



GASTRONOMIC
PORTFOLIO



SATISFACTION

WHAT DRIVES US

Throughout the years, new trends, events, joys and challenges fuel us and allow us to improve, innovate and express the passion we feel for gastronomy.

At Zeste du Monde, our driving force has always been the satisfaction we feel when we deliver meals of unparalleled quality and freshness, when we produce an event that contributes to the effervescence of a space and the joy of its guests, when the members of our team congratulate one another for their good work and support each other in challenging times.

Since the beginning of the millennium, we have stood out among our contemporaries as creators of culinary experiences that allow you to tour the world right from your plate. And as we savour foods with our eyes first, we sign every dish with unique finishes as witnessed in our corporate menus, our selection of canapés and our large scale events. What does the future hold for us? While no one knows, one thing is certain; our commitment to your satisfaction and ours remains a top priority and our brand-new Gastronomic Portfolio is proof of this. Turn the page and let's start a new year of discoveries together!



THE SUCCESS OF YOUR EVENTS



Since 2001, our team of professionals ensures that your events are a complete success: conferences, training seminars, corporate events, galas, product launches, weddings, family reunions, etc.

At Zeste du Monde, the quality of our food and service will always be a top priority! Be it for 20 to 2000 guests, we will create an experience fully adapted to your needs.

Why not be a guest at your own event?
Let yourself be delighted!

REQUEST A QUOTE FROM YOUR REPRESENTATIVE

Equipment rentals and staff.

info@zestedumonde.ca | 514 761-0498



ZESTE ECO

AN ENVIRONMENTALLY FRIENDLY APPROACH

Our customers are precious to us. Sustainable development is just as important. In response to this constant concern to reduce our ecological footprint, we have implemented a series of measures that are inspired by the best eco-responsible management models in our business sector and at several levels.

HOW DOES THIS TRANSLATE FOR ZESTE DU MONDE TRAITEUR?

Make every effort to reduce our environmental impact, while offering you an unforgettable culinary experience. Whatever your event.



Responsible purchasing

by partnering with local producers to supply seasonal, organic or certified foods.



Staff training

to improve the management of our work environment.

Use of biological cleaning products

in our facilities.



Make the ordering process more efficient

with suppliers (reduce vehicle movements).



Use of disposable cutlery made from biodegradable and / or compostable ingredients.

Plates made with sugar cane bagasse, napkins printed with soy ink, etc.



Recycling plastics and cardboard.

A process is underway to allow better management of organic matter.



Valuing uneaten food

by distributing surplus edible food to local organizations.

MENU

BREAKFAST

05 / 06 / 07

COLD BUFFET / HOT BUFFET / YOGURT BAR



BISTRONOMIE INDIVIDUEL MEALS

08 / 09

LUNCH BOXES / SALAD BOWLS

HEALTH BAR

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SALAD BAR / SALAD BOWLS



DESTINATIONS WORLD GASTRONOMY

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COLD BUFFET

COLD MEAL PACKAGES

12 / 13 / 14 / 15

COLD BUFFET / LUNCH BOXES



HOT MEAL PACKAGES

16 / 17 / 18

BARBECUE AT WORK / PASTA / MEAT



COCKTAILS

20 / 21

COLD AND HOT CANAPÉS



PLATTERS

22



EXTRAS

23

BREAKFAST

COLD BUFFET ❄️

Minimum of 10 identical meals
Groups of fewer than 10 people will be served à la carte.

Le réveil \$8,95

2 cold items (next page)
1 choice of juice (orange/grapefruit)
Replace juice for coffee + \$1,50

Le matinal \$11,95

3 cold items (next page)
1 choice of juice (orange/grapefruit)
Replace juice for coffee + \$1,50

Le bon matin \$14,95

4 cold items (next page)
1 choice of juice (orange/grapefruit)
Replace juice for coffee + \$1,50

L'ensoleillé \$17,95

5 cold items (next page)
1 choice of juice (orange/grapefruit)
Replace juice for coffee + \$1,50

HOT BUFFET 🔥

Minimum of 10 identical meals

Sur le pouce \$12,95

Mini fresh fruit skewers (2 pp)
Choose one English muffin option below
Roasted potatoes
1 choice of juice (orange/grapefruit)
Replace juice for coffee + \$1,50

- Egg, bacon and cheese ■ Egg and cheese
English muffin English muffin
- Egg, ham and cheese
English muffin

L'Éuforie \$19,95

3 cold items (next page)
4 hot items (see below)
1 choice of juice (orange/grapefruit)
Replace juice for coffee + \$1,50

- Scrambled eggs ■ Roasted potatoes
- Smoked bacon / 3 pp ■ Home-made baked beans
- Homestyle sausage / 2 pp

LUNCH BOX FORMAT



Our breakfast packages are also available in lunch box format for an additional \$1 per person. The box is accompanied by disposable cutlery as well as a 300ml bottle of juice (assorted flavours).

Please note the option to replace juice with coffee is not available for the breakfast box format or for buffets delivered on disposable trays



Hot meals typically require the rental of chafing dishes at \$12.50 each as well as a \$15.00 installation fee. Ask your representative for more information.

- All the items on this menu are available à la carte..

- Breakfast deliveries begin as of 6:30 a.m.
- The flavors of mini pastries, muffins, madeleines and pound cakes are chosen by the kitchen.
- Cold buffet breakfasts are also offered on disposable/recyclable trays and are subject to a surcharge of \$1 per person

- Cold breakfast orders must be placed before noon on the business day prior to delivery and may not be altered or cancelled after that time. Hot breakfast orders must be placed before noon two business days prior to delivery and may not be altered or cancelled after that time. For orders placed after noon, a package composed of 3 or more cold items chosen by the kitchen will be offered to you.

