



LA BRÉHANDAISE MARKET

Le Goût Avant Tout

CATERING MENU

COCKTAIL BITES

SAVOURY

Minimum 10 bites per item
\$3.00/bite

VOL-AU-VENT PUFF PASTRY

- chicken, mushroom
- salmon, mushroom

SAVOURY PROFITEROLE PETIT CHOUX

(+\$1.00/bite)

- ham, cheese
- salmon rilette

SAUSAGE ROLL

- lamb and beef
- pork



gougère petit choux
salmon rilette

MINI QUICHE

- bacon, wild mushroom
- ham, brie
- wild mushroom, cheese
- caramelized onion
- broccoli, cheddar
- asparagus, goat cheese
- tomato basil, cheddar

LE PETIT CROQUE MONSIEUR

ham, mozzarella cheese, bechamel

SAVOURY MADELEINES

- basil
- goat cheese, sun dried tomato

CRANBERRY BRIE PUFF

brie, cranberry bite, rosemary, walnut

BEEF MEATBALLS

tomato sauce

SPINACH PINWHEEL

parmesan cheese, feta cheese

ARANCINI

- ham, cheese
- shrimp, cheese
- mozzarella cheese

SALMON BRIOCHE

dill sour cream

BUCKWHEAT CRÊPE

rolled crêpe, ham, sour cream, chive

SABLE BRETON BISCUIT

orange marmalade, blue cheese

SKEWERS (+\$1.50/bite)

- tomatoes, mozzarella, basil
- marinated chicken, bell peppers, greek yogurt
- pork sausage, olives, swiss cheese, dry tomatoes

CITRUS VERRINE

oranges, lemons, grapefruits, mint

CROSTINI TOAST

- duck rilette, shallots
- pork rilette, shallots
- sardine, shallot, parsley, olive oil
- salmon rilette, sour cream, mascarpone, lemon, herbs

BRUSCHETTA

toasted baguette, tomatoes, onions, herbs

ROLLS

tuna, egg mimosa, tomato confit, carrots, herbs, housemade dip

TROUT MILLEFEUILLE

sour cream, herbs

FOCCACIA BREADSTICKS

- extra virgin olive oil
- bacon

with housemade dip

CHICKEN WINGS

honey glazed, housemade dip

COCKTAIL BITES

SAVOURY

SLIDERS ON A BUN

Minimum 10 sliders per item

\$5.95/slider

BURGER

beef, mozzarella

GRILLED VEGETABLE

bell peppers, caramelized onions, zucchini, greens, mayonnaise

MARINATED CHICKEN

bell peppers, caramelized onions, zucchini, greens, ketchup

BRIE CHEESE

caramelized apple, walnuts, greens

SMOKED SALMON (+\$0.30)

dill, sour cream

PROSCUITTO (+\$0.30)

greens, dried tomatoes, chimichurri

COUNTRYSIDE PÂTÉ DE CHAIR

garlic, cornichons, greens, old mustard

SARDINE

shallots, parsley, olive oil

SALMON RILLETTE

sour cream, mascarpone, lemon, herbs

HAM AND CHEESE

caramelized onions

CAPRESE

tomato, fresh mozzarella, basil, pesto

CHICKEN CAESAR

greens, dressing

APPETIZERS

Minimum 10 appetizers per item

\$10.95/item

PROVENCAL TART

onions, black olives, goat cheese, basil

PUFF PASTRY SPINACH

brie, honey

PUFF PASTRY MUSHROOM

ricotta cheese, greens

VEGETABLE TART

tomato, zucchini, onions, herbs, parmesan



COCKTAIL BITES

SWEET

Minimum 10 bites per item
\$3.00/bite

PUFF PASTRY PETIT CHOUX

- chocolate
- french vanilla
- sea salt caramel
- coffee

MINI TARTELETTE (+\$1.50/bite)

- lemon zest custard
- sea salt caramel, chocolate
- pear, almond
- vanilla custard and fresh fruit

MACARONS (+\$1.00/macaron)

