

TRAITEUR • CATERING

LA PLAZA

nouvelle génération

TRADING



FOOD SERVICE PACKAGES

(75+ PEOPLE)



PACKAGE A

6 canapes per person
Cold entrée, hot entrée & main dish
Cake cutting & dessert service included
Coffee & tea

\$75.00 per person

Delivery, taxes & service are applicable

Add grazing table +\$20
Add (3) late night snacks +\$15

PACKAGE B

6 canapes per person
Cold entrée, pasta, main dish
Cake cutting & dessert service included
Coffee & tea

\$80.00 per person

Delivery, taxes & service are applicable

Add grazing table +\$20
Add (3) late night snacks +\$15

PACKAGE C

6 canapes per person
Four course meal
Cake cutting & dessert service included
Coffee & tea

\$100.00 per person

Delivery, taxes & service are applicable

Add grazing table +\$20
Add (3) late night snacks +\$15

PACKAGE D

6 canapes per person
Four course meal & wedding cake served
Sweet table & fruit included
Coffee & tea

\$115.00 per person

Delivery, taxes & service are applicable

Add grazing table +\$20
Add (3) late night snacks +\$15

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

SERVICE, BAR & RENTALS PACKAGE



NO ALCOHOL

Floor staff & kitchen staff package
Bartender service package
Non alcoholic Beverages for dinner service
Rental package

\$70.00 per person

Delivery, taxes & service are applicable

Add late night snack service hours +\$7
Add beverages for bar service +\$5
Add bar equipment & bar glasses to rentals +\$5

WITH WINE

Floor staff & kitchen staff package
Bartender service package
Non alcoholic beverages for dinner service
Sparkling toast & wine for dinner service
Rental package

\$85.00 per person

Delivery, taxes & service are applicable

Add late night snack service hours +\$7
Add beverages for bar service +\$5
Add bar equipment & bar glasses to rentals +\$5

WITH OPEN BAR

Floor staff & kitchen staff package
Bartender service package
Non alcoholic beverages for dinner & bar service
Sparkling toast & wine for dinner service
Open Bar
Rental package including bar equipment
& bar glasses

\$125.00 per person + taxes + service

Delivery, taxes & service are applicable

Add late night snack service hours +\$7

SERVICE ONLY

Floor staff & kitchen staff package
Bartender service package

\$31.00 per person + taxes + service

Delivery, taxes & service are applicable

Add late night snack service hours +\$7



COLD ENTREE

CAESAR SALAD

Romaine lettuce wedges, bacon crumble, pangrattato, parmesan shavings, caesar dressing.

BABY KALE AND FENNEL SALAD

Baby kale, fennel, pine nuts, parmesan shavings, burnt lemon dressing.

BEET SALAD

Beets, whipped goat cheese, red onions, herbs, fried shallots.

BURRATA AND TOMATOES

Burrata, cherry tomatoes, basil, focaccia (+\$5)

TUNA TATAKI

Sesame crusted tuna, grapefruit, cucumber, herbs, pea puree, yuzu and grapefruit dressing. (+\$7)

SALMON TARTARE

Salmon, cucumber, shallots, chives, tobiko and yuzu mayonnaise. (+\$7)

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



HOT ENTREE

ARANCINI

Tomato, pea, mozzarella, pomodoro, basil.

POLPETTE

Veal, beef and pork meatball, tomato sauce, whipped ricotta, basil

LOADED BRIE

Brie, chorizo, roasted tomatoes, garlic, herbs.

LAMB KEFTA

Lamb meatballs, mint yogurt, cucumber and herb salad. (+\$5)

CAJUN SHRIMP

Shrimp (4), corn salad. (+\$7)

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



PASTA

FOUR CHEESE BACI

Pecorino romano, ricotta, parmesan, fontina, truffle cream sauce.

VEAL MEZZALUNA

Veal, mozzarella, red wine, arrabiata sauce.

