- Chicken breast, honey and black garlic sauce \$48
Squash purée, roasted tomatoes and French green beans
- Roasted fillet of salmon with boreal spices \$50
Butternut squash purée, barley stew, julienne carrots, kale and red onions
- Flat iron steak \$53
Carrot purée, cauliflower and roasted tomatoes, mushrooms, leeks and maple-tamari sauce

Choice of dessert (1):

- Decadent chocolate cake
Chocolate sauce, raspberry and mascarpone cream
- Frangipani bar
Blueberries and lemon confit, nougatine, praline cream
- Maple and spice moistened cake
Ground cherry and sea buckthorn



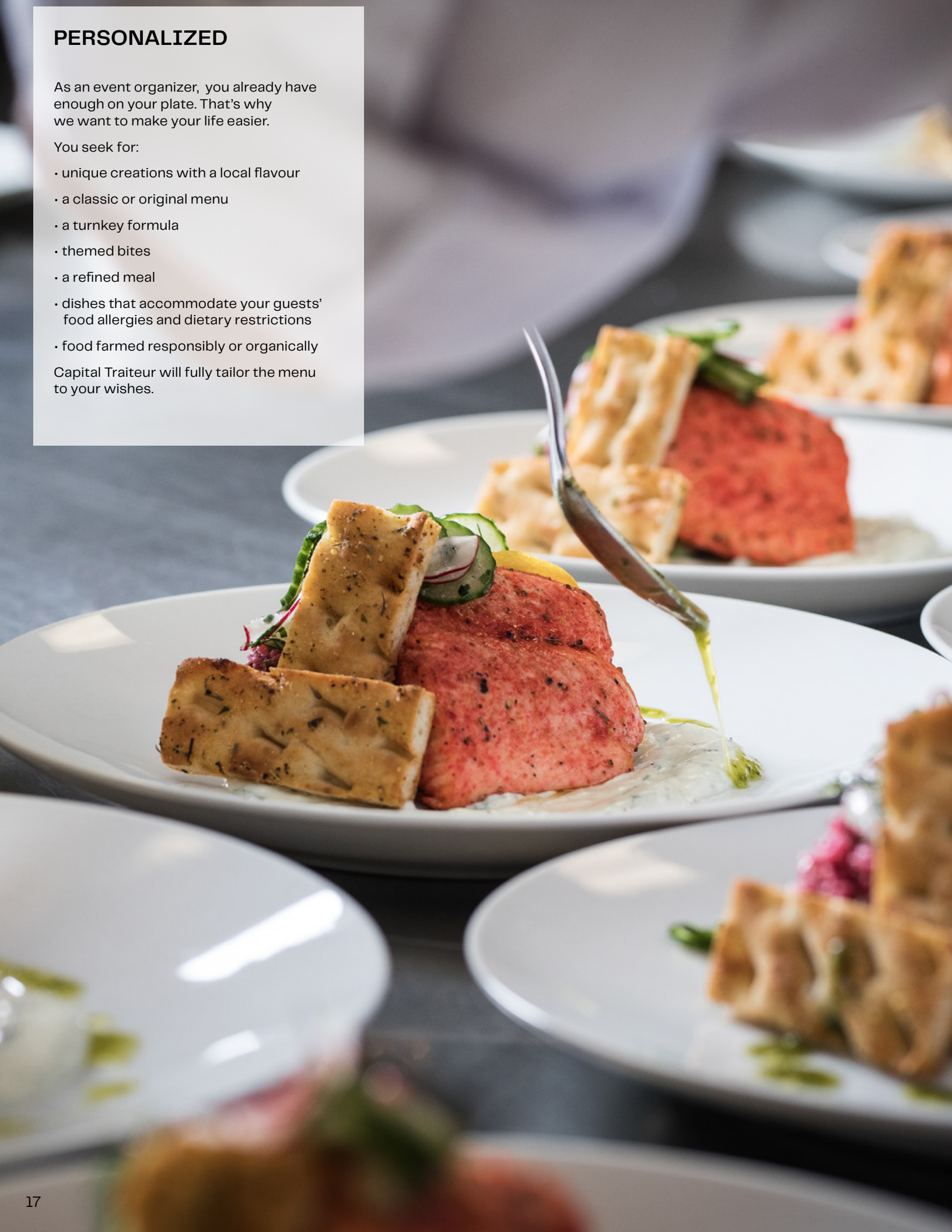
PERSONALIZED

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.



DINNERS

GF Gluten Free
FB Fourchette Bleue
OW Ocean Wise

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 certified 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, seasonal vegetable remoulade with marinated daisy buds FB CW
- Roasted beet salad, creamy goat cheese, lamb's lettuce and camelina oil GF
- Wild boar tataki, blueberry vinaigrette, parmesan shavings, crunchy vegetable chiffonade GF

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
- 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
Lemon jelly, graham crumble, blackberries and lemon peel confit
- Malted chocolate and Morello cherry
Malted chocolate crèmeux, chocolate cake, Morello cherry compote, smoked almond nougatine
- Vanilla pavlova
Cheesecake garnish, strawberry basil compote, coulis and light cream
- Québec spiced rum apple cake
Apple cake moistened with spiced dark rum syrup, apple confit, sweet clover meringue, caramel sauce



RECEPTIONS

GF Gluten Free

VG Vegan

STATIONS

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.

COMBO PLATES

(minimum order of 12 per option)

- Hors-d'oeuvres \$12
Includes 3 cold bites, Chef's selection
- Deluxe hors-d'oeuvres \$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}

BOWLS AND VERRINES

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





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, 2021.

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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