



GENTILE

CATERING

Our cuisine offers an intoxicating and delicious range of dishes drawn from our past, our passion and a deep understanding of what people love... because that's just what we love too.

TERMS AND CONDITIONS

- Orders must be placed a minimum of 72 hours in advance.
- A period of 72 hours is required for any modification or cancellation.
- For any cancellations, please contact our team.

DELIVERY

- Fees apply - \$60 per order in a reception hall.

SERVICE

- Waiter: \$160 for a 4-hour block
- Chef: \$160 for a 4-hour block

**A second server will be billed for receptions of more than 50 guests.*

**A chef will be billed according to the number of hot dishes and guests.*

ALLERGIES

- Please let us know if there are any allergies.

DISHWARE RENTAL

- Tablecloth: \$10 each
- Dishes, glasses and utensils: 6 \$ per person

TURNKEY PACKAGE 25 people *(optional)*

- \$375 per group of 25 people
- Tablecloths, dishes, wine glasses, utensils, napkins and set up

PRODUCT PRICES AND AVAILABILITY ARE SUBJECT TO CHANGE.

Information : **450 661-8222**
memoria@gentilevenues.com



BUFFET Packages

1 TRADITIONNEL - \$ 19,95

*price per person, plus taxes
minimum 10 people*

- Traditional sandwich of your choice :
ham, tuna, egg or chicken
- Potato salad
- Vegetables and dip
- Vanilla cupcakes

2 CONTEMPORARY - \$ 22,50

*price per person, plus taxes
minimum 10 people*

- Traditional egg salad sandwich
- Traditional chicken salad sandwich
- Vegetables and dip
- Traditional coleslaw salad
- Macaroni salad
- Chocolate brownies

3 L'ITALIENNE - \$ 24,95

*price per person, plus taxes
minimum 10 people*

- Grilled chicken wrap
- Grilled sausage focaccia sandwich
- Italian tomato pizza and white focaccia
- Quinoa and grilled vegetable salad
- Mixed green salad with cucumber and tomato
- Vanilla and red velvet cupcakes

4 ROMA - \$ 29,95

*price per person, plus taxes
minimum 10 people*

- Breaded chicken focaccia sandwich
- Grilled vegetables
- Charcuterie platter
- Bocconcini and tomato salad
- Mixed green salad with cucumber and tomato
- Cannoli stuffed with ricotta (vanilla and chocolate)

FILTERED WATER IN JUGS INCLUDED.

Add individual platters to our packages
or create your own completely personalized menu
with our platters for 10 or 20 guests.





BUFFET Packages

5 CREOLE MENU - \$ 32,00

*price per person, plus taxes
minimum 25 people*

- Giraumon soup
- Choice of beef **OR** chicken paté
- Macaroni salad
- Mixed green salad with cucumber and tomato
- Creole djondjon rice
- