Gastronomic Portfolio

2026-2027



zeste du monde TRAITEUR

25 years in the making!



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.

As event caterers, whether for a banquet, cocktail reception, happy hour or themed food stations, we understand the importance of every detail. From the choice of ingredients to the presentation of the dishes, including the quality of service and logistical coordination, we ensure that every detail is perfect. Whether you have 50 or 800 guests, we will work with you to design a bespoke culinary experience tailored to your needs.

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



AU MENU

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Ask for a quote!

Our agents are available Monday to Friday from 9am until 5pm!
info@zestedumonde.ca

For event with serving staff, contact:
evenements@zestedumonde.ca





COLD BREAKFAST

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

Buffet / Lunch box

Le Réveil..... $11.95 / $12.95
2 cold items (page 4)

Le Matinal.....$14.95 / $15.95
3 cold items (page 4)

Le Bon Matin.....$17.95 / $18.95
4 cold items (page 4)

HOT BREAKFAST..... $24.95

Minimum of 10 identical meal
Order 72h in advance
Buffet only

2 cold items (page 4)

4 hot items :
- Scrambled eggs
- Smoked bacon / 3 p.p.
- Country ham **or** breakfast sausage
- Vegetarian sausage / 3 p.p. +$2.25 p.p.
- Roasted potatoes

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

Buffets on recyclable platters are +$1.50 per person



BREAKFAST ITEMS

Protein

- Mini ham and cheese croissant
- Mini turkey and cheese croissant
- Deviled egg with sweet potato mousse
- Grilled baguette with honey butter, cheese and golden raisin
- Morning sandwich with egg, leafy greens and mayonnaise
- Bagel with cream cheese (with smoked salmon +$1.95 p.p.)
- Smoked salmon platter with grilled bagels, cream cheese, capers and onions +$3.95 p.p. (buffet only)

Fruits

- Rainbow of fresh cut fruits
- Mini fresh fruits skewers / 2 p.p.
- Quebec cheddar with grapes
- Yogurt with berry coulis and granola (buffet only)
- Fruits verrine with ricotta mousse +$1.25 p.p. (buffet only)

Freshly baked

- Baker's basket: variety of mini muffins, mini croissants, mini pastries, sliced pound cake and homemade jam +2.25$ p.p. (buffet only)
- Homemade mini scones / 2 p.p.
- Mini croissants with jam / 2 p.p.
- Homemade oatmeal cookies / 2 p.p.
- Homemade mini muffins / 2 p.p.
- Energy bar with oat, pumpkin seed, chocolate chips, honey and flax seeds
- Mini pastries / 2 p.p.
- Madeleines various flavors / 2 p.p.
- Sliced pound cake

Beverage

- Orange juice jug $10.95
- Individual orange juice..... $2.95
- Coffee or tea

10 cups..... $27.00
50 cups..... $115.00
100 cup..... $185.00

Disposable coffee thermos 10 cups.....$33.00



COLD BUFFET AND LUNCH BOXES

Buffet: **minimum 6 identical meals**
Lunch box: **minimum 4 identical meals**
Order the day prior before 3pm (deliveries start at 10am)

Buffet / Lunch box

La Formation..... $19.95 / $20.95

1 choice of salad
2 choices of sandwich
1 cake délice **or** oatmeal cookies

La Rencontre..... $22.95 / $23.95

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

La Réunion..... $25.95 / $26.95

1 choice of appetizer
2 choices of salad
2 choices of sandwich **or** 1 protein / marinade (+$3.00 p.p.)
Pastry of the moment

La Conférence..... $30.95 / $31.95

2 choices of appetizer
2 choices of salad
1 choice of protein / marinade
Fresh bread and butter
Mignardise and macaroon duo

Remplace your dessert by fruits for $3.00 p.p.*

Appetizer: selection page 6
Salad: selection page 6
Sandwich: selection page 7
Protein and marinade: selection page 8

Buffets on recyclable platters are +$1.50 p.p.