- lemon zest
- chocolate
- sea salt caramel
- french vanilla

BUTTER TART

brown sugar, maple syrup

MINI OPERA

sponge cake layers, coffee buttercream, chocolate ganache

MINI TROPÉZIENNE

vanilla flavoured cream

CHOCOLATE BROWNIE

soft texture, light

MINI TRIANON

light chocolate mousse, hazelnut flakes

MINI ECLAIRS (+\$1.50/bite)

- chocolate
- coffee
- vanilla
- sea salt caramel

MINI CHEESECAKE WITH COULIS

- raspberry
- caramel
- strawberry
- apricot

VERRINE

- panna cotta (pear or strawberry)
- chocolate mousse
- tiramisu

SKEWERS (+\$1.50/bite)

fresh fruit and cheese

MINI CRÊPE WITH SAUCE

- sea salt caramel
- strawberry jam

STRAWBERRY SHORTCAKE

soft biscuit, vanilla custard, fresh strawberries



vanilla petit choux



chocolate mini éclair



vanilla custard and fresh fruit
mini tartelette



mini chocolate mousse
mini panna cotta
mini tiramisu

COLD FOODS

SANDWICH PLATTERS

serves 12, \$115

serves 24, \$230

- salmon rilette, onions, cornichons
- tuna salad and greens
- prosciutto, mozzarella, tomatoes, greens, pesto
- Montréal smoked meat, brie, greens, honey
- egg salad, greens
- turkey, cheddar, greens, mayonnaise
- grilled vegetables, mayonnaise
- tomatoes, mozzarella, basil, greens, vinegar, olive
- chicken, romaine, Caesar dressing
- ham, mozzarella cheese, tomatoes, greens, mayonnaise
- salami, dill cream cheese, tomatoes, greens
- chicken, grilled vegetables, pesto

SHARED SALADS

serves 12, \$54

TABBOULEH

bulgar wheat, tomatoes, cucumbers, parsley, raisins, mint

BEET

red beets, goat cheese, herbs, olive oil, vinegar

CHICKEN CAESAR

chicken, bacon, romaine, croutons, parmesan, Caesar dressing

QUINOA

quinoa, tomatoes, cucumbers, corn, herbs, raisins, olive oil

RUSSIAN

potatoes, peas, carrots, mayonnaise, yellow mustard

CARROT RAPÉE

carrots, raisins, vinaigrette

RICE NIÇOISE

rice, tuna, egg, French green bean, black olives, french vinaigrette

ITALIAN

pasta, cherry tomatoes, fresh mozzarella, pork sausage, olive, onions, herbs, italian dressing



ham, mozzarella cheese, tomatoes, greens, mayonnaise

LA MEDITERRANEAN

potatoes, green beans, tomato, black olive, red beans, cucumbers, shallots, parsley, oregano, vinaigrette

LA PIEMONTAISE

ham, eggs, potatoes, tomatoes, cornichons, parsley, mayonnaise

THE SOUTH

orzo, cucumbers, carrots, chickpeas, cherry tomatoes, onions, olive oil

KALE

kale, broccoli, carrots, cranberries, onions, lemon vinaigrette

CHICKPEA

chickpea, black olives, cucumber, onions, cherry tomatoes, herbs, lemon vinaigrette

GREEK

greens, tomatoes, cucumbers, feta, black olives, lemon vinaigrette

INDIVIDUAL LUNCH BOXES

SANDWICHES

\$12-\$15 (depending on the sandwich)

HAM CROISSANT

ham, cheese, tomato, cucumber, mayonnaise

CHICKEN CAESAR WRAP

chicken, romaine. Caesar dressing

VEGGIE CROISSANT

grilled zucchini, grilled onions, grilled bell pepper, mayonnaise

SMOKED SALMON CROISSANT

smoked salmon, greens, tomatoes, cucumbers drill sauce

PROSCIUTTO FOCACCIA

prosciutto, fresh mozzarella, tomatoes, greens, pesto

SALAD BOWLS

\$12

CHICKEN CAESAR

chicken, bacon, romaine, croutons, parmesan, Caesar dressing

THE SOUTH

orzo, cucumbers, carrots, chickpeas, cherry tomatoes, onions, olive oil

KALE

kale, broccoli, carrots, cranberries, onions, lemon vinaigrette

RICE NIÇOISE

rice, tuna, egg, tomato, french green beans, black olives, french vinaigrette

GREEK

greens, tomatoes, feta, cucumbers, black olives, lemon vinaigrette



HOT FOODS

Minimum 6 servings

CHICKEN

OLD MUSTARD SEED CHICKEN (\$19.50)
seasonal vegetables, fork crushed potatoes

OVEN ROASTED CHICKEN (\$19.50)
sautéed vegetables, garlic pomme sautéed,
thyme and lemon sauce

