

TRAITEUR

MOUTON NOIR

CAFÉ

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CANAPÉ MENU

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A sample of what we offer.

Butternut squash and aged cheddar tart

Crostini with lemon ricotta and black olive tapenade

Puff pastry pizza – oven roasted seasonal vegetables and greens

Veggie samosa with tamarind and mango sauce

Chicken and cabbage dumplings with almond and silken tofu sauce

Chicken and zucchini lollipop with teriyaki glaze, green onion and ginger pesto

Butter chicken skewers

Chicken satays with peanut sauce

Fried duck spring roll

Duck magret with gastrique with celery root galette

Shrimp lollipop with a sweet chili glaze

Popcorn shrimp with avocado cream in popcorn bags

Seared scallops with blood orange marmalade

Miso-cured salmon fresh pickled cucumbers brunoise

Tuna tataki with soy reduction, spicy mayo, wasabi and coriander oil

Butter poached lobster fondue

Beef tataki, spicy aioli, soy and balsamic reduction

Sumac scented lamb chops with herb crème fraîche

3 meat meatballs: beef, veal, turkey, Parmesan cheese and tomato sauce

Pulled BBQ pork sliders with matchstick fries

Pork and shitake wontons with sweet chili sauce

Mini bison sliders, onion jam, blue cheese mayonnaise

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DINNER MENU

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A sample of what we offer.

APPETIZER

Soup of the day

Charred country bread with melted Brie cheese, spiced nuts, honey and bitter greens

Fazzoletti with butternut squash, burrata cheese, oven-roasted tomato coulis

MAINS

Rack of lamb with pomegranate glaze, pistachios, charred cauliflower, saffron basmati, harissa tomato sauce

Pork chop, parsnip and pear gratin, Swiss chard, Calvados jus

Half Cornish hen, glazed carrot, spicy sautéed mushrooms, matchstick fries

Filet of AAA Angus beef, Parmesan polenta, rapini, shallot butter

Cioppino - catch of the day, shrimp, mussels, clams, fumet, tomato, smoked paprika, grilled country bread

DESSERT

Peach and whiskey tiramisu

Dark chocolate pot de crème, raspberries, sesame crisp

Seasonal berries and limoncello meringue tart

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LUNCH BOX

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A sample of what we offer.

Lemon ricotta and arugula salad, pickled yellow beets, thyme vinaigrette
Red quinoa and walnut salad, stone fruits, bitter greens

AAA sirloin sandwich, celery root and horseradish remoulade, arugula, onion roll
Roast salmon sandwich with wakame mayo, romaine, tomato, whole wheat
Piri Piri chicken sandwich, roasted red pepper, Dijon ciabatta
Portobello and brie burger, spicy mayo, lettuce, tomato

Fruit platter

Coffee cake and spiced crumble, seasonal fruit
Vegan chocolate chip cookies

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All lunch boxes will contain 1 sandwich, 1 green salad, 1 salad of the day, dessert of the day and fruit garnish.

Sandwich selections change weekly. Staff, delivery and rentals are not included. Platters are available upon request.

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BUFFET

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A sample of what we offer.

SALADS

Chopped salad: iceberg, kale, tomato, cucumber, pickled beets, roasted butternut squash, zattar chickpeas, lentils, corn with lemon thyme vinaigrette

Roasted cauliflower, pomegranate seeds, greens, parsley, sunflower seeds, pomegranate molasses vinaigrette

Kale tabbouleh, bulgur, tomato, mint, parsley, olive oil

MAINS

Poulet Basque: chicken, peppers, tomato, white wine, herbs, roasted potatoes

Bavette steak with chimichurri sauce, smashed smoke paprika potatoes, grilled vegetables

Horseradish crusted salmon, caramelized cabbage with lemon, wild rice pilaf, saffron white wine fumet

Roasted spaghetti squash: squash, confit cherry tomatoes, Dupuy lentils, sautéed spinach

DESSERTS

Fruit Platter

Passion fruit mousse topped with crispy chocolate pearls

65% dark chocolate brownie

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EXTRAS

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ASSORTED QUEBEC CHEESE PLATTER

Selection of 90g. Quebec cheeses, organic artisanal breads, crackers, fruits and compotes

CHARCUTERIE & ANTIPASTO PLATTER

Assorted charcuterie, roasted and marinated vegetables, assorted olives and artisanal breads

SWEET TABLES

LATE NIGHT STATIONS

Panini bar, sandwich bar, taco stand, poutine station, etc.

BAR

Open bar service

Corkage fee service

STAFFING

Servers and bartenders are available for 25\$/hour. Cooks and maître d'hôtel are available at 30\$/hour. All service staff members must be booked for a minimum of 4 hours.

RENTALS

We are a full-service business that can provide meals, professional service and the appropriate presentation and service equipment. Our association with the 3 premier rental companies in Montreal guarantee the widest selection of flatware, glassware and dishes.