

Gastronomic Portfolio



Since 2001



ZESTE MISSION

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. Our goal is and always will be the satisfaction of our clientele. The quality and the presentation of the food will always be our priority.

ZESTE ECO

Our customers are precious to us. Sustainable development is just as important. We have implemented measures to maintain an eco-responsible management model to reduce our ecological footprint. We use local products and biodegradable and/or compostable packaging. Food waste is lowered by efficient training of our employees and by distributing surplus edible food to local associations.

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



AU MENU

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Ask for a quote!

Our representatives are available Monday to Friday from 9am to 5pm to answer your questions.

info@zestedumonde.ca



COLD BREAKFAST

Buffet: minimum 6 identical meals
Lunch box: minimum 4 identical meals
Order before 12h the day before

Buffet / Lunch box

Le Réveil..... \$11.95 / \$12.95

2 cold items (page 4)

Orange juice

With buffet, option to replace juice by coffee +\$1.75 p.p.

Le Matinal..... \$14.95 / \$15.95

3 cold items (page 4)

Orange juice

With buffet, option to replace juice by coffee +\$1.75 p.p.

Le Bon Matin..... \$17.95 / \$18.95

4 cold items (page 4)

Orange juice

With buffet, option to replace juice by coffee +\$1.75 p.p.

Buffets on recyclable trays are +\$1.50 p.p..

HOT BREAKFAST..... \$25.95

Minimum 10 identical meals
Order 72h in advance
Buffet only

3 cold items (page 4)

4 hot items :

- Scrambled eggs
- Smoked bacon / 3 p.p.
- Homestyle sausage / 2 p.p.
- Roasted potatoes

Orange juice or replace juice by coffee +\$1.75 p.p.

Hot meals typically require the rental of chafing dishes at \$15.00 each as well as a \$20.00 installation fee. Ask your representative for more information.



BREAKFAST ITEMS

Protein

- Mini ham and cheese croissant
- Mini turkey and cheese croissant
- Bon Matin wrap with hard-boiled egg, bacon, tomato, lettuce and mayonnaise
- Le Matinal Sandwich with egg and home-made parsley mayonnaise on multigrain bread
- Bagel with cream cheese (+\$1.75 p.p. for smoked salmon)
- Plateau du Plateau: platter of smoked salmon, cream cheese mousse, capers and onions with grilled bagels halves (+\$3.95 p.p. buffet only)

Fruit

- Rainbow of fresh cut fruits
- Mini fresh fruits skewers / 2 p.p.
- Duo of Quebec cheddar with grapes
- Yogurt with berry coulis and granola

Freshly baked

- Baker's basket: variety of mini muffins, mini croissants, mini pastries, sliced pound cake and home-made jam (+\$1.95 p.p. buffet only)
- Mini pastries / 2 p.p.
- Mini croissants with home-made jam / 2 p.p.
- Home-made oatmeal cookies / 2 p.p.
- Home-made mini muffins / 2 p.p.
- Energy bar with oats, nuts, chocolate chips, honey and flax seeds
- Home-made madeleines / 2 p.p.
- Sliced pound cake

Hot beverages page 14

VERSION 2.0

All our products with bacon are also available with turkey bacon.



COLD BUFFET AND LUNCH BOXES

Buffet: minimum 6 identical meals
Lunch box: minimum 4 identical meals
Order the day before 3pm

Buffet / Lunch box

La Formation..... \$17.95 / \$18.95

1 choice of salad
2 choices of sandwich
1 pound cake or home-made cookies

La Rencontre..... \$21.95 / \$22.95

1 choice of appetizer
1 choice of salad
2 choices of sandwich
Pastry of the moment

La Réunion..... \$24.95 / \$25.95

1 choice of appetizer
2 choices of salad
2 choices of sandwich **or** protein / marinade (+\$2.00 p.p.)
Pastry of the moment

La Conférence..... \$28.95 / \$29.95

2 choices of appetizer
2 choices of salad
1 choice of protein / marinade
Fresh bread and butter
Pastry of the moment