COLD ITEMS

PROTEIN

- **Mini ham and cheese croissant**
Mini croissant garnished with old-fashioned ham and Swiss cheese
- **Mini turkey and cheese croissant**
Mini croissant garnished with turkey breast and Swiss cheese
- **Bon Matin wrap**
Hard-boiled egg, bacon, tomato, lettuce and mayonnaise
- **Le Matinal sandwich**
Egg and home-made parsley mayonnaise on fresh multigrain bread
- **Bagel with cream cheese**
Half bagel garnished with cream cheese (add smoked salmon + \$1,00 p.p)
- **Le Plateau du Plateau**
Platter of smoked salmon, cream cheese mousse, capers and onion accompanied by grilled bagel halves

CRÊPES

- **Pear and cranberry crêpe**
Pear and cranberry jam filling
- **Apple crêpe**
Apple, cream cheese, honey, ginger and cinnamon filling
- **Chocolate-hazelnut crêpe**
Chocolate and hazelnut filling
- **Salted caramel crêpe**
Dulce de leche filling
- **Turkey and cheese crêpe**
Smoked turkey, Swiss cheese and dijonaise sauce

FRESHLY BAKED

- **Baker's basket**
A variety of mini muffins, mini croissants, mini pastries, sliced pound cake and home-made jam 2.5pp (+ \$1,25 p.p.)
- **Mini pastries / 2 pp**
Brioche, turnovers, chokolatines, Danish
- **Mini croissants and home-made jam / 2 pp**
Mini croissants with home-made berry jam
- **Home-made madeleines / 2 pp**
Lemon, chocolate, orange, raspberry
- **Home-made mini muffins / 2 pp**
Orange poppy, apple, chocolate, blueberry and lemon, apricot and raspberry, maple
- **Energy bar**
Oats, walnuts, pistachios, white and/or milk chocolate chips, honey and sesame seeds
- **Home-style soft cookies / 2 pp**
Macadamia, double chocolate
- **Home-made oatmeal cookies / 2 pp**
Cranberrie and toasted almonds, raisins, dates
- **Cake délice**
Pound cake; orange and chocolate chips, pineapple and walnut carrots, lemon and poppy seeds, bananas

FRUIT

- **Rainbow of fresh cut fruit**
Platter containing a variety of seasonal fruits
- **Mini fresh fruit skewers / 2 pp**
Variety of seasonal cut fruits
- **Mini fresh fruit and cheese skewers / 2 pp**
Variety of seasonal cut fruit with cheddar
- **Duo of Quebec cheddar with grapes**
Quebec cheddar served with seedless grapes
- **Fresh fruit salad**
Seasonal fruit salad
- **Yogurt with apple compote**
Apple, apple puree, cinnamon, sugar
- **Yogurt with pineapple jam**
Pineapple, ginger, lemon juice, sugar
- **Yogurt with berry coulis and granola**
Strawberries, raspberries, blackberries, sugar, lemon juice and granola

VERSION 2.0

- All our products that contain bacon are also available with turkey bacon

YOGURT BAR

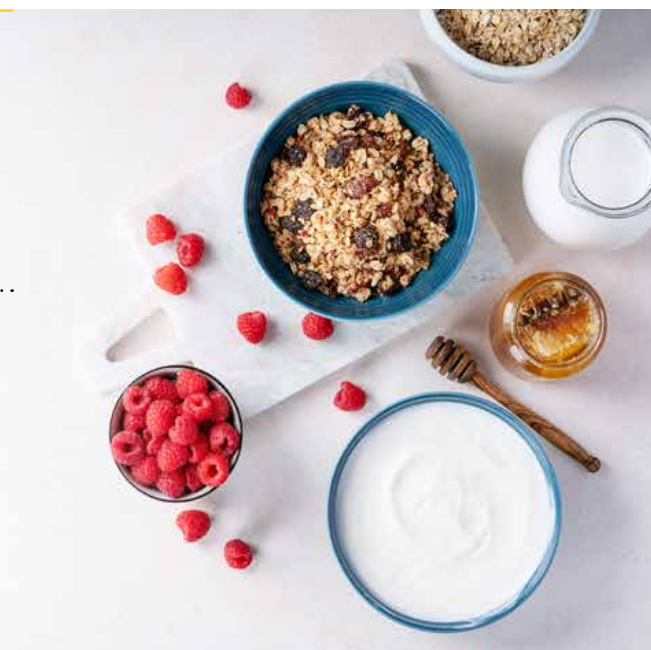
Price per person. Minimum 20 people.
Typical serving of 200 gr per person. Bowls and spoons included

Yogurt \$ 6,95

Vanilla yogurt and plain Greek yogurt

TOPPINGS

- Seasonal fresh berries
- Seasonal fruit compote
- Nut free granola
- Puffed quinoa
- Chia seeds
- Sweetened Shredded Coconut
- 70% Dark chocolate chips
- Pure honey



DRINKS À LA CARTE

Smoothie \$15 / liter

Get off to a good start with our homemade, vegan, gluten-free, nut and peanut-free smoothies.

- Dazzling (Éclatant): make your taste buds dance with raspberries, peaches, red maca, agave syrup and coconut milk
- Radiant (Radieux): let this smoothie awaken your senses with a symphony of pineapple, mango, seasonal melon, pure honey, baobab and coconut milk



Hot beverages

Includes hot drink cups, sticks, sugar, cream, milk and sweetener

Regular coffee or tea/herbal tea

10 cups.....	\$21,00
50 cups.....	\$90,00
100 cups.....	\$145,00

Regular coffee in disposable thermos / 10 cups \$30,00

Juice \$9,50 / liter

- Orange juice 1L
- Grapefruit juice 1L

FOOD CHALLENGES

While it is impossible for us to definitively guarantee the absence of allergens in our products, we take our role as your partner facing food challenges very seriously. Our experienced team take great care in preparing meals that respect the food allergies and restrictions of your guests to the highest degree while at the same time making the ordering process as easy as possible.

Share your concerns with your representative and benefit from our no fuss, no muss experience.

BISTRONOMIE



LUNCH BOXES AND SALADE BOWLS ❄️

No minimum order quantity

Each person can choose their menu, just like at a bistro!

\$22,95



BISTRO SANDWICH

Sandwich

- 1 choice of bread (see below)
- 1 choice of filling (see below)

Mixed salad

- 1 choice of dressing (next page)

Dessert

- 1 choice of deluxe pastry (next page)

\$23,95



BISTRO PROTEIN

Viande

- 1 choice of protein (next page)
- 1 choice of marinade (next page)

Mixed salad

- 1 choice of dressing (next page)

Dessert

- 1 choice of deluxe pastry (next page)

Protein is served on roasted vegetable couscous or a bed of greens

\$22,95



BISTRO SALAD BOWL

Salad

- 1 choice of salad (next page)
- 1 choice of protein (next page)

Dessert

- 1 choice of deluxe pastry (next page)

Served in an individual compostable bowl

MAKE YOUR CHOICE!

