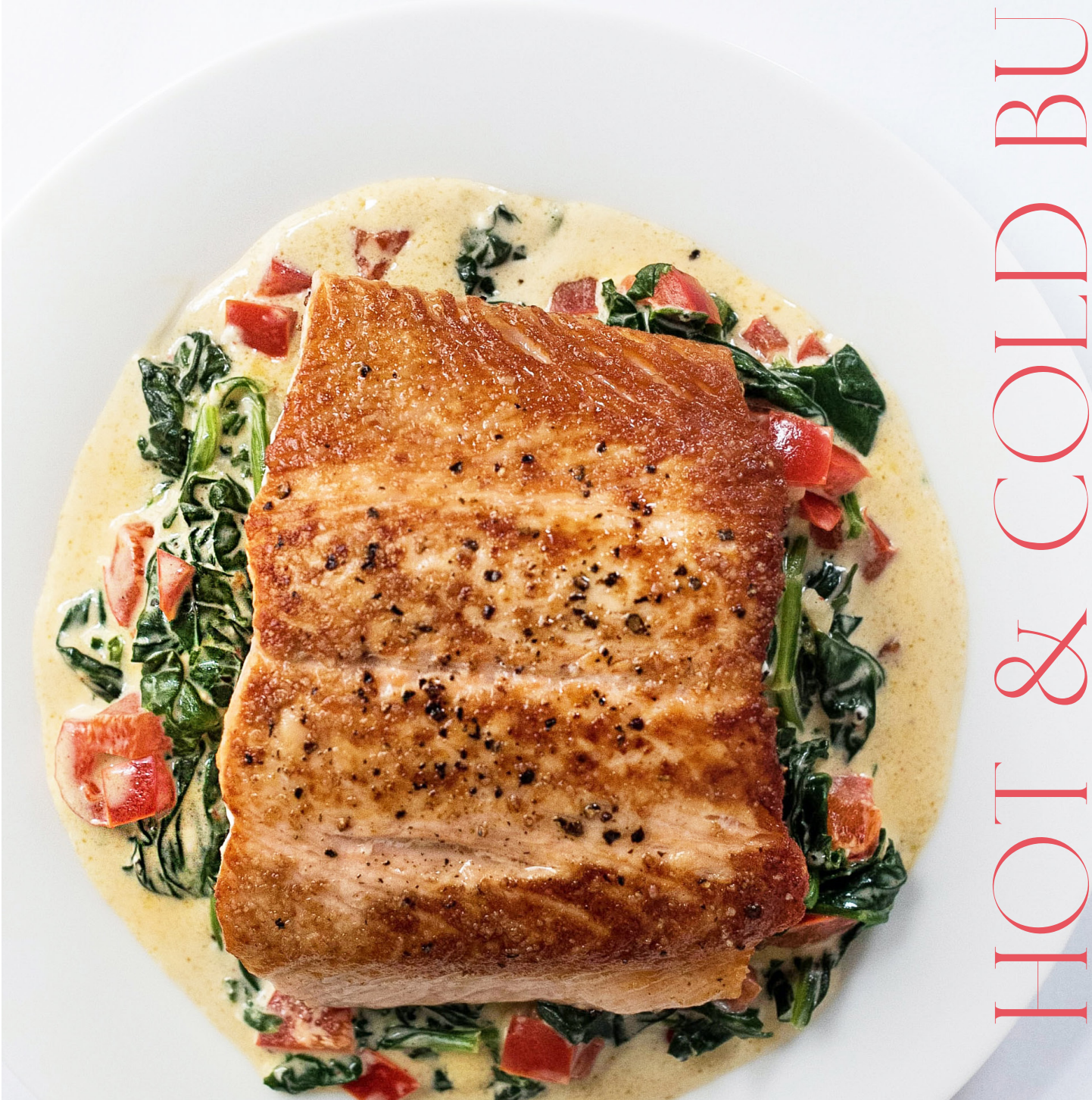


TRAITEUR • CATERING

LA PLAZA

nouvelle génération



HOT & COLD BUFFET

LUNCH & DINNER PACKAGES MINIMUM 40 PEOPLE

COLD BUFFET

\$27.00 / person

Choice of variety of 2 sandwiches
Choice of variety of 2 salads
Platter of assorted vegetables & hummus
Assorted fruit
Dessert of the day
Soft drinks