*Available for orders sent before noon (12pm)



APPETIZER

- Yukon pancake
Potato pancake, broccoli and smoked gouda

- Tuscan bite
Grilled seasonal vegetable with Sherry vinegar

- Acadia puff pastry
Puff pastry, salmon mousse, watercress pesto and Manchego cheese

- Alexandria bite / 2 p.p.
Mini falafel with tahini sauce

- Mexican bite
Quesadilla style chicken, corn tortilla and melted cheese

- Quiche de Provence
Mini leek quiche, goat cheese and sundried tomato

- Bilbao bite
Braised cauliflower with horseradish fresh cream

- Flammekueche
Dough topped with bacon, caramelized onion and herb cream cheese

- Croquants du jardin
Variety of fresh cut crudités served with dip

- Quebec cheddar
Portion of Quebec cheddar with grapes

SALAD

- Hauteville salad
Shell pasta, sautéed mushroom, grilled zucchini, caper, French shallot and Dijon dressing

- Monroe salad
Potato, yellow been, bell pepper and Cajun dressing

- Lévis salad
Farfalle pasta, bacon, cherry tomato, pea, bell pepper and lemon creamy dressing

- Dupuy salad
Lentils, radish, celery, bell pepper, tangerine and ginger and orange dressing

- St-Joseph salad
Carrot and apple juliennes, golden raisin and citrus dressing

- Juarez salad
Red cabbage, carrot, grilled corn, coriander and lime dressing

- Pisa salad
Grilled beetroot and zucchini, tomato, arugula, feta and pesto dressing

- Lizzaro salad
Cauliflower, grape tomato, pea, cucumber and mustard dressing

- Normandie salad
Leafy greens, apple, sunflower seeds and cider dressing

- Nankin salad
Mesclun, cucumber, carot, Sichuan pepper crouton and Asian dressing

- Classic Caesar
Romaine, parmesan, bacon, crouton and Caesar dressing

VERSION 2.0
Replace bacon by turkey bacon



SANDWICH

- Rouen ham wrap
Ham, red cabbage, apple sauce, Swiss cheese and spinach

- Pompei turkey sandwich
Turkey breast, provolone cheese, homemade giardiniera and mayonnaise

- Stockholm turkey sandwich
Turkey breast, Swiss cheese, lettuce and cranberry mayonnaise

- Veracruz turkey wrap
Turkey breast, grilled zucchini, mesclun and Cajun mayonnaise

- Laos chicken sandwich
Asian-style chicken, Sichuan pepper crisps, cucumber, spinach and sriracha mayonnaise

- Pacific salmon wrap
Salmon cake, spinach and herb cream cheese sauce

- Chelsea turkey sandwich
Turkey breast, cucumber, leafy greens and dijonnaise

- Brunswick chicken sandwich
Cajun chicken, fried French shallot, cheddar, lettuce and chipotle mayonnaise

- Carthage chicken sandwich
Ras el hanout chicken, tomato, lettuce, carrot and babaganoush

- Joliette beef sandwich
Roast beef, pickle, Swiss cheese, lettuce and Thousand islands sauce

- Dallas beef sandwich
Beef, fried potato juliennes, tomato and BBQ mayonnaise

- Tripoli tofu sandwich (veg)
Maghreb spiced tofu, pickled carrot, tomato, lettuce and babaganoush

- Berkley sandwich (veg)
Homemade veggie pâté, mesclun, marinara sauce and vegan mayonnaise

- Manchester sandwich (veg)
Cucumber, fried caper, arugula and herb cream cheese sauce

- Atlantic tuna sandwich
Tuna, cucumber, celery and mayonnaise

- The Egg sandwich
Egg salad, tomato and mayonnaise



PROTEIN AND MARINADE

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

- Greek marinade
  Marinade with Greek seasoning, garlic and lemon juice
- Fine herbs marinade
  Marinade with parsley, thyme, rosemary, herbs of Provence and oregano
- Asian-style marinade
  Marinade with lime, soy sauce, coriander, mint and slightly spicy
- Arugula pesto marinade
  Marinade of arugula and basil pesto
- BBQ marinade
  Marinade with smoky bbq spices
- Mexican marinade
  Marinade with Mexican spices, orange, brown sugar and lime
- French-style marinade
  Marinade with tarragon, old-fashioned mustard and horseradish