FILLING



- Beef
Roast beef, Swiss cheese, caramelized onions and dijonaise sauce
- Tuscan chicken
Grilled chicken, sun-dried tomato pesto, roasted red peppers and lettuce
- Turkey & Brie
Smoked turkey, Brie cheese, poached pear, arugula and home-style mayonnaise
- Antipasti
Grilled zucchini, eggplant and Portobello mushroom, arugula and sun-dried tomato pesto

- Ham
Sliced ham, dehydrated apple, cheddar cheese, lettuce and dijonaise sauce
- Southwest chicken
Grilled chicken, caramelized onion, fresh tomato, lettuce and chipotle mayonnaise
- Salmon
Shredded salmon, garlic flower sauce, cranberry, celery, cucumber and lettuce
- Grilled tofu
Grilled tofu, fresh tomato, lettuce and our Louisiana mayonnaise

BREAD



- Pretzel
- Rye
- Brioche



MAKE YOUR CHOICE!



PROTEIN



- Beef tournedos
- Chicken breast
- Salmon steak
- Pork filet
- Pan-seared tofu

SALADS



- South American 
Quinoa, choice of protein, lettuce, carrot, cucumber, bell pepper and orange dressing
- Italian 
Orzo, choice of protein, tomato, onion, artichoke, black olive, bell pepper, basil, lettuce, cucumber, carrot and dried tomato pesto dressing
- Greek 
Farfalle pasta, choice of protein, lettuce, cucumber, bell pepper, feta cheese, black olive and Greek vinaigrette
- Asian 
Soba noodles, choice of protein, cucumber, carrot, bamboo heart, daikon, green onion, radish, bell pepper, lettuce and Asian vinaigrette

CHOICE OF MARINADE



- Greek marinade
Garlic, lime juice, lemon juice, olive oil, oregano and Greek spices
- Bordelaise marinade
Shallot, red wine vinegar, red wine and bay leaf
- Italian tomato marinade
Tomato sauce, red wine vinegar, parmesan and fresh oregano
- Tex-Mex marinade
Onion, garlic, ketchup, rice vinegar and coriander
- Raspberry marinade
Raspberry, balsamic vinegar, raspberry syrup, soy sauce and shallot
- Fine herbs marinade
Parsley, thyme, rosemary, herbes de Provence and oregano
- Kyoto marinade
Soy sauce, sesame seeds, fresh lime juice and honey
- Balsamic marinade
Reduction of Modena vinegar and pure honey
- Chimichurri marinade
Shallot, oregano, coriander, thyme, garlic, chilli sauce and red wine vinegar
- BBQ marinade
Onion, ketchup, garlic, peach, chipotle, smoked BBQ spices, Worcestershire sauce, chili

DRESSINGS



- La Jaune
Our house vinaigrette perfumed with mandarin
- La Verte
Poached pear and red wine vinaigrette
- La Bleue
Balsamic vinaigrette with caramelized onion
- La Rouge
Sun-dried tomato and red wine vinegar vinaigrette

CHOOSE YOUR DELUXE PASTRY



- Lemon meringue
Classic tart lemon filling topped by a rich meringue
- Sugar
Travel back to the Québec of yesteryear with this classic sugar cream pie
- Coco-lime
End your meal on a tropical note with the perfect marriage of lime and coconut
- Chocolate
For chocolate lovers, this tart filled with a 70% dark chocolate cream is sure to please



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HEALTH BAR



SALAD BAR – COLD BUFFET ❄️

Minimum 20 people. Minimum of 10 identical portions of protein.

Health bar 7 \$19,95

2 choices of protein
2 choices of greens
7 choices of toppings
1 choice of cheese
Dressing of the day

Health bar 11 \$22,95

2 choices of protein
2 choices of greens
11 choices of toppings
1 choice of cheese
Dressing of the day

PROTEIN

- Grilled chicken
- Grilled beef
- Pork fillet
- Salmon steak
- Grilled tofu

GREENS

- Romaine lettuce
- Mesclun lettuce
- Baby spinach
- Arugula

TOPPINGS

- Cabbage, sliced
- Carrots, julienned
- Celery, sliced
- Cherry tomatoes, halved
- Cucumber, half moon
- Red pepper, julienned
- Black beans
- Corn
- Green peas
- Yellow beans
- Couscous

- Barley
- Croutons
- Orzo pasta
- Hard boiled egg

CHEESE

- Cheddar
- Feta
- Smoked Gouda
- Swiss cheese

SALAD BOWLS ❄️

Individual compostable bowl
Minimum of 4 identical bowls

La Quebecoise \$14,95

Arugula, radish, carrot and zucchini Pork tenderloin, marinated with garlic, lime juice, lemon juice, olive oil, oregano and Greek spices

Taroco salad: Broccoli, bacon, dried apricot, green onion and creamy dressing.

La Parisienne \$14,95

Mesclun lettuce, cucumber, red bell pepper and carrot, salmon fillet, marinated with shallot, red wine vinegar, red wine, bay leaf

Piedmontese salad: Potato, tomato, egg, shallot, homemade mayonnaise, gherkin and fresh parsley

La Kyoto \$14,95

Baby spinach, daikon, pineapple and red bell pepper, chicken breast, marinated in soy sauce, sesame, fresh lemon and pure honey

Asian fusion barley salad: Barley, cucumber, bell pepper, fried avocado, coriander and fresh mint

L' Italienne \$14,95

Mesclun lettuce, fried onion, red bell pepper and black olives, marinated chicken Breast with Tomato Sauce, Red Wine Vinegar, Parmesan and Fresh Oregano

Tubettini salad: Zucchini, eggplant, mushroom, asiago cheese, arugula, basil, lemon and mustard dressing

DESTINATIONS WORLD GASTRONOMY

COLD BUFFET ❄️

Our 'Destinations' meals offer you harmonious and particularly authentic flavour profiles; expect to savour flavourful dishes that are seasoned to perfection. These meals offer you our best interpretation of each of the represented cultures and will allow you to tour the world right from your plate.

