

CATERING MENUS 2014-2015



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atelier gourmand & traiteur de passion



Lunch box meals

A minimum of 10 Lunch Box Meals must be ordered

A minimum of 5 Lunch Box Meals per category must be ordered

CM BOX THE BEGINNER=9,95\$ (minium of 10)

CRUDITÉS & DIPPING SAUCE
CHEDDAR CHEESE FROM COATICOOK DAIRY
SANDWICH *NO CRUST STYLE * HAM / OR EGGS / OR CHICKEN
SALAD CHEF'S INSPIRATION OF THE DAY
DESSERT

CM BOX LA CLASSIQUE= 11.75\$

CRUDITÉS & DIPPING SAUCE
CHEDDAR CHEESE FROM COATICOOK DAIRY
HAM TORTILLAS / CELERIAC RÉMOULADE
SALAD CHEF'S INSPIRATION OF THE DAY
DESSERT

CM BOX #1= 13.75\$

CRUDITÉS AND DIPPING SAUCE
EASTERN TOWNSHIPS CHEESE
CHEF'S INSPIRATION OF THE DAY
CHOICE OF SALAD (make your selection on list below)
HOMEMADE DESSERT

CM BOX #2= 14.75\$

CRUDITÉS AND DIPPING SAUCE
EASTERN TOWNSHIPS CHEESE
SMOKED SALMON CLUB SANDWICH / SWEET & SOUR TOMATOES JAM
CHOICE OF SALAD (make your selection on list below)
HOMEMADE DESSERT

CM BOX #3= 14.75\$

CRUDITÉS AND DIPPING SAUCE
EASTERN TOWNSHIPS CHEESE
WRAP OF SMOKED-MEAT FROM COATICOOK / APPLE CHUTNEY
CHOICE OF SALAD (make your selection on list below)
HOMEMADE DESSERT

CM BOX #4= 14.75\$

CRUDITÉS AND DIPPING SAUCE
EASTERN TOWNSHIPS CHEESE
VEGGIES PÂTÉ FROM BIO-BON / FRUITS MUSTARD / OVENBAKED TOMATOES AND CUCUMBER
CHOICE OF SALAD (make your selection on list below)
HOMEMADE DESSERT

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Lunch box meals (continued)

A minimum of 10 Lunch Box Meals must be ordered

A minimum of 5 Lunch Box Meals per category must be ordered

CM BOX #5= 15.75\$

CRUDITÉS AND DIPPING SAUCE

EASTERN TOWNSHIPS CHEESE

HERBS GRILLED CHICKEN BREAST / GRILLED TOMATOES SALSA / COUSCOUS

CHOICE OF SALAD (make your selection on list below)

HOMEMADE DESSERT

CM BOX #6= 15.75\$

CRUDITÉS AND DIPPING SAUCE

EASTERN TOWNSHIPS CHEESE

GRILLED SHRIMPS SKEWERS / MANGO AND PINEAPPLE SALSA / VEGETABLES RICE

CHOICE OF SALAD (make your selection on list below)

HOMEMADE DESSERT

CM BOX #7= 15.75\$

CRUDITÉS AND DIPPING SAUCE

EASTERN TOWNSHIPS CHEESE

POACHED SALMON / OVENBAKED TOMATOES / TARRAGON MAYO

CHOICE OF SALAD (make your selection on list below)

HOMEMADE DESSERT

CM BOX #8= 16.75\$

CRUDITÉS AND DIPPING SAUCE

EASTERN TOWNSHIPS CHEESE

STANSTEAD RABBIT CONFIT / SPINACH / FENNEL / PEARS MAPLE AND LIME DRESSING

CHOICE OF SALAD (make your selection on list below)

HOMEMADE DESSERT

CHOICES OF SALAD

- CHICK PEAS SALAD WITH, CILANTRO AND ORANGE
- WARLDORF SALAD (APPLE, PEARS, CELERY AND PARSLEY)
- PASTA AND BASIL SALAD / PARMESAN AND LEMON
- PASTA AND BLACK OLIVES SALAD / TARRAGON / SPINACH / BALSAMIC VINEGAR DRESSING
- MIXED BEANS SALAD WITH THYME AND ROSEMARY / GRILLED BELL PEPPERS
- GREEN BEANS SALAD WITH BACON AND TOASTED ALMONDS
- CUCUMBER, MELON AND MINT SALAD
- MARINATED VEGETABLES SALAD / SHERRY VINEGAR DRESSING
- COUSCOUS TABOULEH STYLE
- TOMATOES AND SPINACH SALAD
- CITRUS AND RICE SALAD / GREEN AND BLACK OLIVES