BISTRONOMIE BOXES AND BOWLS

No minimum required

Order the day prior before 12pm

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

Bistronomie box: marinated protein served on a bed of greens **or** roasted vegetables couscous accompanied of a salad and a deluxe pastry

$30.95

1 choice of protein and marinade:

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

- Greek marinade
  Greek seasoning, garlic and lemon juice
- Fine herbs marinade
  Parsley, thyme, rosemary, Provence herbs and oregano
- Asian-style marinade
  Marinade with lime, soy sauce, coriander, mint and slightly spicy
- Arugula pesto marinade
  Marinade of arugula and basil pesto
- BBQ marinade
  Marinade with smoky bbq spices
- Mexican marinade
  Marinade with Mexican spices, orange, brown sugar and lime
- French-style marinade
  Marinade with tarragon, old-fashioned mustard and horseradish

1 choice of dressing:

- The Yellow: mandarin infused dressing
- The Blue: balsamic dressing with caramelized onions
- The White: creamy garlic dressing
- The Red: sundried tomatoes and red wine dressing

1 choice of deluxe pastry:

- Chocolate crispy
- Lemon tart
- Apple pie



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

Bistromie bowl: meal salad with protein $25.95

1 choice of meal salad:

- Lyon with shell pasta, cauliflower, pea, cucumber, bell pepper and Dijon dressing
- Edo with rice noodles, carrot, broccoli, daikon, bell pepper and Asian dressing
- Maya with Mexican-style rice, red cabbage, apple, grilled corn et lime dressing
- Lafayette with shredded broccoli and cauliflower, potato, yellow been and Cajun dressing
- Chypre with couscous, beetroot, zucchini, tomato, feta cheese and pesto dressing

1 choice of protein:

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

End the meal with a sweet treat, our deluxe pastry at **$6.95** / each*

- Chocolate crispy
- Lemon tart
- Apple pie

*Price valid with purchase of a Bistronomie salad only



HOLIDAY HOT BUFFET

Hot buffet

Minimum 10 identical meals selection
Chafing dish rental: $20.00/un
Installation: $20.00
Order 72h prior before noon

Le Festif..... $32.95

2 choices of salad
1 choice of hot meal
Potato gratin
Holiday pastry
Bread and butter

Le Féérique..... $37.95

1 choice of salad
2 choices of hot meal
Potato gratin
Root vegetables
Holiday pastry
Bread and butter

Holiday hot meals:

- Chicken breast with lemon and oyster mushrooms sauce
- Hanger steak with currant sauce
- Salmon steak with maple and ginger sauce
- Fine herbs tofu with orange and cranberry sauce

Salad:

- Leafy greens and grenadine salad
  Leaf lettuce, radicchio, vegetables juliennes and grenadine dressing
- Carrot and cranberry salad
  Carrot, fennel, cranberry and apple dressing
- Arugula and goat cheese salad
  Arugula, spinach, peach, goat cheese, pumpkin seeds and creamy dressing
- Dill potato salad
  Potato, bell pepper, sautéed onion and dill dressing

Our selection of platters is also available to complete your event

Le Rassembleur des Fêtes

Minimum 10 meals
Order 72h prior before noon

$38.95

Included:
- 1 choice of salad
- Roasted turkey with supreme sauce
- Zeste mini meat pie
- Meatballs stew
- Lemon roasted potatoes
- Bread, butter and fruit ketchup
- Holiday pasty



COCKTAIL CANAPÉS

Order 72h prior (Deliveries start at 2pm)
20 units per selection minumum
.

