

TRAITEUR • CATERING

LA PLAZA

nouvelle génération

EAT & RUN

buffets



LUNCH & DINNER *buffet*

(Minimum 10 people)

WORKING BUFFET #1

Choice of two (2) salads
Assorted sandwich platter (choice of 2)
Fruit platter or fruit salad
Chef's choice dessert

\$20.00 per person

WORKING BUFFET #2

Choice of two (2) salads
Hot buffet meal
Choice of two (2) sides
Chef's choice dessert or fruit salad

\$23.00 per person

WORKING BUFFET #3

Choice of two (2) salads
Hot buffet meal
Pasta dish
Choice of two (2) sides
Chef's choice dessert or fruit salad

\$25.00 per person

WORKING BUFFET #4

Choice of two (2) salads
Choice of two (2) hot meals (1/2 portions)
Choice of two (2) sides
Pasta dish
Chef's choice dessert or fruit salad

\$28.00 per person

HOT BUFFET

options

- Teriyaki chicken thighs
- Grilled lemon & thyme chicken breast
- Grilled chicken breast in a mushroom sauce
- Braised beef with a house demi-glace
- Beef meat balls in a pomodoro sauce
- Pork loin in a peppercorn sauce
- Salmon pave with a lemon creamy sauce
- Miso soy cod loin
- Creole crusted tilapia
- Chickpea and cauliflower curry
- Eggplant Caponata
- Ribollita (cannelinni beans & kale stew)

sides

- Wild rice
- Fried rice
- Potato wedges
- Roasted grelot potatoes
- Roasted harissa sweet potatoes
- Market vegetables (seasonal)
- Grilled vegetables
- Szechuan noodles
- Quinoa pilaf

PASTA

(COMES WITH PARMESAN CHEESE & HOT PEPPERS):

- Penne pomodoro or arabiatta
- Fusilli cream sauce
- Rigatoni Bolognese (vegetarian available)
- Cheese tortellini rosée
- Cheese or meat cannelloni pomodoro