HOT & COLD BUFFET

\$37.00 / person

Choice of variety of 2 hot proteins
Choice of variety of 2 salads
Roasted potatoes
Roasted vegetables
Bread rolls
Assorted fruit
Dessert of the day
Soft drinks

HOT & COLD DELUXE BUFFET

\$42.00 / person

Platter of assorted cheese & charcuterie
Choice of 2 salads
Choice of variety of 2 hot proteins
Choice of 1 pasta
Roasted potatoes
Roasted vegetables
Bread rolls
Assorted fruit
Dessert of the day
Soft drinks & mineral water

Delivery fee & taxes not included. Administration & service fee not included. Prices are subject to change without notice.

BUFFET OPTIONS

À la carte prices listed for groups 10-40 people

SANDWICHES \$8.25 / person (1 sandwich per person - can choose up to a variety of 2)

Chicken Bahn Mi

Grilled sweet soy chicken thighs, pickled cabbage and carrots, cucumber rondelles, pickled coriander & spicy mayonnaise

Tofu Bahn Mi

Grilled sweet soy tofu, pickled cabbage and carrots, cucumber rondelles, pickled coriander & spicy mayonnaise

Roast beef

Sliced roast beef, baseball mustard, caramelized onions, swiss cheese & mesclun lettuce

Deli turkey

Sliced deli turkey, spicy mayonnaise, cheddar cheese, mesclun, sun dried tomatoes

Deli deluxe

Sliced capocollo, porchetta, salumi, spicy mayonnaise, provolone & arugula

Battered chicken

Breadcrumb crusted and fried chicken, pickled eggplants, lettuce, sun dried tomato aioli

Grilled vegetables

Mixed grilled vegetables, spicy mayonnaise, feta crumble & mesclun lettuce

Chickpea salad

Chickpea salad, celery, onion, herbs, lemon mayonnaise, mesclun lettuce

SALADS \$7.00 / person (can choose up to a variety of 2)

Greek salad

Tomato, cucumber, kalamata olive, feta, red onion, oregano, red wine vinaigrette

Market green

mesclun lettuce, mixed herbs, French shallots balsamic vinaigrette

Quinoa salad

toasted quinoa, roasted butternut squash, parsley, pickled French shallots, arugula, apple cider vinaigrette

Baby kale Caesar

baby kale, croutons, parmesan shavings, bacon crumble, French shallot, lemony Caesar vinaigrette

Baby spinach, beets, and goat cheese

baby spinach, mixed greens, goat cheese, walnut crumble, chervil, cherry tomatoes with a balsamic vinaigrette

Roasted vegetables

Mesclun salad, roasted squash, roasted carrots, herbs, cherry tomatoes, cucumbers, green goddess vinaigrette

Panzanella

Tomatoes, cucumber, red onions, croutons, fresh basil dressed in an herb pesto

PASTA

Penne pomodoro al forno \$8.00 / person

Cavatelli rosé \$8.00 / person

Orecchiette, italian sausage & rapini \$10.00 / person

Bolognese lasagna \$10.00 / person

Beef ravioli, mushroom sauce \$12.00 / person

4 cheese bacci, creamy mushroom sauce \$8.00 / person

PROTEINS

Chicken parmigiano \$16.00 / person

Grilled chicken, red wine sauce \$18.00 / person

Pork loin, dijon & maple sauce \$16.00 / person

Roasted salmon, seasonal salsa \$20.00 / person

Roast veal, mushroom sauce \$25.00 / person

Braised beef, peppercorn sauce \$25.00 / person

SIDES

\$5.75 / person

Roasted vegetables

Garlic and rosemary roasted potatoes

Roasted sweet potatoes

Wild rice

Mashed potatoes

À LA CARTE- ENTREES & DESSERT

Cheese & charcuterie platter \$12.00 / person

Platter of assorted sandwiches \$9.00 / person

Platter of mini pastries \$7.50 / person

Platter of fresh fruit \$7.00 / person