

SOCIÉTÉ

TRAITEUR



jardin
ROYALMOUNT

BBQ and Tapas Menu & Picnic Packages

2021

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BBQ & Tapas Menu

MINIMUM 100 PEOPLE



2 tapas for 30\$

3 tapas for 40\$

4 tapas for 50\$

5 tapas for 60\$

(PER PERSON)

All our tapas are served with a side of the chef's weekly salad



Service staff included for 4 hours

Kitchen equipment and rentals included



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.



BBQ & Tapas Menu

BBQ/ Tapas Choices



Habibi Bowl (VG)

Falafel (4), on a base of quinoa with Spiced Chickpeas, Beets, Carrots, Hummus, Olives, Cucumber, Sesame Dressing

Tendance Bowl (GF)

Grilled Chicken Breast, Romaine Lettuce, Black Beans, Corn, Crispy Corn Chips, Spiced Green Goddess Dressing

Poke Bowl

Base of Rice, Served with Edamame, Wakame, Pineapple, Carrots, Red Cabbage, Poke Vinaigrette, choice of Tofu, Salmon Tartare or Korean Chicken

Porchetta Sandwich with Homemade Chips

Korean Style Deep Fried Pogo All Dressed

Shiitake Dim Sum with Asian Slaw (VG-LF)

Flat Top Dog made with 100% Beef (LF)

Flat Top Cheeseburger with Tomato, Lettuce and Sauce

Classic Poutine (VG)

Big Mac Poutine

Sweet & Spicy Fried Chicken Waffle Cone, Sour Cream with Dill Ranch Sauce

Fish Taco with Coriander and Cabbage Slaw & Nachos

Sweet Potato Taco with Garlic Aioli and Coriander (VG)

Chicken Taco with Salsa Crème, Lettuce & Pickles

Lobster and Shrimp Roll Served in a Buttered Toasted Bun

General Tao and Sticky Rice

Pimped Up Cannoli with seasonal unique toppings

Papi Churro with dulce de leche

Lollipop Trio of Mochis

VG - Vegetarian GF - Gluten Free LF - Lactose Free



Picnic Packages

The Brunch Package

24\$ / package

Yogurt parfait served with wild berries, crunchy granola and dark chocolate

Assortment of baker's pastries (2)

Fruit cup of the market

Freshly squeezed orange juice with compostable straw



The Luncheon Package

25\$ / package

Classic chicken sandwich served in a brioche bun with celeriac (tofu option available)

Beet salad with goat cheese and pumpkin seeds

Artisanal Quebec cheeses, marinated sausages and olives

Parmesan dried sausages

Mixed vegetables with red pepper hummus

Miss Vickie's chips

Chocolate pudding with raspberry coulis served in a mason jar



The Fiesta Package

27\$ / package

Mexican salad with corn, black beans and cilantro

Mix of seasonal vegetables with red pepper hummus

Flour tacos (4)

Grilled Mexican chicken (sweet potato option available)

Guacamole and classic salsa

Three colour nachos

Dulce de leche caramel pudding served in a mason jar