Minimum of 10 identical meals

Orders must be confirmed 48 hours in advance

Destination Italy \$27,95

Eggplant and mushroom antipasti platter

Eggplant, mushroom, garlic, white wine, apple cider vinegar and olive oil

Crostini and burrata

Tomato, burrata cheese, garlic flower served on toast

Sicilian arancini

Long rice, Asiago cheese, onion, garlic, parmesan and cream

Cauliflower salad

Cauliflower, black and green olives, anchovies, red bell pepper, capers, gherkin, carrot and red wine vinegar

Penne arrabiata salad

Penne pasta, tomatoe, garlic, basil, parmesan and parsley

Parmesan chicken

Chicken breast with tomato sauce, parmesan and mozzarella

One choice of dessert (See page 15)

Destination Korea \$27,95

Kimbap

White rice, egg, carrot, cucumber, daikon, rolled ham and sesame, served in a nori leaf

Shrimp pajeon

Salted galette of shrimp, onion and chives

Korean zucchini platter

Zucchini, green onion, garlic, sesame oil, sesame seeds and kimchi

Kongnamul salad

Soy sprouts, green onion, chilli, garlic, soy sauce and sesame oil

Korean spiced carrot salad

Carrot, onion, garlic, sesame oil, rice vinegar, soy sauce and fresh coriander

Korean fried chicken

Chicken breast with carrot, onion, honey, ketchup, chili and garlic sauce

One choice of dessert (See page 15)

Destination Egypt \$24,95

Pearls of the desert / 2 pp

Chickpea and feta cheese dumplings with yogurt and tahini sauce

Eggplant caviar

Finely chopped eggplant with garlic confit and tomato on cumin cracker

Kebab Louxor / 2 pp

Skewer of chicken with cardamom, lemon and curry

Egyptian tabbouleh

Semolina salad with eggplant, zucchini, onion and garlic

Gyze salad

Potato salad with turmeric, lime, parsley and coriander

Banha beef

Grilled yogurt marinated beef topped with cardamom and hazelnut

One choice of dessert (See page 15)

Destination Espagne \$26,95

Gambas al ajillo / 2 pp

Grilled shrimp, flavoured with garlic flower and Spanish saffron

Tortilla de patatas

Omelette with potatoes and Spanish onion

Ajo tomate Muciano

Moorish style tomato platter with smoked paprika dressing

Ensalada de naranjas

Traditional tray of sliced oranges with olives and fresh mint

Ensalada de papa y chorizo

Potato salad, chorizo sausage, tomato and olives

Pechuga de pollo a la naranja

Grilled chicken breast with onion, carrot, white wine and orange

Pa amb tomàquet

Toasted bread with tomato and garlic

One choice of dessert (See page 15)

COLD MEAL PACKAGES

COLD LUNCHEON BUFFET AND LUNCH BOXES ❄️

Lunch boxes: minimum of 4 identical meals

Cold luncheon buffet: minimum of 6 identical meals

Buffet / Lunch boxes

La Formation..... \$14,95 / \$15,95

- 1 Choice of salad
- 2 Choices of sandwich
- Pound cake or home-made cookies

La Rencontre..... \$17,95 / \$18,95

- 1 Choice of appetizer
- 1 Choice of salad
- 2 Choices of sandwich
- 1 Choice of dessert

La Réunion..... \$19,95 / \$20,95

- 1 Choice of appetizer
- 2 Choices of salad
- 2 Choices of sandwich
- 1 Choice of dessert

Buffet / Lunch boxes

La Conference..... \$22,95 / \$23,95

- 2 Choices of appetizer
- 2 Choices of salad
- 1 Choice of protein / flavour profile
- Fresh bread and butter
- 1 Choice of dessert

La Direction..... \$25,95 / \$26,95

- 3 Choices of appetizer
- 2 Choices of salad
- 1 Choice of protein / flavour profile
- Fresh bread and butter
- 1 Choice of dessert

AVAILABLE OPTIONS:

- Replace two sandwich portions for one portion of protein / flavour profile and fresh bread + \$1 pp
- Add the soup of the day for \$3,75 pp (Includes bowl and spoon)

Or

- Replace a portion of salad or appetizer for the soup of the day + \$1,50 pp (Includes bowl and spoon)

Soup: Minimum of 10 portions – available in buffet format only.
Ask your representative for details.



- All items are available à la carte.
- For orders placed after 3 p.m on the business day preceding delivery, we will offer you packages with items chosen by the kitchen (chef's choice).

BUFFET



- These buffet packages are also available in recyclable / disposable platters/bowls for a surcharge of \$1 per person.

LUNCH BOXES



- Disposable utensils are included with the lunch box..



FOOD CHALLENGES

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APPETIZERS

Vegetarian

- **Croquants du jardin**
Variety of freshly cut crudités served with dip of the day
- **Duo of Quebec cheddar**
Quebec cheddar served with seedless grapes
- **Neapolitan brioche**
Pizza roll, garnished with garden vegetables, fresh basil and béchamel sauce
- **Guacamole and chili tapas**
Homemade guacamole, lentil chilli and coriander on a crouton
- **Eggplant cone**
Eggplant cone filled with tomato and jackfruit
- **Brie and cranberry tart**
Brie cheese, caramelized onion and cranberry chutney
- **Cauliflower with chimichurri and Gouda**
Cauliflower marinated with chimichurri and smoked Gouda cheese
- **Mini falafel, tahini sauce / 2 pp**
Chickpea, onion, garlic and cumin falafel with vegan tahini sauce
- **Vegetarian pizza**
Zucchini, mushroom, onion, bell pepper, Kalamata olive, mozzarella and tomato sauce (2 pp)
- **Eggplant fries**
Eggplant sticks lightly breaded, served with saffron sauce
- **Sweet potato crisp**
Sweet potato, parmesan cheese, sesame with chipotle dip

Meat and fish

- **Éraboulettes / 2 pp**
All-beef meatballs served with maple sauce, mustard and chili
- **Imperial tidbit / 2 pp**
Wonton garnished with chicken, carrot, daikon and green cabbage
- **Coriander lime chicken skewers / 2 pp**
Chicken marinated with yogurt, coriander and lime juice
- **Chimichurri chicken skewers / 2 pp**
Chimichurri marinated grilled chicken with green olives
- **Smoked meat egg roll**
Smoked meat, green cabbage, carrot, onion and fresh ginger
- **Portuguese beef skewer / 2 pp**
Beef marinated with onion, chili, orange juice and garlic
- **Quiche Lorraine**
Mini tart garnished with prosciutto, Swiss cheese, cream cheese, egg and milk
- **Salmon quiche**
Mini tart garnished with salmon, leek, cream cheese, egg and milk
- **Walnut salmon bite**
Smoked salmon, Ricotta cheese, walnut, honey and chive served on blini
- **Miso-ginger salmon**
Salmon, miso, honey, ginger, shallot, green onion and soy sauce
- **Tex-Mex shrimp / 2 pp**
Tex-Mex shrimp topped with crumbled tortilla and coriander
- **Cheddar and chorizo bruschetta**
Cheddar cheese, egg, chorizo served on crouton
- **Tuna smorgas**
Tuna salad, avocado and grated Swiss cheese