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Lunch box meals (continued)

FEATURES

*All utensils, paper plates and paper napkins are of 100% compostable materials and are included in all our lunch box meals

* 2,00\$ + TAXES for beverages (soft drink, sparkling water or fruit juices)

* 15\$ + taxes will be charged for delivery(within the sherbrooke and magog areas) a second delivery will be charged if the catering service has to return to collect any catering equipment.



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COLDS BUFFETS



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LE NOVICE...10,95\$ per person (25 people minimum)

- 2 SALADS CHEF'S INSPIRATION OF THE DAY
- SANDWICH *NO CRUST STYLE * HAM AND CHICKEN (6 pieces per person)
- CRUDITÉS & DIPPING SAUCE
- HOMEMADE DESSERTS PLATTERS (3 VARIETIES = 2.5 PIECES PER PERSON)

L'INSPIRATION GOURMANDE....12,95\$ per person (15 people minimum)

- 2 SALADS CHEF'S INSPIRATION OF THE DAY
- 3 CHOICES OF SANDWICH *NO CRUST STYLE* CHEF'S INSPIRATION OF THE DAY
- CRUDITÉS & DIPPING SAUCE
- HOMEMADE DESSERTS PLATTERS (3 VARIETIES = 2.5 PIECES PER PERSON)

LE GABRIELLA...15.95\$ per person (10 people minimum)

- 2 CHOICES OF SALAD-CHEF'S INSPIRATION
- 2 CHOICES OF SANDWICHES-CHEF'S INSPIRATION
- CRUDITÉS & DIPPING SAUCE
- HOMEMADE DESSERTS PLATTERS (3 VARIETIES = 2.5 PIECES PER PERSON)

Le FLETCHER...17.95\$ per person (10 people minimum)

- 2 CHOICES OF SALAD (choose on the list below)
- FLANK STEAK WRAP / CELERIAC RÉMOULADE / DIJON MUSTARD
- *CROQUE-MONSIEUR* WITH BACON / APPLE / CHEDDAR CHEESE
- CRUDITÉS & DIPPING SAUCE
- BRIE CHEESE AND DELI OF THE DAY / APRICOTS CHUTNEY / BAGUETTE
- POACHED SALMON / CHERRIES TOMATOES BRUSCHETTA AND HARD BOILED EGGS
- HOMEMADE DESSERTS PLATTERS (3 VARIETIES = 2.5 PIECES PER PERSON)

LE BORDELEAU...18,95\$ per person (10 people minimum)

- 2 CHOICES OF SALAD (choose on the list below)
- VÉGÉ-PÂTÉ FROM BIO-BON SANDWICH / CARAMELIZED ONIONS / OLD GRAINS MUSTARD / ARUGULA
- CONFIT OF RABBIT IN PITA BREAD / MINT YUGHURT / GRILLED BELL PEPPERS
- BRAISED FENNEL / SCALLOPS AND BABY SHRIMPS SALAD / CITRUS AND SPINACH
- YUMMY PIZZA / CREAMY SPINACH / MERGUEZ SAUSAGES / ARTICHOKE / GOAT CHEESE
- CRUDITÉS & DIPPING SAUCE
- EASTERN TOWNSHIPS CHEESES PLATTER / FRESH FRUITS / NUTS BREAD
- HOMEMADE DESSERTS PLATTER (3 VARIETIES = 2.5 PIECES PER PERSON)

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COLDS BUFFETS (continued)

LE BELLEVILLE...19.95\$ per person (10 people minimum)

