

**SOCIÉTÉ**  
TRAITEUR



**jardin**  
ROYALMOUNT

# Cocktail Dinatoire Menu

2021

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# Cocktail Dinatoire Menu

## **4 canapés at 22\$ + 20% service**

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



## **8 canapés at 47\$ + 20% service**

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



## **12 canapés at 69\$ + 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 fraîche 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 fraiche*

### **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*

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# 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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