CHICKEN BASQUAISE (\$19.50)
bell peppers, onions, tomatoes, rice

MORROCAN CHICKEN TAGINE (\$19.50)
onions, bell peppers, couscous semolina

MUSHROOM STUFFED CHICKEN BREAST
(\$19.50)
seasonal vegetables, turned roasted potatoes,
port wine sauce

CHICKEN PARMESAN (\$19.50)
tomato sauce, roasted potatoes, julienne
vegetables

CORDON BLEU (\$19.50)
seasonal vegetables, smashed potatoes

CHICKEN TERIYAKI (\$19.50)
broccoli, rice, teriyaki sauce

TOURTIÈRE (\$15.95)
chicken, mushroom, greens

COQ AU VIN (\$19.50)
seasonal vegetables, butter boiled potatoes

BEEF

BEEF BOURGUIGNON (\$25.95)
seasonal vegetables, pomme a l'anglaise

BEEF BRISKET (\$25.95)
broccoli, mashed potatoes, barbecue sauce

TOURTIÈRE (\$15.95)
beef, carrots, mushroom, celery, greens

BEEF LASAGNA (\$15.95)
tomatoes, onions, carrots, mozzarella, bechamel
sauce

SHEPHERD'S PIE (\$15.95)
mashed potatoes, onions, carrots, tomatoes

BEEF WELLINGTON (min. 10 people, \$MP)
ginger carrot purée, parmesan brussels sprouts,
Porto sauce

LAMB

LAMB RACK (min. 10 people \$MP)
tomato and eggplant ragout, rosemary sauce

VEAL

VEAL SHOULDER CASSEROLE (\$20.95)
carrots, butternut squash, parmesan baked
polenta

VEAL SALTIMBOCA (\$20.95)
prosciutto, baked potatoes, marsala wine, lemon



HOT FOODS

FISH

SALMON FILET (\$24.95)

seasonal vegetables, onion basmati rice, dill and lemon sauce

TROUT PUFF PASTRY (\$22.95)

julienne vegetables, white butter sauce

FRESH HALIBUT (min 10 people,\$MP)

pea mint purée, haricot vert, mushroom

SALMON TERIYAKI (\$24.95)

seasonal vegetables, rice, teriyaki sauce

SPINACH FETA SALMON PINWHEELS (\$24.95)

seasonal vegetables, rice

TOMATO BASIL COD (\$21.95)

roasted tomatoes, orzo

VOL AU VENT (\$22.95)

salmon, mushroom, julienne vegetables

VEGETARIAN

VEGETABLE LASAGNA (\$15.95)

zucchini, red peppers, onions, mozzarella, tomato sauce. greens

FRENCH DUPUY LENTIL BOURGUIGNON (\$19.95)

French dupuy lentils, carrots, mushroom, leek

PORK

PORK RIBS (19.95)

corn, loaded baked potatoes, mustard horseradish sauce

ALSACIENNE SAUERKRAUT (\$18.50)

pork sausage, ham, smoked pork belly, steamed potatoes

CASSOULET DE TOULOUSE (\$19.50)

pork shoulder, white beans, onions, tomatoes, greens (+duck leg confit, +\$10)

TARTIFLETTE (\$15.95)

bacon, cheese, potatoes, greens

QUICHE (\$14.95) with greens

- ham, mozzarella
- bacon, mozzarella, wild mushrooms

THAI PORK SHOULDER (\$19.95)

pork shoulder, onions, bell peppers, rice

BEANS BOURGUIGNON (19.95)

beans, carrots, mushroom, rice

QUICHE (\$14.75) with greens

- asparagus, goat cheese
- broccoli, cheddar
- tomato basil, cheddar



GRAZING PLATTERS

Serves 8 \$120

Serves 12 \$180

CHARCUTERIE BOARD

duck or pork rilette
dry cured duck prosciutto
pork sausage
countryside pâté
prosciutto
baguette
butter
dry fruit
cornichons
cherry tomatoes