- 2 CHOICES OF SALAD (choose on the list below)
- SMOKED SALMON CLUB SANDWICH / SWEET & SOUR TOMATOES JAM / MARINATED RED ONIONS
- HERBS GRILLED CHICKEN PANINI / PANCETTA / OVEN BAKED TOMATOES / TARRAGON MAYO
- GRILLED SHRIMPS SKEWERS / TOMATOES AND COGNAC CARAMEL
- DELI PLATTERS / MARINATED OLIVES DILL PICKLE AND GRILLED VEGETABLES
- CRUDITÉS & DIPPING SAUCE
- EASTERN TOWNSHIPS CHEESES PLATTERS / FRESH FRUITS / NUTS BREAD
- HOMEMADE DESSERTS PLATTERS (3 VARIETIES = 2.5 PIECES PER PERSON)

CHOICES OF SALAD

- CHICK PEAS SALAD WITH, CILANTRO AND ORANGE
- WARLDORF SALAD (APPLE, PEARS, CELERY AND PARSLEY)
- PASTA AND BASIL SALAD / PARMESAN AND LEMON
- PASTA AND BLACK OLIVES SALAD / TARRAGON / SPINACH / BALSAMIC VINEGAR DRESSING
- MIXED BEANS SALAD WITH THYME AND ROSEMARY / GRILLED BELL PEPPERS
- GREEN BEANS SALAD WITH BACON AND TOASTED ALMONDS
- CUCUMBER, MELON AND MINT SALAD
- MARINATED VEGETABLES SALAD / SHERRY VINEGAR DRESSING
- COUSCOUS TABOULEH STYLE
- TOMATOES AND SPINACH SALAD
- CITRUS AND RICE SALAD / GREEN AND BLACK OLIVES

HOT BUFFETS 11,95\$ + (your choice in cold buffet)

HOT DISH (choose 2)

- FLANK STEAK / SAUTÉED MUSHROOM AND PEARLS ONIONS
- BEEF AND BLACK OLIVES MEAT-BALLS / SWEET & SOUR SAUCE
- CONFIT OF CHICKEN LEG / BLUEBERRIES SAUCE
- ROASTED COD LOIN / HERBS AND PARMESAN CRUST / DILL DRESSING
- MEAT SAUCE LASAGNA / RICOTTA CHEESE AND SALAMI
- LAMB SHEPPERD PIE / ROASTED CORN AND SWEET POTATOES / APRICOTS KETCHUP
- CHICKEN *VOL-AU-VENT* / APPLE, BACON AND ROSEMARY SAUCE
- SEAFOOD CASSEROLE / SALMON, SCALLOPS, SHRIMPS, LOBSTER / CAPERS AND WHITE WINE CREAM SAUCE

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HOT BUFFETS (continued)

SIDES (choose 1)

- PILAF RICE
- GRATED POTATOES *GRATIN DAUPHINOIS*
- BUTTERNUT SQUASH AND SWEET POTATOES STEW
- OVEN ROASTED ROOTS VEGETABLES / HERBS BUTTER
- GRILLED VEGETABLES COUSCOUS
- GREEN BEANS WITH BACON AND PEARLS ONIONS
- TOASTED ALMONDS QUINOA / DRIED FRUITS / BOCK-CHOY
- SAUTÉED MIX BEETS / TARRAGON AND ROASTED GARLIC

FEATURES

* ALL USTENSILS, PAPER PLATES AND PAPER NAPKINS ARE OF 100% COMPOSTABLE MATERIALS AND ARE INCLUDED IN ALL OUR LUNCH BOX MEALS

* 3,95\$ + TAXES PER PERSON WILL BE CHARGED FOR GLASS DISHWARE AND STAINLESS USTENSILS

* 2,00\$ + TAXES FOR BEVERAGES (SOFT DRINK, SPARKLING WATER OR FRUIT JUICES)

* IF YOU WISH THAT 1 PERSON FROM THE CATERING SERVICE REMAIN ON PREMISES, 25.00 PER HOUR WILL BE CHARGED FROM DEPARTURE IN NORTH HATLEY UNTIL IS RETURN.