PLATTERS

Replace a choice of salad or appetizer by one platter

- | | |
|---|----------|
| Greek platter | + \$1,00 |
| Tomato, cucumber, black olive and feta cheese with oregano-lemon dressing | |
| Tomato Bocconcini platter | + \$1,00 |
| Bocconcini cheese, tomatoes, fresh basil and vinaigrette | |
| Antipasto with olives platter | + \$1,00 |
| Grilled bell pepper, mushroom, eggplant, zucchini and marinated olive | |
| Assortment of firm cheeses | + \$1,50 |
| Variety of firm cheeses served with seedless grapes | |

MEAT AND FISH

PROTÉINES

- Beef tournedos
- Chicken breast
- Salmon steak
- Pork fillet
- Sautéed tofu



FLAVOUR PROFILE

- Greek marinade
Garlic, lime juice, lemon juice, olive oil, oregano and Greek spices
- Bordelaise marinade
Shallot, red wine vinegar, red wine and bay leaf
- Italian tomato marinade
Tomato sauce, red wine vinegar, parmesan and fresh oregano
- Tex-Mex marinade
Onion, garlic, ketchup, rice vinegar and coriander
- Raspberry marinade
Raspberry, balsamic vinegar, raspberry syrup, soy sauce and shallot
- Fine herbs marinade
Parsley, thyme, rosemary, herbs of Provence and oregano
- Kyoto marinade
Soy sauce, sesame seed, fresh lime juice and honey
- Balsamic marinade
Reduction of Modena vinegar and pure honey
- Chimichurri marinade
Shallot, oregano, coriander, thyme, garlic, chilli sauce and red wine vinegar
- BBQ marinade
Onion, ketchup, garlic, peach, chipotle, smoked BBQ spices, Worcestershire sauce, chili

SALADS

Starchy

- Tabbouleh
Couscous, tomato, green onion, dried apricot, parsley, coriander, mint, olive oil and lime juice
- Penne pesto salad
Penne pasta, mushroom, red bell pepper, cherry tomato, zucchini and homemade pesto
- Piedmontese salad
Potato, tomato, egg, shallot, homemade mayonnaise, pickles and parsley
- Tubettini salad
Tubettini pasta, zucchini, eggplant, mushroom, Asiago cheese, arugula, basil, lemon and mustard dressing
- Acini di pepe salad
Acini di pepe pasta, parsnip, carrot, corn, coriander, red pepper and Tao dressing
- Orzo salad
Orzo pasta, arugula, dried tomato, red bell pepper, carrot and smoked Gouda
- Asian fusion salad
Barley, cucumber, bell pepper, fried avocado, coriander and fresh mint

Veggie

- Durango Salad
Tomato, mango, cucumber, green onion and coriander
- Positano salad
Fennel, tomato, bell pepper, red onion, orange segments, orange dressing
- Saïda salad
Zucchini, fresh mint, candied lemon, halloumi cheese and yogurt dressing
- Greek salad
Feta cheese, tomato, cucumber, red bell pepper, Kalamata olive, oregano and fresh parsley
- Taroco salad
Broccoli, bacon, dried apricot, green onion and creamy dressing

Leafy (Dressing on the side)

- Mesclun salad
Mesclun lettuce, red bell pepper, cucumber, carrot and orange dressing
- Roma salad
Romaine lettuce, radicchio, arugula, endive, tomato and balsamic dressing
- Insalata di rucola
Arugula, spinach, endive, radish, dried tomato and lemon vinaigrette
- Classic Caesar salad
Romaine lettuce, grated parmesan cheese, bacon, croutons, Caesar dressing
- Chinese salad
Spinach, carrot, pan-fried tofu, pepper, celery, peanuts and Chinese dressing

VERSION 2.0

- All our products that contain bacon are also available with turkey bacon.

SANDWICH BUFFET

Beef

- **Roasted beef sandwich**
Beef, lettuce, tomato, Swiss cheese and roasted garlic rosemary mayo
- **BBQ Beef sandwich**
Cajun-style beef, crispy potato garnish and homemade barbecue sauce
- **Boeuf-Allo sandwich**
Marinated beef, grilled red bell pepper, sweet Buffalo sauce, coleslaw
- **Montréal sandwich**
Homemade smoked meat, mustard, Swiss cheese, dill coleslaw

Pork and ham

- **Fall sandwich**
Pulled pork, apple and caramelized onion, lettuce and thyme
- **Polish wrap**
Polish ham, Swiss cheese, lettuce and dijonnaise sauce
- **Ham and Brie sandwich**
Ham, Brie cheese, lettuce and dijonnaise sauce

Chicken and turkey

- **Burrito wrap**
Marinated chicken, Mexican sweet salsa, lettuce and garlic flower
- **Lugano sandwich**
Chicken, apple, celery, cranberry, lettuce, garlic flower sauce
- **Chicken club sandwich**
Grilled chicken, Montreal steak spices, lettuce, tomato, homemade mayo
- **Pomona sandwich**
Turkey, provolone cheese, baby spinach and sun-dried tomato mayo
- **Pesto chicken sandwich**
Chicken with herbs, tomato, lettuce and pesto mayonnaise
- **Turkey wrap**
Turkey, red pepper, arugula, cream cheese, jalapeños and cheddar cheese
- **Classic Caesar wrap**
Chicken, bacon, lettuce, cheddar cheese and Caesar sauce



Fish

- **Smokey sandwich**
Homemade smoked salmon, crispy potato garnish with seared onion and maple mayo
- **Tuna sandwich**
Flaked white tuna, cucumber, celery and mayonnaise

Vegetarian

- **Veggie pate sandwich**
Carrot, potato, onion, egg, sunflower seeds, pumpkin, chickpea, lentil and ginger
- **Classic egg sandwich**
Hard boiled egg, parsley, tomato and mayonnaise
- **Anjou Wrap**
Roasted parsnip, mushroom, baby spinach, homemade pesto with sun-dried tomato
- **Mushroom veggie burger**
Sautéed mushrooms, garlic flower, roasted red pepper, caramelized onion and lemon thyme mayo
- **Eggplant burger**
Sliced eggplant, caramelized onion, roasted red bell pepper, lemon thyme mayo