CHEESE & CHARCUTERIE BOARD

duck or pork rilette
dry cured duck prosciutto
pork sausage
countryside pâté
prosciutto
comté
bleu d'Auvergne
tomme de Savoie
baguette
butter
dry fruit
cornichons
olives

CHEESE BOARD

comté
bleu d'Auvergne
tomme de Savoie
camembert
swiss cheese
boursin
baguette
butter
dry fruit

CRUDITÉ PLATTER (VEGGIE)

carrots
celery
broccoli
cauliflower
cucumber
cherry tomatoes
bell peppers
traditional hummus dip
tzatziki dip

TAPENADE & CHEESE BOARD

roasted tomato basil tapenade
roasted garlic with artichoke
tapenade
black olive tapenade
swiss cheese
comté
baguette
crackers
fruit

FRUIT PLATTER

fresh fruit
biscuits
raspberry jam
strawberry jam
blueberry jam



DESSERTS AND SNACKS

TARTS

Individual \$7.50

Small (serves 3-5) \$24.50

Large (serves 8-10) \$44.50

- lemon zest
- pear and almond
- chocolate and sea salt caramel
- canadian maple
- apple and cinnamon
- rhubarb crumble
- fresh fruit (blueberry, raspberry, strawberry, plum) (\$8.95, \$29.50, \$53.50)
- crème Brulée tart (\$29.50, \$53.50)

FRUIT SALAD

seasonal fresh fruit salad
(min. 8, \$5.95 per person)

INDIVIDUAL ENTREMET

\$6.75

- crème brûlée
- pear or strawberry pannacotta
- tiramisu
- chocolate mousse
- éclair : chocolate, caramel, coffee, peanut butter and banana, strawberry tagada
- apple tart (\$5.50)

SNACKS

French cookie tray
(min. 6 of each item, price per 6)

- madeleine (\$12)
- canelé (\$19)
- muffin (\$25.50)
- Nutella cookies (\$12)
- double chocolate chip cookies (\$10)
- chocolate chip cookies (\$10)
- peanut butter cookies (\$10)
- oatmeal raisin cookies (\$10)
- almond cookies (\$10)



DESSERTS AND SNACKS

CAKES

\$8.50/person

minimum 4 people (up by 2)

GATEAU BASQUE

filled with creamy custard, wrapped in buttery flaky crust

CARROT CAKE

classic carrot cake with pecan nuts, cinnamon and cream cheese frosting

FRASIER (STRAWBERRY)

fluffy sponge cake and custard filled with strawberries

FRENCH CHOCOLATE CAKE

flourless light and moist chocolate cake, fine cocoa, crème anglaise

PARIS-BREST

choux pastry ring filled with praline cream

MILLEFEUILLE

layers of puff pastry filled with custard and topped with delicate drizzle of sweet glaze
add on: raspberry

TROPEZIÉENNE

soft brioche filled with creamy custard and whipped cream

RED VELVET

layered cake with buttercream

MOCHA

layered cake with chocolate and coffee

TARTE TATIN

upside down caramelized apple tart

MONT-BLANC

vermicelli chestnut puree and whipped cream on a meringue

TRIANON

light chocolate mousse on almond dacquoise and fine crumbled biscuit topped with chocolate glaze

OPERA

layers of sponge cake, coffee buttercream and chocolate ganache

CHEESECAKE

smooth cream cheese filling with buttery crust
options: raspberry, sea salt caramel, pecan

SAINT-HONORÉ

puff pastry base, caramelized cream puffs

BAVAROIS

light mousse with crème anglaise, gelatin
options: raspberry, strawberry, chocolate

CLAFOUTIS

flan-like batter with cherries topped with icing sugar

FAR BRETON

flan batter filled with prunes soaked in rum

GALETTE DES ROIS (French King Cake)

available in December/January only



macaron tower

BREAKFAST AND BRUNCH

BREAKFAST

BEVERAGES (minimum 10 people)

coffee and tea (\$3.75)
water/pop/juice (\$2.75)