* 15\$ + TAXES WILL BE CHARGED FOR DELIVERY (WITHIN THE SHERBROOKE AND MAGOG AREAS) A SECOND DELIVERY WILL BE CHARGED IF THE CATERING SERVICE HAS TO RETURN TO COLLECT ANY CATERING EQUIPMENT



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4 COURSES MEAL (restaurant style)

LE MASSAWIPPI GOURMAND 45\$ (minimum 6 people)

***MISE EN BOUCHE* OR SOUP**

- Served according to the chef's inspiration of the day

FIRST COURSE (choose 1)

- MARINATED SALMON ROLLED WITH MASCARPONE CHEESE / SQUASH PURÉE / DILL DRESSING / BACON POWDER
- BEEF TARTAR / PARMESAN AND OLIVES BRUSCHETTA / HERBS CRACKERS
- WILD MUSHROOM RISOTTO / DUCK GIZZARDS AND GOAT CHEESE ON TOAST
- SCALLOPS CÉVICHÉ / LIME AND CILANTRO / GRANNY SMITH APPLE / ARUGULA AND APPLE PURÉE
- GRILLED VEGETABLES TERRINE / BLACK OLIVES PURÉE / BELL PEPPERS COULIS / ALFRED LE FERMIER CHEESE CRACKERS
- RABBIT CARPACCIO FROM STANSTEAD FARM / GOAT CHEESE AND GARLIC CREAM / TOMATOES TARTAR / CHIPS / COGNAC AND TOMATOES CARAMEL
- SEARED SCALLOPS / PARSNIPS PURÉE / PARSNIPS AND CRANBERRIES SALAD / HONEY AND BALSAMIC VINEGAR DRESSING
- CHEESE CROQUETTES / VEGETABLES RIBBONS / HERBS DRESSING
- +10\$ SEARED DUCK FOIE GRAS / DREID FRUITS CHUTNEY / SOCICES BRIOCHE BREAD / ROOT-BEER CARAMEL / CITRUS
- + 8\$ *BALLOTINE* OF FOIE GRAS HOMEMADE / MANGO, PINEAPPLE, LYCHEE AND VANILLA / LEMON POUND CAKE

MAINS COURSES

- GINGERED SEARED DUCK BREAST / CILANTRO AND MANDARIN COUSCOUS / TAMARI SAUCE / LEMON BOCK-CHOY
- ROASTED TROUT / POTATOES PURÉE WITH SCALLOPS AND LOBSTER / ASPARAGUS / TARRAGON DRESSING
- MUSHROOM AND SPINACH STUFFED CHICKEN BREAST / MUSHROOM RISOTTO / HERBS SAUCE
- HERBS MARINATED LAMB LOIN / CREAMY SPINACH AND MERGUEZ SAUSAGES / MASHED CELERI-ROOT / BALSAMIC VINEGAR SAUCE

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4 COURSES MEAL (restaurant style)

MAINS COURSES (continued)

- LIME AND MAPLE MARINATED PORK TENDERLOIN / SWEET POTATOES AND BUTTERNUT SQUASH STEW / VEGETABLES OF THE DAY
- ORANGE BRAISED BEEF SHORT RIB / CARAMELIZED ONIONS POTATOES PURÉE / VEGETABLES OF THE DAY
- SEARED CHILEAN SEA BASS / GUACAMOLE / BUFFALO STYLE SHRIMPS / RED BELLE PEPPERS COULIS / VEGETABLES OF THE DAY
- LEG OF RABBIT / CREAMY GNOCCHI WITH LEEK / BUTTERED CARROTS / CLOVE SAUCE
- + 6\$ GRILLED BEEF TENDERLOIN / HORSERADISH PARSNIPS PURÉE / PORTOBELLO MUSHROOM / BACON SAUCE
- + 8\$ GRILLED VEAL CHOP / BASIL AND PARMESAN / FINRGERLINGS POTATOES / GRILLED TOMATOES SALSA

DESSERTS (all ice cream are from Coaticook dairy)