DESSERT

- **Apple cheesecake**
Apple cheesecake with crumble topping
- **Raspberry cake**
Vanilla sponge cake topped with a light raspberry cream covered with raspberry jelly
- **Red velvet**
Red velvet cake garnished with a rich cream cheese topping and decorated with chocolate shavings
- **Queen Elizabeth**
Date cake topped with coconut icing
- **Lemon-cranberry cake**
Vanilla sponge cake topped with lemon mousse and cranberry filling
- **Chocolate mini tart**
Home-made chocolate mini tart, chantilly and berries
- **French pear mini tart**
Home-made pear and almond cream mini tart
- **Home-made madeleines / 2 pp**
Lemon, chocolate, orange, raspberry
- **Croustillant royal**
Dark chocolate mousse with hazelnut almond nougat crust
- **Chocolate brownie**
Classic brownies with chocolate sauce
- **Apple cobbler**
Fresh cut apples rolled in cinnamon and sugar with roasted almond crumble top
- **Fresh fruit mini skewers / 2 pp**
Variety of seasonal fresh cut fruit on skewers

HOT BUFFET

BARBECUE AT WORK

Live a gourmet experience! Zeste du Monde's Barbecue at Work menus offer you all the pleasures of this highly appreciated cuisine without any of the inconveniences. Mosquitoes, smoke, capricious weather? All things of the past! Let us offer you a gourmet Barbecue experience directly in your office.

Minimum of 10 identical meals

Les Copains \$22,95

Zeste Hot dog – Viandal Italian sausage

Toppings: relish, ketchup, Dijon mustard, onion and coleslaw

Zeste Hamburger (1/2 lb) –

Toppings: relish, mustard, ketchup, onions, mayonnaise, tomatoes, lettuce, gherkins and cheese

1 choice of salad (see page 14)

Greek-style roasted potatoes

1 choice of dessert (see page 15)

Les Collègues \$26,95

BBQ Chicken and vegetable skewers

Chicken marinated with herbs and Camargue salt

Zeste Hamburger (1/2 lb)

Toppings: relish, mustard, ketchup, onions, mayonnaise, tomatoes, lettuce, gherkins and cheese

Antipasto and olive platter

Grilled bell pepper, mushroom, eggplant, zucchini and marinated olives

1 choice of salad (see page 14)

Greek-style roasted potatoes

1 choice of dessert (see page 15)

La Compagnie \$28,95

Grilled chicken

Chicken marinated with lemon, fresh thyme and Zeste spices

Pork ribs

grilled with our Zeste signature BBQ Sauce

Italian sausage

Local home-made sausages, sweet or spicy

1 choice of salad (see page 14)

Greek-style roasted potatoes

Fresh cut bread and butter

1 choice of dessert (see page 15)

Valence \$29,95

Coriander and lime chicken skewers

Chicken marinated with pressed yogurt, coriander and lime juice

Antipasto and olive platter

Grilled bell pepper, mushroom, eggplant, zucchini and marinated olives

Traditional Valencienne paella

Rice, tomato, peas, onion, saffron, paprika, mussels, shrimp and chicken drumsticks

1 choice of salad (see page 14)

Fresh cut bread and butter

1 choice of dessert (see page 15)

PLATTERS

Replace one choice of salad or appetizer for one type of platter

Assortment of firm cheeses + \$1,00

Variety of firm cheeses served with seedless grapes

Antipasto and olives + \$1,00

Grilled bell pepper, mushroom, eggplant, zucchini and marinated olives

Greek + \$1,00

Tomato, cucumber, black olive and feta cheese with oregano-lemon dressing

Tomato and bocconcini + \$1,50

Bocconcini cheese, tomato, cucumber fresh basil and dressing

HOT BUFFET – PASTA

Minimum of 10 identical meals.

L'Osteria..... \$18,50

2 Choices of salad (See page 14)
1 choice of plain pasta
1 choice of sauce
Parmesan cheese
Fresh cut bread and butter
1 choice of dessert

La Trattoria..... \$20,50

2 Choices of salad (See page 14)
1 choice of stuffed pasta
1 choice of sauce
Parmesan cheese
Fresh cut bread and butter
1 choice of dessert

YOUR CHOICE OF PASTA

Plain pasta

- Penne rigate
- Rigatoni
- Cavatappi

Stuffed pasta

- Spinach and cheese cannelloni
- Meat-filled cannelloni

YOUR CHOICE OF SAUCE

- **Marinara sauce with meatballs**
Tomato sauce, ground beef, zucchini, red bell pepper, onion, carrot, broccoli
- **Vegetarian marinara sauce**
Tomato sauce, zucchini, red bell pepper, onion, carrot, broccoli
- **Neapolitan sauce with sausage**
Tomato sauce, Italian sausage, onion, garlic, red wine
- **Romanoff sauce**
Tomato sauce, cream, white mushroom, prosciutto, vodka, shallot
- **Romanoff sauce with grilled chicken**
Tomato sauce, grilled chicken, cream, white mushroom, prosciutto, vodka, shallot
- **Arrabbiata sauce with chorizo**
Tomato sauce, chorizo sausage, paprika, red wine

AVAILABLE OPTIONS:

- Soup of the day available for \$3,75 pp (Includes bowl and spoon).
- Or**
Replace a portion of salad or appetizer for the soup of the day + \$1,50 pp (Includes bowl and spoon)

Soup of the day:
minimum of 10 portions –
available in buffet style only.



Notice of 2 business days is required to place a hot buffet order. For orders placed after 3 p.m on the business day preceding delivery, we will offer you packages with items chosen by the kitchen (chef's choice).

These buffet packages are also available in recyclable/disposable platters/bowls for a surcharge of \$1 per person (disposable chafing dishes available at a cost of \$25 each.)

The hot buffet service generally requires the use of standard chafing dishes, which are available for rent at a cost of \$12,50 each (price may vary during holiday season). Your representative will confirm the required quantity. The delivery of buffet with chafing dish rental may incur an additional fee of \$15 for installation.

EXTRA PORTIONS

À la carte pricing per portion

Plain pasta with sauce.....\$8,95
Stuffed pasta with sauce..\$9,95
Vegetables / Carbs.....\$4,50
Meat / Fish\$9,95

HOT BUFFET – MEAT



Minimum of 10 identical meals

Le Confort \$23,50

- 2 choices of salad (See page 14)
- 1 choice of carbs
- 1 choice of meat or fish
- Fresh cut bread and butter
- 1 choice of dessert

Le Copieux \$25,50

- 1 choice of salad (See page 14)
- 1 choice of carbs
- 1 choice of vegetables
- 1 choice of meat or fish
- Fresh cut bread and butter
- 1 choice of dessert

Le Comblé \$28,50

- 1 choice of salad (See page 14)
- 1 choice of carbs
- 1 choice of veggies
- 1 choice of meat or fish
- 1 platter of assorted firm cheeses
- Fresh cut bread and butter
- 1 choice of dessert

AVAILABLE OPTIONS:

- Soup of the day available for \$3,75 pp (Includes bowl and spoon)

Or

Replace one portion of salad or appetizer for the soup of the day + \$1,50 pp (Includes bowl and spoon)

Soup of the day: minimum of 10 portions – available in buffet style only.