Appetizer : selection page 6

Salad: selection page 6

Sandwich: selection page 7

Protein and marinade: selection page 7



APPETIZER

- Mushroom and spinach mini calzone
Mini calzone with mushroom, spinach and cheese
- Antipasti bite
Grilled zucchini, bell pepper and mushroom with sherry vinegar
- Beef meatball with sweet and sour sauce/ 2 p.p.
Beef meatballs with ginger sweet and sour sauce
- Potato and beef arancini
Potato croquette stuffed with Portuguese beef and grated cheese
- Maple ham tapas
Maple ham with fried shallot served on crouton
- Candied tomato puff pastry
Puff pastry with candied tomatoes, orange zest and thyme
- Veggie pâté bite
Bite of home-made veggie pâté with caramelized onions
- Croquants du jardin
Variety of freshly cut crudités served with dip
- Duo of Quebec cheddar
Quebec cheddar served with grapes

SALAD

- Gemelli antipasti
Gemelli pasta and grilled zucchini, bell pepper and mushroom with sundried tomatoes pesto
- Basmati rice and edamame
Basmati rice, edamame bean, bell pepper, red onion, cucumber, fresh mint and maple Dijon dressing
- Potato and arugula
Potato, arugula, grape tomato, green onion and sherry vinegar
- Greek
Feta cheese, tomato, cucumber, red bell pepper, Kalamata olive, oregano and fresh parsley
- Beetroot
Beetroot, sunflower and pumpkin seeds, feta cheese and lemon dressing
- Zucchini and feta
Zucchini, tomato, red onion, fresh mint and feta cheese
- Mesclun
Mesclun salad, red bell pepper, cucumber, carrot and orange dressing
- Italian style arugula
Arugula, mesclun, mushroom, tomato, red onion and red wine dressing
- Classic Caesar
Romaine lettuce, grated parmesan cheese, bacon, croutons and Caesar dressing

VERSION 2.0

All our products with bacon are also available with turkey bacon



SANDWICH

- Pork and beetroot sandwich
Roasted pork, pickled beetroot, fried shallot and dijonnaise
- Chicken pesto sandwich
Chicken with herbs, tomato, lettuce and pesto mayonnaise
- Fines herbs tofu sandwich
Tofu with fines herbs, tomato, shallot and mayonnaise
- Genovese ham sandiwch
Ham, Genovese salami, lettuce, tomato and mayonnaise
- Lemon and thyme chicken wrap
Chicken, lettuce, tomato with lemon and thyme mayonnaise
- Vegetable juliennes sandwich
Carrot and beetroot julienne, radish, green onion and sriracha mayonnaise
- Saratoga turkey sandiwch
Turkey, tomato, pickle, fried shallot and Ruben mayonnaise
- Roasted beef sandwich
Beef, lettuce, tomato, Swiss cheese and roasted garlic rosemary mayonnaise
- Veggie pâté sandwich
Home-made veggie pâté, lettuce and tomato
- Pomona wrap
Turkey, provolone cheese, spinach and sundried tomato mayonnaise
- Gallic beef sandiwch
Beef, pickle, lettuce, caramelized onions and old-fashioned mustard

PROTEIN AND MARINADE

- Beef tournedos
Greek marinade
Garlic, lime juice, lemon juice, olive oil, oregano and Greek spices
- Chicken breast
Fine herbs marinade
Parsley, thyme, rosemary, herbs of Provence and oregano
- Pork fillet
Bordeaux marinade
Shallot, red wine vinegar, red wine and bay leaf
- Salmon steak
Kyoto marinade
Soy sauce, sesame seed, fresh lime juice and honey
- Sautéed tofy
Balsamic marinade
Reduction of Modena vinegar and pure honey
- Chimichurri marinade
Shallot, oregano, coriander, thyme, garlic, chili sauce and red wine vinegar
- BBQ marinade
Onion, ketchup, garlic, peach, chipotle, BBQ spice, Worcestershire sauce and chili



BISTRONOMIE BOXES AND BOLWS

No minimum require
Order the day before 12h

Bistronomie boxes and bolws can be personalized to the tastes of each guest!