- DARK CHOCOLATE TERRINE / WHITE CHOCOLATE CREAM / BLUEBERRIES CHUTNEY / BLUEBERRIES ICE CREAM
- DECONSTRUCTED LEMON PIE / LAVENDER MERINGUE / LEMON AND WHITE CHOCOLATE MOUSSE / VANILLA ICE CREAM
- DARK CHOCOLATE FUDGE CAKE / DRIED FRUITS CHUTNEY / MOKA-CARAMEL ICE CREAM / BALSAMIC CARAMEL
- PEACHS CLAFOUTIS / SOUTHERN COMFORT / STRAWBERRIES SALSA / VANILLA ICE CREAM
- APPLE AND MAPLE STRUDEL / RAW APPLE AND TARRAGON SALAD / MAPLE TAFFY ICE CREAM
- GINGER CRÈME BRÛLÉE / EXOTIC FRUITS AND CILANTRO / VANILLA ICE CREAM

FEATURES

1. HOURLY RATES FOR EMPLOYEES : 26.00\$ PER HOUR,NORTH HATLEY UNTIL RETURN TO SAME
2. DELIVERY FREE BECAUSE WE BILL YOU FOR EMPLOYEES
3. IF THE CATERING SERVICE HAS TO RETURN TO PICK UP ANY OF THEIR EQUIPEMENT A SECOND DELIVERY CHARGE WILL BE ADDED AT THE SAME PRICE AS THE FIRST
4. 6.00\$ + TAXES PER PERSON (USTENSILS, WATER GLASSES,WINE GLASSES AND BEER GLASSES)
5. 2.50\$ + TAXES PER PERSONE (TABLE CLOTHS AND TABLE NAPKINS)

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4 COURSES MEAL (restaurant style)

FEATURES (continued)

6. FOR THE CHEF TO BE PRESENT MASSAWIPPI GOURMAND 1 EMPLOYEE MINIMUM PER 8 GUESTS.
7. YOU MUST CHOOSE THE SAME MENU FOR ALL GUESTS, FOR A 50/50 MENU, CHARGES OF 8\$ PER PERSON WILL BE APPLIED.
8. PERKED COFFEE, TEA OR HERBAL TEAS = 2.00\$ + TAXES PER PERSON.
9. NESPRESSO COFFEE (2 PER GUEST) THE CATERING SERVICE WILL SUPPLY THE MACHINES AND THE COFFEE = 3.50\$ + TAXES PER PERSON.
10. BOTTLE WATER SAN PELLIGRINO 750 ML = 5.00\$
11. * 2.00\$ + TAXES FOR INDIVIDUAL BEVERAGES (SOFT DRINK, SPARKLING WATER OR FRUIT JUICES)
12. THE RENTING OF ANY TENTS, TABLES, CHAIRS OR ANY OTHER EQUIPMENT THAT WE DONT OWN, WILL CHARGED TO YOU AT THE SAME PRICES AS THE SUPPLIER + 10%
13. YOU MUST KEEP ALL GLASSES OR ANY OTHER DISHWARE ONCE THE CATERING SERVICE LEAVES YOUR PREMISES AND ALL WILL BE CHECKED UPON RETURN, CHARGES OF 4.00\$ PER PIECE MISSING OR BROKEN WILL BE APPLIED TOO YOUR INVOICE.



CATERING MENUS 2014-2015



SELECTION OF CANAPES or *COCKTAIL-DINATOIRE*

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Selection of canapes :28.00\$ per dozen.except ***38.00\$ per dozen.

***ALL OUR CANAPES ARE SOLD BY DOZEN**

SÉLECTION OF COLD *CANAPÉS*

- GOAT CHEESE AND APRICOTS NOUGAT / APRICOTS KETCHUP
- SHITAKE MUSHROOM PUFF PASTRY / TAMARI SOUR CREAM
- SMOKED DUCK AND CHICK PEAS PURÉE IN TARTLET
- BLACK OLIVES AND ARUGULA BABY QUICHE
- PEPPERY SMOKED TROUT RILLETTE WITH DRIED CRANBERRIES
- CARAMELIZED APPLE, PROSCIUTTO AND ALFRED LE FERMIER CHEESE
- BABY-PIZZA ON PITA / BASIL PESTO / CHERRIES TOMATOES / BRIE CHEESE
- SPRING ROLL (RICE NOODLE) WITH SMOKED SALMON / RAW VEGETABLES AND GRANNY SMITH APPLE
- NORDIC SHRIMPS CÉVICHÉ WITH CILANTRO AND LIME
- ***HOMEMADE BALLOTINE OF FOIE GRAS / DRIED FRUITS CHUTNEY