VEGETABLES / CARBS

Vegetables

- Garlic-lemon mixed vegetables
Carrot, broccoli, bell pepper, cauliflower, red onion, yellow bean, garlic, fresh thyme and lemon
- Mixed vegetables with fine herbs
Carrot, bell pepper, broccoli, turnip, red onion, eggplant and herbs
- Grilled mixed vegetables
Eggplant, zucchini, bell pepper, fennel, red onion, tomato sauce, garlic and herbs
- Country-style mixed vegetables
Carrot, turnip, cauliflower, red onion, celery root, parsnip, garlic, parsley and green cabbage

Potatoes

- Roasted potatoes with lemon
Baby potatoes, thyme, onion, garlic flower, turmeric and citrus zest
- Roasted potatoes with herbs
Potatoes, garlic, onion and herbs
- Scalloped potatoes
Yukon potatoes braised in chicken stock and Spanish onion
- Old-fashioned mashed potatoes
Classic mashed potatoes with butter, milk and nutmeg

Gnocchi

- Gnocchi with garlic and herbs
Gnocchi, mixed herbs with garlic flower

Rice

- Jasmine rice with Asian flavours
Jasmine rice, onion, chicken stock, cardamom, cloves and cinnamon
- Orange-tomato rice
Parboiled rice, tomato, orange peel, zucchini, vegetable broth and basil
- Rice pilaf with vegetables and herbs
White rice, chicken stock, minced vegetables and herbs

FOOD CHALLENGES

While it is impossible for us to definitively guarantee the absence of allergens in our products, we take our role as your partner facing food challenges very seriously. Our experienced team take great care in preparing meals that respect the food allergies and restrictions of your guests to the highest degree while at the same time making the ordering process as easy as possible.

Share your concerns with your representative and benefit from our no fuss, no muss experience.

Beef

- **Tex-Mex Beef**
Shank steak marinated in pineapple juice, beef broth, sweet tomato sauce, Tabasco and soy sauce
- **Classic beef Bourguignon**
Shank steak with onion, mushroom and carrot and red wine
- **Irish-style beef**
Shank steak served with potato, onion, celery, parsley, carrot
- **Beef with two peppers**
Shank steak, onion, celery, sweet potato, garlic, thyme, bell pepper and allspice pepper

Chicken

- **Spanish chicken**
Chicken breast, chorizo sausage, mushroom, white wine, chicken stock, onion and garlic
- **Olive chicken**
Chicken breast, onion, mushroom, olives, tomato, pepper and garlic
- **Chicken in a cream sauce with Jack Daniel's caramelized apple**
Chicken breast, bacon, apple, shallot, Jack Daniel's and sage
- **Sweet and sour chicken**
Chicken breast, red bell pepper, onion, ginger, tomato sauce, sherry vinegar, soy sauce and pineapple
- **Tarragon-Chardonnay chicken**
Chicken breast, shallot, mushroom, white wine, tarragon, cream and parsley

Pork

- **Vietnamese style caramelized pork**
Marinated pork shoulder with garlic, fish sauce, Spanish onion and chili pepper
- **St Ambroise-maple Pork**
Pork shoulder, carrot, onion, garlic, St Ambroise beer and mustard

Fish

- **Salmon steak with rosé sauce and almonds**
Salmon steak, almond, chives, lemon, tomato sauce, cream and Parmesan
- **Lemon salmon**
Salmon, lemon juice, cream, saffron, Dijon mustard and parsley
- **Salmon in cream sauce with caper**
Salmon steak, chives, cream, egg, capers and lemon juice

Vegetarian

- **Fricassee of jackfruit and vegetables**
Jackfruit, apple, onion, celery and red St-Ambroise beer
- **Vegetarian meatloaf**
Soy protein, carrot, onion and tomato sauce
- **Szechuan-style Tofu**
Tofu, onion, ginger, sesame, tomato sauce and grapefruit juice
- **Vegetarian chilli**
Vegetable protein, black bean, onion, carrot, bell pepper and jalapeño

COCKTAILS

TO HELP YOU PREPARE YOUR COCKTAIL, HERE ARE OUR SUGGESTIONS:

Welcome Cocktail

1 hour of service
5 canapés / p.p.

After work Cocktail 5@7

2 hours of service
8 to 10 canapés / p.p.

Dinner Cocktail

18 to 20 canapés / p.p.
Or
15 canapés / p.p. + assorted platters (See page 22)



Hot canapés usually require service personnel and equipment rentals. Talk to your representative.

Cocktail orders must be received and confirmed no later than 2 business days prior to delivery (3 business days during the holiday season). No changes or cancellations are permitted during this period.

Minimum of 12 units per choice of canapés.

Hot canapés are identified with a star*



HOT AND COLD CANAPÉS

Minimum of 12 units per choice of canapé
Hot canapés are identified with a star*

\$2,25 / CANAPÉ

Meat and poultry

- Portuguese beef skewer
- Italian tidbit of prosciutto, roasted red pepper, bocconcini cheese and pesto
- Beef roulade, root vegetable and radish with creamy onion sauce
- Thai curry chicken skewer
- Chicken imperial roll with chilli sauce*

Fish and seafood

- Atlantic salmon tidbit, hot smoked and maple lacquered
- Salmon bite with herb, aioli and lime

Vegetarian

- Mini falafel with Tahini sauce
- Brochette of tomatoes, bocconcini, basil and marinated olive
- Arancini with artichoke and Oka cheese*

Sweet

- Chocolate dipped strawberry
- White chocolate raspberry panna cotta in a tasting glass

\$2,55 / CANAPÉ

Meat and poultry

- Pork Raclette with Pied-de-Vent cheese and Jack Daniel's braised apple
- Club Sandwich Brochette: tomato, bacon, lettuce, chicken and homemade mayonnaise
- Beef tataki with a miso reduction
- Dome of foie gras covered in a clementine jelly
- The classic! Beef tartar and crostini
- Fried beef wonton with peanut sauce*