Bistronomie boxes: marinated protein served on a bed of greens or roasted vegetables couscous accompanied of a deluxe pastry **\$28.95**

1 choice of protein and marinade:

- Beef tournedos
 - Greek marinade
Garlic, lime juice, lemon juice, olive oil, oregano and Greek spices
- Chicken breast
 - Fines herbs marinade
Parsley, thyme, rosemary, herbs of Provence and oregano
- Pork filet
 - Bordeaux marinade
Shallot, red wine vinegar, red wine and Bay leaf
- Salmon steak
 - 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, chilic sauce and red wine vinegar
 - BBQ marinade
Onion, ketchup, garlic, peach, chipotle, BBQ spices, Worcestshire sauce and chili
- Sautéed tofu

1 choice of dressing:

- La Jaune: mandarin infused dressing
- La Bleue: balsamic dressing with caramelized onions
- La Blanche: creamy garlic dressing
- La Rouge: sundried tomato and red wine dressing

1 choice of deluxe pastry:

- Chocolat tart
- Lemon meringue tart
- Pecan tart



Bistronomie boxes and bowls can be personalized to the taste of each guest!

Bistronomie bowl: meal salad with protein **\$23.95**

1 choice of salad meal:

- French with gemelli pasta, beetroot, sunflower and pumpkin seeds and red wine dressing
- Middle East with couscous, zucchini, tomato, red onion, feta cheese, fresh mint and fine herbs dressing
- Greek with farfalle pasta, lettuce, cucumber, bell pepper, feta cheese, black olive and greek dressing
- Asian with soba noodles, cucumber, carrot, daikon, green onion, radish, pepper, lettuce and Asian dressing

1 choice of protein:

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

To end the meal with a sweet, our deluxe pastry at
\$4.50/each*

- Chocolat tart
- Lemon meringue tart
- Pecan tart



*Price valid with purchase of a Bistronomie meal salad only



HOT BUFFET AND LUNCH BOXES

Buffet: minimum 10 identical meals

Lunch box: minimum 5 identical meals

Order 72h in advance

Buffet / Lunch box

La Trattoria..... \$24.95 / \$25.95

2 choices of salad

Spinach and cheese cannelloni **or** meat cannelloni

Vegetable marinara sauce

Fresh bread and butter

Pastry of the moment

Le Confort..... \$28.95 / \$29.95

2 choices of salad

1 choice of carbs

1 choice of hot meal

Fresh bread and butter

Pastry of the moment

Le Copieux..... \$30.95 / \$31.95

1 choice of salad

1 choice of carbs

1 choice of veggies

1 choice of hot meal

Fresh bread and butter

Pastry of the moment

Salad: selection page 6

Carbs and veggies: selection page 11

Hot meal: selection page 11



CARBS AND VEGGIES

- Mixed vegetables with fines 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

- Lemon roasted potatoes
Baby potatoes, thyme, onion, garlic flower, turmeric and lemon zest

- Old-fashioned mashed potatoes
Classic mashed potatoes with butter and milk

- Vegetable pilaf rice
White rice, chicken stock, minced vegetables

- Basmati rice
Basmati rice with butter and green onion

HOT MEAL

- Spanish-style chicken

Chicken breast, chorizo sausage, mushroom, white wine, chicken stock, onion and garlic

- Tarragon-chardonnay chicken

Chicken breast, shallot, mushroom, white wine, tarragon cream and parsley

- Tex-Mex beef

Shank steak marinated in pineapple juice, beef broth, sweet tomato sauce Tabasco and soy sauce

- Stewed Lyonnais-style beef

Stewed beef topped with a delicious Lyonnais-style red wine sauce

- Lemon sauce salmon

Salmon, lemon juice, cream, saffron, Dijon mustard and parsley

- Cream sauce with caper salmon

Salmon steak, chive, cream, egg, capers and lemon juice

- General Tao tofu

Crispy tofu, carrot, green and red onions and red bell pepper



PLATTERS

Rainbow of fresh cut fruits

Variety of seasonal fruits

Small / 6 to 8 people..... \$30.95

Large / 10 to 12 people..... \$45.95

Croquants du jardin

Freshly cut crudités served with dip

Small / 6 to 8 people..... \$31.95

Large / 10 to 12 people..... \$49.95

Quebec cheddar duo

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

Small / 6 to 8 people..... \$42.95

Large / 10 to 12 people..... \$65.95

Firm cheeses and brie

Variety of firm cheeses from Quebec and brie served with grapes, mixed nuts and fresh bread