$3.50 / Canapé

Cold canapés:
Vegetarian:
- Beetroot raviolo 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 puree

Sweet canapés:
- Lemon cream and poppy seed cake mini glass
- Strawberry shortcake mini glass
- Chocolate mini cake pop
- Macaron
- Mignardises various flavors

Hot canapé:
- Hot canapés typically require serving staff and rental equipment. Contact your advisor for the selection and terms.



PLATTERS

Rainbow of fresh fruits
Variety of seasonal fruits

Small / 6 to 8 people..... $35.95
Large / 10 to 12 people..... $49.95

Croquants du jardin
Freshly cut crudités served with dip

Small / 6 to 8 people..... $34.95
Large / 10 to 12 people..... $52.95

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

Small / 6 to 8 people..... $61.95
Large / 10 tp 12 people..... $94.95

Fine cheeses from Quebec
Variety of Quebec fine chesses served with grapes, mixed nuts and fresh cut bread

Small / 6 to 8 people..... $78.95
Large / 10 to 12 people.....$120.95

Tomato pizza and bocconcini
Classic tomato pizza pieces topped with bocconcini and arugula pesto

10 to 12 people.....$50.95

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

Small / 6 to 8 people..... $57.95
Large / 10 to 12 people..... $86.95

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

Small / 6 to 8 people..... $59.95
Large / 10 to 12 people..... $90.95

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

Small / 6 to 8 people..... $56.95
Large / 10 to 12 people..... $86.95

Stuffed vine leaves, hummus et babaganoush
Platter to share of stuffed vine leaves, roasted garlic hummus and homemade babaganoush with pita, olives and crudités

10 to 12 people.....$73.95

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

Small / 6 to 8 people - 36 pcs..... $45.95
Large / 10 to 12 people - 60 pcs..... $74.95

Recyclable platters are +$3.00



EXTRAS

Cold beverages

Fruit juice / 330ml..... $2.95
Lime or cherry Bybbly / 355ml..... $2.95
Soft drinks / 355ml..... $2.95
Spring water / 500ml..... $2.95
Sparkling water / 355ml..... $2.95
Vegetable juice - Iced tea / 355ml..... $2.95
Jus orange / 1litre..... $10.95

Other beverages

Wine, beer, mocktail and non-alcoholic beer available

Compostable tableware

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

Half set of compostable tableware.....$1.39
2 small plates and 2 napkins

Other services

Serving staff
Maître d'hôtel, waiters, barmen, chef and cooks.

Rental equipment
Tables, chairs, tablecloth, dishes, glasses, silverware etc.

Alcohol license
We offer the license for the sale and service of alcoholic beverages

Hot beverages

Include hot drinks cups, stir stick, cream, milk and sweetner

Regular coffee **or** tea and herbal tea
10 cups..... $27.00
50 cups.....$115.00
100 cups.....$185.00

Regular coffee in disposable thermos / 10 cups. $33.00

Ask for a quote!

Our agents are available Monday to Friday from 9am until 5pm!
info@zestedumonde.ca

For event with serving staff, contact:
evenements@zestedumonde.ca



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.

Cold breakfast orders must be received by noon the business day prior to delivery. Hot breakfast orders must be received 72h business hours prior to delivery. No changes or cancellations are permitted after 12pm. If cancellation occur without respecting the above conditions, the order will be fully payable. For orders placed after noon(12pm), 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 to delivery. *Bistronomie* boxes and bowls orders must be received and confirmed no later than noon the business day prior to delivery. No changes or cancellation are allowed after noon the business day prior to delivery. If cancellation occurs without respecting the above conditions, the order will be fully payable. For orders placed after 3pm, we will offer you a package with items chosen by the kitchen staff.

Hot meals orders must be received and confirmed 48 business hours prior to delivery. No changes or cancellation are permitted during this period. If a cancellation occurs without respecting the above conditions, the order will be fully payable.

Cocktail bites orders must be received and confirmed 72 business hours prior to delivery. No changes or cancellation are permitted during this period. If a cancellation occurs 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 required. 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.