

SOCIÉTÉ

TRAITEUR



jardin
ROYALMOUNT

**Wedding / Gala
Menu & Packages**

2021

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Wedding/Gala Packages & Menus

Package Details

*Minimum 100 people
See attached menus for package selections*

*All packages below include:
Rentals
2 hours of set-up, 6 hours of service and 1.5 hour of teardown Included*

Package 1

\$138 per guest + 20% service

1 Hour passed canapés/hors d'oeuvres (6-10 varieties/pieces)

Bread Service

3-Course Meal: Appetizer, Entrée, Dessert



Package 2

\$158 per guest + 20% service

1 Hour passed canapés/hors d'oeuvres (8-12 varieties/pieces)

Bread Service

3- Course meal or family-style service with upgraded selections



Package 3

\$188 per guest + 20% service

1 Hour passed canapés/hors d'oeuvres (8-12 varieties/pieces)

Bread Service

4- Course meal or family-style service with upgraded selections

Choice of Sweet Table or Midnight Table

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.*



Wedding/Gala Packages & Menus
Canapés Menu

From The Sea



Lobster Salad

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

Fish Taco (VG)

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



Wedding/Gala Packages & Menus
Canapés 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



Wedding/Gala Packages & Menus
Canapés 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- Vege (VG)

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 (VG)

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

Mediterranean (VG- LF)

Mini shortbread tart served with artichoke and olive bruschetta

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Wedding/Gala Packages & Menus

Canapés Menu

Cheese Please



Mac Ball - Vege (VG)

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

Mykonos - Vege (GF)

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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Wedding/Gala Packages & Menus
Package Selections

Package 1

Choose one from each category

Entrée

- Arugula and pear salad** topped with an aged sherry and tarragon vinaigrette **(GF- VG- LF)**
Field gem lettuce blend with blistered cherry tomatoes and aged balsamic vinaigrette **(GF- VG- LF)**
Caccio Pepe wedge salad with creamy parmigiana dressing, chives and pecorino shavings **(GF- VG)**

Main Course

- Grain fed chicken breast**, new potato mash, roasted heirloom carrots, truffled sauce **(GF)**
Teriyaki salmon pavé with miso cauliflower puree and sesame
Bok Choy Beef bavette served with French fries and "Maitre D'Hotel" butter
Polenta steak with summer caponata and fresh herb salad **(GF -Vege)**
Grain fed veal chop served with morel sauce, fingerling potatoes +7\$

Dessert

- Chocolate lava cake** with spiced cream and fresh berries **-Vege**
Apple caramel cheesecake with salty caramel dulce de leche coulis **- VG**
Shared platter of mignardises - Vege
Fresh fruit platter Vege - LF - G

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Wedding/Gala Packages & Menus
Package Selections

Package 2

Choose one from each category

Entrée

Arugula and goat cheese salad, with fresh QC strawberries and mostocotto dressing (GF- VG)

Heirloom tomato salad with marinated melon, burrata cheese and olive crumble (VG)

Beet carpaccio with orange supreme, whipped goat cheese and watercress (GF- VG)

Signature house gravlax, marinated cucumber, avocado crema, grapefruit, caviar and pea shoots (VG)



Main Course

Tuna pavé served with market vegetables and pulpa cruda (LF -GF)

Beef bavette served with French fries and "Maitre D'Hotel" butter

Boneless 1855 grass fed beef short rib, heirloom carrots, dill potato mash, crispy onions in red wine jus

Classic grilled marinated lamb chops served with market vegetables (GF)

Polenta steak with summer caponata and fresh herb salad (GF- VG)

AAA Aspen ridge beef filet served with market vegetables and romesco sauce +5\$

Grain fed veal chop served with morel sauce, fingerling potatoes +7\$ (GF)



Dessert

Chocolate lava cake with spiced cream and fresh berries (VG)

Apple caramel cheesecake with salty caramel dulce de leche coulis (VG)

Shared platter of mignardises (VG)

Fresh fruit platter (VG- GF- LF)

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Wedding/Gala Packages & Menus
Package Selections

Package 3

Choose one from each category

Entrée

Arugula and goat cheese salad, with fresh QC strawberries and mostocotto dressing (GF- VG)

Heirloom tomato salad with marinated melon, burrata cheese and olive crumble (VG)

Beet carpaccio with orange supreme, whipped goat cheese and watercress (GF- VG)

Signature house gravlax, marinated cucumber, avocado crema, grapefruit, caviar and pea shoots (VG)



Pasta

Fusilli anciani, confit cherry tomato, crispy guanciale, garden pesto with smoked olive oil

Cavatelli with wild mushroom ragu and ricotta salata (VG)

Pacheri with with summer zucchini, whipped buffalo ricotta and mint (VG)



Main Course

Tuna pavé served with market vegetables and pulpa cruda (LF- GF)

Beef bavette served with French fries and "Maitre D'Hotel" butter

Boneless 1855 grass fed beef short rib, heirloom carrots, dill potato mash, crispy onions in red wine jus

Classic grilled marinated lamb chops served with market vegetables (GF)

Polenta steak with summer caponata and fresh herb salad (VG- GF)

AAA Aspen ridge beef filet served with market vegetables and romesco sauce +5\$

Grain fed veal chop served with morel sauce, fingerling potatoes +7\$ (GF)



Dessert

Chocolate lava cake with spiced cream and fresh berries (VG)

Apple caramel cheesecake with salty caramel dulce de leche coulis (VG)

Shared platter of mignardises (VG)

Fresh Fruit Platter (VG - LF - GF)

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Package 3

Choose between the Sweet Table / Midnight Snack options below

Sweet Table

Includes a variety of

Assortment of macarons **(GF)**

Classic cannoli

Sfogliatelle

Oreo mini cupcakes

Red Velvet mini cupcakes

Mini cheesecakes

Assortment of cake pops

Assortment of cookies

Mini brownies

Mini éclairs

Assortment of verine desserts

Seasonal and fresh fruits **(GF - LF)**



Midnight Snack

Choose 1 from the following

Poutine: Classic **(VG)** · Bic Mac

Chicken Waffle Cone Served With Spicy Honey Drizzle

Grilled Cheese

“In-N-Out” Style Burger Served With Fries

Assortment Of Pizzas

Jumbo Sub

Smoked Meat on Rye Bread With Pickles

Korean Style Deep Fried All Dressed Pogos

Assortment of Tacos

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