Small / 6 to 8 people..... \$48.95

Large / 10 to 12 people..... \$75.95

Fine cheeses from Quebec

Variety of Quebec fine cheese served with grapes, mixed nuts and fresh cut bread

Small / 6 to 8 people..... \$68.95

Large / 10 to 12 people.....\$105.95

Cold cuts

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

Small / 6 to 8 people..... \$46.95

Large / 10 to 12 people..... \$70.95

Pâtés and terrines from Quebec

Variety of Quebec pâtés served with pickles, onion jam and fresh cut bread

Small / 6 to 8 people..... \$48.95

Large / 10 to 12 people..... \$74.95

Smoked salmon

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

Small / 6 to 8 people..... \$60.95

Large / 10 to 12 people..... \$92.95

Crustless sandwich platter

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

Small / 6 to 8 people - 36 pcs..... \$40.95

Large / 10 to 12 people - 60 pcs..... \$65.95



EXTRAS

Cold beverages

Fruit juice / 330ml.....	\$2.45
Soft drinks / 355ml.....	\$2.45
Spring water / 500ml.....	\$2.45
Sparkling water / 355ml.....	\$2.45
Vegetable juice - Iced tea / 355ml.....	\$2.45
Orange or grapefruit juice / 1liter.....	\$9.50
Ice.....	\$5.50
Spring water 1.5liter.....	\$5.00
Sparkling water 750ml.....	\$5.50

Hot beverages

Include hot drinks cups, stir sticks, sugar, cream, milk and sweetener

Regular coffee or tea and herbal tea	
10 cups.....	\$24.00
50 cups.....	\$100.00
100 cups.....	\$160.00

Regular coffee in disposable thermos / 10 cups. \$30.00

Biodegradable tableware

Full set of disposable tableware.....	\$1.95
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Large plate, small plate, knife, fork, spoon and 2 napkins

Half set of disposable tableware.....	\$1.49
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2 small plates and 2 napkins

Wine glass 150ml.....	\$0.35
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Office hours are 9am to 5pm, Monday to Friday. Our regular hours of delivery are 6:30am to 5:30pm, Monday to Friday. For deliveries outside these hours, a surcharge applies.

Breakfast orders must be received by noon the business day prior to delivery. No changes or cancellations are permitted after this time. If cancellation occur without respecting the above conditions, the order will be fully payable. For orders places after noon, a package with cold items chosen by the kitchen staff will be offered to you.

Cold meal orders must be received and confirmed no later than 3pm the business day prior the delivery. *Bistronomie* boxes and bowls orders must be received and confirmed no later than noon the business day prior to delivery. No changes or cancellations are after noon the business day prior to delivery. If cancellation occur without respecting the above conditions, the order will be fully payable. For orders placed after 3pm, we will offer you packages with item chosen by the kitchen staff.

Hot meals, cocktail and tapas boxes orders must be received and confirmed 72 business hours prior to delivery. Ni changes or cancellations are permitted during this period. If a cancellation occur without respecting the above conditions, the order will be fully payable.

The prices and content of this *Gastronomic Portfolio* are subject to changes without notice. In the event we run out of stock of an item, your representative will offer you a replacement item of equal value. The presentation of the dishes may differ from the images presented within this *Gastronomic Portfolio*.

Delivery fees, service staff, rental equipment and taxes are not included in the prices. The cost of delivery is based on the postal code of the delivery address. Your delivery may occur at any time during the 1h time slot require. The recovery of our dishes / equipment is done within 1 to 2 business days following your event. The recovery the same day as your event may be possible and incurs a surcharge.