SELECTION OF WARM CANAPES

- PANKO CRUSTED SHRIMPS / MARINATED GINGER SOUR CREAM
- LAMB SPRING ROLL / MINT YUGHURT
- MELTED BRIE CHEESE / DRIED CRANBERRIES / HONEY AND LAVANDER
- DEEP FRIED RABBIT SAUSAGE FROM STANSTEAD FARM / GINGER DIPPING SAUCE
- CHICKEN SKEWERS BUFFALO STYLE / TARRAGON DIPPING SAUCE
- ARRANCINI MADE FROM COATICOOK AERA CHEESE / BELL PEPPERS SAUCE
- VEGAN PÂTÉ FROM BIO-BON / BBQ HONEY
- PORT AND JUNIPER BERRIES LACQUERED PORK MEAT BALLMEAT-BALL DE PORC
- COATICOOK CHEESE DAIRY MELTED CROQUETTES / MAYO CHIPOTLE
- APPLE / BACON AND SCALLOPS

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SELECTION OF CANAPES or *COCKTAIL-DINATOIRE*



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FEATURES

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1. COCKTAIL-DINATOIRE (AS 5 TO 7) PLEASE ALLOW 6 TO 8 CANAPES PER PERSON
2. COCKTAIL-DINATOIRE (AS A FULL MEAL) PLEASE ALLOW 15 TO 18 CANAPES PER PERSON
3. IF A WHITE GLOVED SERVICE IS REQUESTED,WITHOUT REFILLING OF GLASSES,BUT WITH A CHANGE OF GLASS,PLEASE ADD 5.00\$ + TAXES PER PERSON
4. EMPLOYEES 26.00\$ PER HOUR FROM NORTH HATLEY UNTIL HIS OR HER RETURN TO THE SAME
5. DELIVERY 15.00\$ + TAXE (TERRITORIES OF SHERBROOKE,MAGOG AND COATICOOK) ANYTHING PAST EXIT 115, TOWARDS ST BENOIT DU LAC, AN EXTRA SURCHARGE OF 0.35\$ PER KILOMETRE WILL BE CHARGED, IF THE CATERING SERVICE HAS TO RETURN TO PICK UP ANY OF THEIR EQUIPEMENT A SECOND DELIVERY CHARGE WILL BE ADDED AT THE SAME PRICE AS THE FIRST
6. 6.00\$ + TAXES PER PERSON(USTENSILS,WATER GLASSES,WINE GLASSES AND BEER GLASSES)
7. 2.50\$ + TAXES PER PERSON (TABLECLOTHS AND NAPKINS)

À LA CARTE

- ✓ SANDWICHES PLATTERS *NO CRUST STYLE* HAM, EGGS, CHICKEN (6 pieces per person): **4.50\$ PER PERSON (10 people minimum)**
- ✓ GOURMETS SANDWICHES PLATTERS (1,5 per person): **6.00\$ PER PERSON (10 people minimum)**
- ✓ DELI PLATTERS (40GR) / MARINATED VEGETABLES, OLIVES ETC.....: **4.50\$ PER PERSON (10 people minimum)**
- ✓ CRUDITÉS & DIPPING SAUCE: **3.75\$ PER PERSON (10 people minimum)**
- ✓ CHEESE PLATTERS FROM COATICOOK DAIRY (50GR)WITH CRACKERS : **4.50\$ PER PERSON (10 people minimum)**
- ✓ GOURMETS CHEESE PLATTERS (50GR) FROM EASTERN TOWNSHIPS / CRACKERS AND FRESH FRUITS : **7.50\$ PER PERSON (10 people minimum)**

CATERING MENUS 2014-2015

BREAKFAST AND BRUNCH

BREAKFAST HOT & COLD

(10 pers. minimum)



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BREAKFAST #1

COLD STATION...11\$

- baby-croissant et baby-chocolate croissant
- Muesli (yughurt, fresh fruits, cereal, honey)
- mild cheese platter and deli platter
- jam & butter

HOT STATION...4.95\$

- sausages
- Frittatta with zucchini and grilled peppers
- Sautéed potatoes Café Massawippi style