- Duck confit cassalette with St-Ambroise sauce*

- Mini smoked meat eggroll with honey and mustard sauce*

Fish and sea food

- Shrimp with pineapple, coconut milk caramel and Indian spices
- The duo; scallops and fillet of pork with pumpkin

Vegetarian

- Pastry of candied tomato with orange zest with marjoram
- BBQ jackfruit on toast point

- Wild mushrooms bite with demi-glace bordelaise sauce
- Parmesan shortbread with roasted red pepper mousse
- Mac 'n Cheese bite with truffle oil*

Sweet

- Handmade macaron
- Cheese cake tasting glass topped with a crumble and whipped cream
- Homemade brownie, chocolate sauce and whipped cream in a tasting glass

\$2,95 / CANAPÉ

Meat and poultry

- Veal with caper and grape and red wine-candied grapefruit segment
- Duck Nigiri with ponzu sauce on crispy rice cake

Fish and sea food

- Thai-style lobster in a mini bamboo tray
- Tuna tartar with Thai curry, coriander mayonnaise and wasabi
- Tuna Maki with spicy mayo

- Lobster Thermidor *
- Crab gratin with Chardonnay sauce*
- Tempura shrimp with sweet chili*
- Bacon-coated shrimp with maple bourbon sauce*

PLATTERS

Rainbow of fresh cut fruit

Platter containing a variety of seasonal fruits

Small / 6 to 8 people	\$29,95
Large / 10 to 12 people	\$45,95

Chocolate dip

Homemade chocolate sauce

Small / 6 to 8 people	\$4,50
Large / 10 to 12 people	\$6,50

Croquants du jardin

Variety of freshly cut crudités served with dip of the day

Small / 6 to 8 people	\$29,95
Large / 10 to 12 people	\$45,95

Quebec cheddar duo

Portion of Quebec cheddar served with seedless grapes, mixed nuts and fresh cut bread

Small / 6 to 8 people	\$29,95
Large / 10 to 12 people	\$45,95

Firm cheeses and Brie

Variety of firm cheeses from Quebec and Brie accompanied by mixed nuts, seedless grapes and fresh cut bread

Small / 6 to 8 people	\$38,95
Large / 10 to 12 people	\$58,95

Fine cheeses from Quebec

Variety of Quebec fine cheeses accompanied by mixed nuts, seedless grapes and fresh cut bread

Small / 6 to 8 people	\$50,95
Large / 10 to 12 people	\$79,95

Cold cuts

Selection of cold cuts with marinades, dijonnaise sauce and fresh cut bread

Small / 6 to 8 people	\$37,95
Large / 10 to 12 people	\$58,95

Pâtés et terrines from Quebec

Variety of Quebec pâtés accompanied by pickles, onion jam, dijonnaise sauce and fresh cut bread

Small / 6 to 8 people	\$41,95
Large / 10 to 12 people	\$64,95

Smoked salmon

Smoked salmon and cream cheese mousse with capers, chopped onions and fresh cut bread

Small / 6 to 8 people	\$48,95
Large / 10 to 12 people	\$75,95

Crustless sandwich platter

Variety of crustless sandwiches garnished with chicken salad, egg salad and ham salad

Small / 6 to 8 people – 32 mrcx	\$37,95
Large / 10 to 12 people – 48 mrcx	\$56,95

À la carte sandwich platter

Make your selection among the sandwiches on page 15

Small / 6 to 8 people – 28 mrcx	\$51,95
Large / 10 to 12 people – 44 mrcx	\$79,95



EXTRAS

FOUNTAIN OF INFUSED WATER

3 available flavours / 8 liters\$95,00

Melon, lemon and mint / lime, orange and coriander / cucumbers, strawberries and kiwis

(Fountain set up included)

COLD DRINKS

Fruit juice / 330 ml\$2,10

Soft drinks / 355 ml.....\$2,10

Spring water / 500 ml\$2,10

Sparkling water / 355 ml\$2,25

Vegetable juice – Iced tea / 355 ml\$2,40

Spring water / 1,5 liters\$4,50

Sparkling water / 750 ml\$5,50

Ice / 2,70kg bag\$5,50

Smoothies / 1 liter\$15,00

Orange juice or grapefruit juice / 1 liter\$9,50

HOT DRINKS

Includes hot drink cups, stir sticks, sugar, cream, milk and sweetener

Regular coffee or tea / herbal tea

10 cups.....\$21,00

50 cups.....\$90,00

100 cups.....\$145,00

Regular coffee in disposable thermos / 10 cups\$30,00

DISPOSABLE TABLEWARE

Full set of disposable tableware.....\$1,75

Large plate, small plate, knife, fork, spoon, 2 napkins, all is biodegradable

Half set of disposable tableware\$1,25

2 small plates, 2 napkins, all is biodegradable

Disposable wine glass 150 ml.....\$0,35



- Office hours: 9 am to 5 pm, Monday to Friday.
- Breakfast orders must be received by noon the business day prior to delivery. No changes or cancellations are permitted after this time. For orders placed after noon, a package composed of 3 or more cold items chosen by the kitchen will be offered to you.
- Cold meal orders must be received and confirmed no later than 3:00 pm the business day prior to delivery.
- No modification or cancellation is permitted after midday on the business day preceding the delivery. For orders placed after 3 p.m on the business day preceding delivery, we will offer you packages with items chosen by the kitchen (chef's choice).
- Hot meal, Destinations packages and cocktail orders must be received and confirmed a minimum of 48 business hours prior to delivery. No changes or cancellations are permitted during this period.
- The total amount of your order will be charged to you if you cancel without respecting the terms above.
- The prices and content of this Gastronomic Portfolio are subject to change without notice.
- In the event we run out of stock of an item, your representative will offer you a replacement item of equal value.
- Delivery charges, service, equipment rental and taxes are not included in the prices displayed.
- The presentation of the dishes may differ from the images presented within this Gastronomic Portfolio.
- Our regular delivery hours are Monday to Friday from 6:30 am to 5:30 pm. For deliveries outside these hours, a surcharge applies.
- The cost of delivery is based on the postal code of the delivery address.
- Your delivery may occur at any time during the time period stated on the first line of your order confirmation. A representative must be available to receive our driver to complete delivery upon his arrival.
- The recovery of our dishes/equipment is done within 1 to 2 business days following your event. The recovery of our dishes / equipment on the day of your event may be possible and incurs a surcharge, please ask your representative for more details.



info@zestedumonde.ca | 514 761-0498