WILD MUSHROOM AND PORCINI RAVIOLI

Shiitake, porcini and cremini mushrooms, mascarpone, veal stock, marsala wine, butter and parmesan sauce, wilted spinach, pine nuts.

CAVATELLI

Cavatelli, italian sausage ragu.

DUCK RAVIOLI

Duck, pecan, cherry, mascarpone, beurre blanc sauce, mosto cotto, watercress. (+\$5)

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



MAIN DISH

BAVETTE

AAA SIRLOIN MANHATTAN CUT

LAMB SHANK

CHICKEN BREAST

SALMON

ICELANDIC COD

STRIPED SEA BASS

BRAISED BEEF (+\$5)

FILET MIGNON (+\$10)

RIB STEAK (+\$10)

VEGAN

CAULIFLOWER STEAK

Roasted cauliflower, wild rice, lentils, roasted red pepper hummus, tomato salsa.

OYSTER MUSHROOM
“SCALLOP”

Mushroom, wild rice and lentils, pumpkin seed pesto.

Served with:

Mashed potatoes,
dauphinoise potato
or carrot purée.

Served with:

Red wine sauce,
mushroom sauce
or pepper sauce.

Seasonal vegetables.

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SERVICE, BAR & RENTAL DETAILS

FLOOR STAFF

Set up & dinner service

- 4 hours included before service for table set up
- 1 Maitre D' onsite to monitor staff
- 1 waiter per 20 guests (for table service only)
- 1 hour of cocktail service is taken into consideration
- 3 hours for a 3 course dinner service is taken into consideration
- 1 hour clean up after service (to make sure all dishware, utensils and glassware are removed from tables)
- (Additional hours will be charged if late night snack is added or if bar staff is needed)

KITCHEN STAFF

When calculating staff:

- 3 hours included before service for final prep and kitchen installation
- Cooking is finished on site; if the location does not have the proper equipment needed, including kitchen tables, it will have to be rented.
- 1 Head chef onsite for full service
- Cooks included for preparation & dinner service
- 1 hour of cocktail service is taken into consideration
- 3 hours for a 3 course dinner service is taken into consideration
- 1 hour clean up after service (kitchen space will be clean and left how it was presented to us)

LATE NIGHT SNACK SERVICE HOURS

- Additional 3 hours per staff added

BARTENDER SERVICE

- 3 hour bar set up included
- 1 hour bar clean up included
- 7 hour bar service included
- 1 bartender included (over 100 guests, 2 bartenders are included)

BEVERAGES FOR DINNER SERVICE

- Natural Water (for tables)
- Sparkling water (for tables)
- Assorted soft drinks (+\$5 if we are including beverages for bar)

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

BEVERAGES & WINE FOR DINNER SERVICE

- Sparkling wine toast (½ glass per person)
- Red & white wine service throughout dinner service
- Natural water & sparkling water throughout dinner service
- Non alcoholic beverages throughout cocktail & dinner service (+\$5 if we are including beverages for bar)

BEVERAGES, WINE & OPEN BAR

- Sparkling wine toast (½ glass per person)
- Red & white wine service through out meal
- Natural & sparkling water for dinner service
- Non alcoholic beverages throughout the evening for bar service
- Speed rail 7 hour open bar (vodka, gin, white rum, brown rum, whiskey & tequila)
- Lemons & limes
- Straws and stir sticks

RENTAL PACKAGE

- Black or white tablecloth
 - Black or white napkins
 - 60 inch round tables
 - Chiavari chair
 - White porcelain plates/dishes (for dinner service)
 - Table utensils (dinner service)
 - Glassware (dinner service - wine, water, champagne flute)
 - Coffee cup & saucer
 - Service trays
 - Canapés platters
 - Small kitchen equipment
 - Delivery & overnight pick up included
- Remove 60 inch round tables (-\$1.50 per person)*
· Remove chiavari chairs (-\$8.50 person)
· Add bar glasses (5 per person) & bar equipment: (+\$5.00 per person)

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