BREAKFAST #2

COLD STATION...11\$

- baby-croissant et baby-chocolate croissant
- Muesli (yughurt, fresh fruits, cereal, honey)
- mild cheese platter and deli platter
- jam & butter

HOT STATION...5.95\$

- sausages and ham
- eggs, bacon and mushroom casserole
- bananas or apple pancake / maple syrup

FEATURES

* ALL USTENSILS, PAPER PLATES AND PAPER NAPKINS ARE OF 100% COMPOSTABLE MATERIALS AND ARE INCLUDED IN ALL OUR LUNCH BOX MEALS

*3,95\$ + TAXES PER PERSON WILL BE CHARGED FOR GLASS DISHWARE AND STAINLESS USTENSILS

* 2,00\$ + TAXES FOR BEVERAGES (COFFEE, SPARKLING WATER OR FRUIT JUICES)

dominic tremblay & maryse carrier chefs propriétaires • 3050, Chemin Capelton, North Hatley QC J0B 2C0 • 819.842.4528 • info@cafemassawippi.com

* IF YOU WISH THAT 1 PERSON FROM THE CATERING SERVICE REMAIN ON PREMISES, 26.00 PER HOUR WILL BE CHARGED FROM DEPARTURE IN NORTH HATLEY UNTIL IS RETURN.

* 15\$ + TAXES WILL BE CHARGED FOR DELIVERY, A SECOND DELIVERY WILL BE CHARGED IF THE CATERING SERVICE HAS TO RETURN TO COLLECT ANY CATERING EQUIPMENT



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CATERING MENUS 2014-2015

BREAKFAST ET BRUNCH (SUITE)

ALL YOU CAN EAT BRUNCH

BRUNCH ADULT : 26,95\$ PER PERSON

BRUNCH CHILD (12 YEARS OLD AND LESS) : 15.95\$

COLD BUFFET

- CRUDITÉS AND DIPPING SAUCE
- CHEESES FROM EASTERN TOWNSHIPS DAIRY
- VIENNOISERIES (CROISSANTS, CHOCOLATINES, BRIOCHES)
- MAPLE POACHED SALMON / PINEAPPLE SALSA
- GRILLED SHRIMPS SKEWERS / HORSE RADISH AND COGNAC CARMEL
- DELI PLATTERS AND HOMEMADE VENISON TERRINE
- WARLDORF SALAD FROM COMPTON (CELERY, PEARS, APPLE, GRAPES AND NUTS)
- POTATOES, CHORIZO AND DILL SALAD / MUSTARD SOUR CREAM
- FRESH FRUITS PLATTERS / BLACKCURRANT FLAVOURED WHIPPED CHEESE
- AVNILLA YUGHURT TERRINE / HONEY FLAVOURED MELON PIECES
- HOMEMADE DESSERTS

HOT BUFFET

- SMOKED-MEAT SCRAMBLE EGGS
- RATATOUILLE WITH OVEN BAKED TOMATOES AND TARRAGON
- BACON AND SAUSAGES
- BUTTER CHICKEN (INDIAN STYLE) / CILANTRO AND SOUR CREAM
- WARM APPLE AND MAPLE SYRUP *PAIN DORÉ*



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Un chef d'hôte passionné & traiteur de passion

FEATURES

- * ALL SILVERWARE, PLATES, WATER GLASSES, COFFEE CUPS, COFFEE PLATES ARE INCLUDED
- *COFFEE ARE INCLUDED
- * 2,00\$ + TAXES FOR BEVERAGES (SPARKLING WATER OR FRUIT JUICES)
- * EMPLOYEES 26.00\$ PER HOUR FROM NORTH HATLEY UNTIL HIS OR HER RETURN TO THE SAME
- * 15\$ + TAXES WILL BE CHARGED FOR DELIVERY, A SECOND DELIVERY WILL BE CHARGED IF THE CATERING SERVICE HAS TO RETURN TO COLLECT ANY CATERING EQUIPMENT

PLEASE NOTE THAT OUR MENUS CAN BE MODIFIED AND ADAPTED TO YOUR TASTE, PREFERENCES AND ALLERGIES

MENU FOR CHILDREN ARE ALSO AVAILABLE UPON REQUEST.