

# Event menu

2026-2027



25 years in the making!

# EVENT MENU

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Ask for a quote!

The presented menus require service staff and equipment rental.

Bar service and license also available.

For information, contact [evenements@zestedumonde.ca](mailto:evenements@zestedumonde.ca)

# PLATE SERVICE

Minimum 75 people

## Package A / 3 courses

One choice of soup  
One or two choices of meals (+ vegetarian meal)  
One choice of dessert  
Bread and butter  
Tea and coffee

## Package B / 3 courses

One choice of appetizer (+ vegetarian appetizer)  
One or two choices of meals (+vegetarian meal)  
One choice of dessert  
Bread and butter  
Tea and coffee

## Package C / 4 courses

One choice of soup  
One choice of appetizer (+ vegetarian appetizer)  
One or two choices of meals (+ vegetarian meal)  
One choice of dessert  
Bread and butter  
Tea and coffee

## Package D / 4 courses

Appetizer 1: one choice of appetizer (+ vegetarian appetizer)  
Appetizer 2: one choice of appetizer (+ vegetarian appetizer)  
One or two choices of meals (vegetarian meal)  
One choice of dessert  
Bread and butter  
Tea and coffee

## Selection page 3

Information: allergy and/or dietary restriction, a custom will be prepared at the kitchen crew discretion

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## PLATE SERVICE

### Soups and appetizers

- Celeriac soup with Bartlett pear, spinach and caramelized pumpkin seeds (veg)
- Butternut squash soup with shive, Espelette pepper and oat and cardamom crumble (veg)
- Panchetta chips, grilled parsnip, hardboiled egg, caramelized mushroom and candied tomato (vegetarian option available)
- Grilled antipasto vegetables with balsamic, olive oil, fresh basil and mascarpone quenelle (veg)
- Zaatar spiced wahoo with quinoa mix, kale, dried fruits, pumpkin seeds and lemon zest
- Homemade salmon gravlax, raspberry syrup candied beetroots, horseradish mousse and baby sprouts salad
- Octopus terrine, Kalamata olives caramel, orange supreme and fresh fennel salad
- Apricot candied duck, wild flowers honey and sesame

### Meals

- Chicken breast drumette, cream and lemon sauce with candied garlic roasted oyster mushroom
- Chantecler poultry ballotine and raspberry and passion fruit sauce (containt pork)
- Candied duck leg with haskap and Modena balsamic sauce (+3\$)
- Braised beef medallion with wild mushrooms and courvoisier sauce
- Deer osso bucco with pepper and beaujolais sauce
- Braised ray with Grenoble and capicuna sauce
- Fine herb marinated salmon loin with dill and mustard creamy sauce
- Tofu with Sherry sauce, candied garlic, fresh thyme et mushroom (veg)

Seasonal vegetables and starch  
Bread and butter

### Desserts

- Chocolate fondant 70%, rich and creamy
- Raspberry tart and almond crea,
- Basque cheesecake, creamy and caramelized
- Opera lingot, coffee infused cake and cream with chocolate
- Platter of mignardises and macaroons at the center of the table (3 units / p.p.)

Coffee and tea included

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## COCKTAIL

Minimum 20 people

### Cold canapés

#### Vegetarian:

- Beetroot ravioli stuffed with goat cheese and mushroom
- Sesame sweet potato and pickled cucumber
- Quail egg and ginger with sesame sauce
- Sundried tomatoes mini tart with feta cheese
- Parmesan shortbread, fried cauliflower, tahini mousse and garlic hummus

#### Meat:

- Beef Bordelais crouton, béarnais sauce and pink peppercorn
- Balsam fir cream on sliced beef and wild mushroom
- Grilled chicken on focaccia with pied-de-vent cheese and cranberry
- Asian-style chicken, lime, ginger, yellow curry and mango chutney
- Stuffed cannoli with mascarpone and crispy bacon
- Duck breast, rum pancake and maple crumble
- Smoked cannelé, chorizo chips, fine herbs cheese and pink peppercorn
- Grand Marnier chicken liver, tarragon chutney and wild flower honey

#### Fish and seafood:

- Citrus shrimp skewer, garlic flower and saffron aioli
- Aguachile shrimp, fresh cilantro, onion, jalapeno and lime
- Crispy sake infused rice, sriracha mayo salmon and kimchi
- Maple gravlax and fine herbs on coal blinis
- Fenjiu scallop ceviche and wakame salad
- Panfried scallop, sautéed mushroom and parsnip pure

### Hot canapés

#### Vegetarian:

- Mushroom gratin with Fontina cheese
- Spanakopita and tzatziki sauce
- Falafel and tahini sauce
- Kalamata olives Provençal pizzetta

#### Meat:

- Chicken fritter and sweet chili sauce
- Corn turkey kafta and roasted pepper sauce
- Fried beef wonton and Kyoto sauce
- Beef keema with spices and caramelized onion

#### Fish and seafood:

- Tempura shrimp and mango sweet-and-sour sauce
- Crab cake and spicy mayonnaise
- Cod accra and tartare sauce

### Dessert canapés

- Lemon cream and poppy seed cake mini glass
- Strawberry shortcake mini glass
- Chocolate mini cake pop
- Macaroon
- Mignardises various flavours

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## **STATION**

**Minimum 75 people**

### **Poutine Station**

Homemade fries, Zeste sauce and cheese curds  
Add pulled pork and smoked meat

### **Tacos Station**

Tacos garnished with cochinita chicken, pork and tofu, vegetables, salsa and guacamole

### **Smoked meat Station**

Montreal smoked meat with kettle chips and pickle

### **Grilled cheese Station**

- Cheddar cheese, onion jam, caramelized apple and chips  
- Oka cheese, cranberry jam and chips

### **Poké bowl Station**

Poké bowl duo, salmon, tuna, sushi rice, fresh vegetables, sesame sauce and spicy mayonnaise

### **Antipasto Station**

Grilled vegetables, pesto bocconcini, bruschetta, Italian cheeses and cold cuts, olives, tomato pizza and melon prociutto

### **Emperor of the seas Station**

Salmon presented many ways with dill cream, capers, onions, lemon, bagel and artisanal bread

### **Middle-East Station**

Chicken, lamb and vegetable tagines, couscous, platter of bread and hummus

### **Desserts Station 4 to 5 units**

Pastries, fruits, mignardises, mini glass and macarons

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