

SOCIÉTÉ

TRAITEUR



jardin
ROYALMOUNT

Cocktail Dinatoire Menu

2021

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Cocktail Dinatoire Menu

4 canapés at 20\$ + 20% service

includes 2 hour service + 1 hour set up and 1 hour clean up



8 canapés at 44\$ + 20% service

includes 3 hour service + 1 hour set up and 1 hour clean up



12 canapés at 65\$ + 20% service

includes 3 hour service + 1 hour set up and 1 hour clean up



Please note the hours of the staff include set-up and tear-down.

Please view the rental document for all inclusions and exclusions.

Please note a flat fee of 1500\$ is applicable for groups under 100 guests.

All menus can be adjusted to conform to dietary restrictions upon request.



Cocktail Dinatoire Menu

From The Sea



Lobster Salad

Fresh lobster, Serrano chili, cream cheese, citrus dressing and topped with fresh herbs, served in a multicolour shortbread basket

Fish Taco

Crispy haddock, lettuce, and onions served with an avocado and lime crema

Ora King (GF- LF)

Cucumber bowl with Ora King salmon gravlax served with a grapefruit salsa

Crab Cakes

Crab cake with togarashi, lime juice and caviar served on a cucumber

Tuna Tartar (LF)

Ahi tuna tartar with marinated cucumber, sesame aioli, maple soy, served in a rice cone

Aburi Salmon (LF)

Organic salmon toro, nigiri, torched à la minute

Moscow

Classic blini served with homemade crème fraiche and caviar

Lobster Roll

Fresh lobster, perfectly seasoned and served in a buttered bun

Octopus- GF (LF)

Grilled octopus served with 'Nduja, potatoes and greens

VG - Vegetarian GF - Gluten Free LF - Lactose Free



Cocktail Dinatoire Menu

From The Land



Mr. Arancini

Rice ball made with arborio rice, crispy chorizo and melted manchego served with safran aioli

General Tao

Deep fried chicken with sesame and shallots served with our secret General Tao sauce

Chicken Satay

Thai chicken skewer served with a sesame dipping sauce

The Americano

Mini grass-fed beef sliders served with caramelized onions, aged cheddar and our secret sauce

MTL Eggroll (LF)

Mini eggroll stuffed with homemade smoked meat and onions served with smoked mustard

Short Rib Taco (LF)

House smoked short ribs served with charred onions, pickled mustard and gherkin salsa

Chicken Tostada

Smoked chicken served with salsa and crème fraîche

QC Lamb Lollipop (LF- GF)

Grilled Quebec lamb marinated in a mint chimichurri

The Puffs

Cream puffs stuffed with horseradish and topped with AAA Aspen Ridge striploin

The Clipboard

Assortment of charcuterie and cheeses served in an innovative way on a mini clipboard

VG - Vegetarian GF - Gluten Free LF - Lactose Free



Cocktail Dinatoire Menu

From The Garden



Burger (VG)

Mini vegetarian burger, brioche bun, mushrooms & chick peas topped with vegan béchamel sauce

Taco (VG)

Sweet potato, pickled shallots and Toum sauce

Ceviche (VG)

Vegan ceviche made with seasonal vegetables served on a cucumber

Dumpling (VG)

Vegan dumpling made with wild mushrooms and cilantro served with a coconut sauce

Spring Roll (VG - LF)

Cucumber, carrots, rice, mint, sesame, vegan aioli wrapped in a rice paper

Tao (VG)

Fried tofu with sesame and shallot served with our secret General Tao sauce

Vegan Maki (VG)

Maki with fried carrots, sweet potato, sun-dried tomato pesto, pickled ginger, black sesame mayo with fried shallots

Alba- Vege (LF)

White truffle Tuscan bean mousse served on a pancake cloud finished with poppy seeds

Mediterranean- Vege (LF)

Mini shortbread tart served with artichoke and olive bruschetta

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Cocktail Dinatoire Menu

Cheese Please



Mac Ball (VG)

A single bite of Mac & Cheese comprised of cheddar, provolone, mozzarella with a spicy aioli

Mykonos (VG)

Watermelon & feta cubes dressed in a homemade champagne vinaigrette

Pinata (GF)

Grilled pineapple, mozzarella, and smoked prosciutto on a skewer

Date Night (GF)

Imported sweet date loaded with melted taleggio cheese, delicately wrapped in pancetta and drizzled in honey

Quesadilla

Soft tortilla, stuffed with chicken and cheese, served with crema fresca

Margarita (VG)

Mini pizza with fresh mozzarella and classic tomato sauce with basil

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