CONTINENTAL BREAKFAST

Platter of 20 - \$50 Platter of 50 - \$120

Viennoiserie mix - mini chocolate croissant, mini croissant, mini danish

Platter of 20 - \$35 Platter of 50 - \$85

Cookie platter mix - chocolate cookie, oatmeal and raisin cookie, lemon cookie, peanut butter cookie

Platter of 20 - \$75 Platter of 50 - \$180

Gourmandise platter mix - muffin, madeleine, canelé, almond brioche

Platter of 20 - \$60 Platter of 50 - \$145

Mini quiche mix - ham and cheese, asparagus & goat cheese quiche

ADD-ONS

Sausage or bacon English muffin - \$5.95
Breakfast burrito - \$5.95
Yogurt Parfait - Seasonal fruit and granola \$5.95

BRUNCH

Minimum 10 people
\$21.95

bacon and breakfast sausage (chipolata)
fried potatoes
scrambled eggs
bread and butter
juice/water
viennoiseries mix (croissant, chocolate croissant, muffin, chocolate chip cookies, madeleine and/or canelé)
fruit salad



croissant



madeleine



canelé



chocolate croissant

CHEF ON SITE EVENTS

BARBECUE PARTY

Contact us for pricing information

MAIN

beef burger with grilled vegetables (caramelized onion, zucchini, bell pepper)

veggie burger with grilled vegetables (caramelized onion, zucchini, bell pepper)

marinated chicken drumsticks

pork sausage and/or beef & lamb sausages on a bun

beef sirloin with caramelized onions

marinated pork ribs

beef and/or chicken skewers with vegetables

OTHERS

ratatouille

rosemary French fries

gourmet potato chips

shared salads (see page 5)

CRÊPE PARTY

Contact us for pricing information

SAVOURY

la chicken - mushroom, caramelized onion & cheese

la veggie - mushroom, caramelized onion, zucchini & cheese

la smoked salmon - cheese, creamy spinach, sautéed potatoes
and herb sauce

ALL YOU CAN EAT SWEET

sea salt caramel

chocolate or nutella

jam

maple syrup

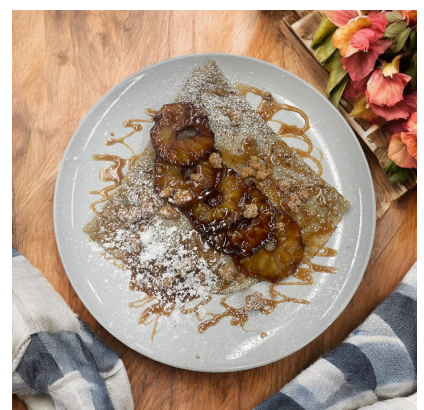
sugar and lemon

sugar and cinnamon

add fruit and whipped cream



la chicken crêpe



sea salt caramel crêpe



LA BRÉHANDAÏSE MARKET

Le Goût Avant Tout

CONTACT US



13495 Bathurst St. Unit 5/6



@labrehandaisemarket



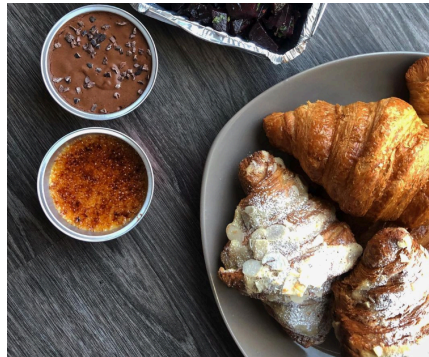
info@labrehandaisemarket.com



www.labrehandaisemarket.com



(289)-475-2133



Non-exhaustive menu - menu can be customized to personal preferences and allergies/dietary

All foods are freshly made in-house

Delivery rates variable depending on location

Prices can be modified anytime without notice according to market conditions

SERVICE OPTIONS

Delivery - Schaffer dishes (hot food) and fancy trays (cold food)

Delivery & on-site service (waiters optional)

At-home chef experience

Rental equipment management

Alcoholic beverages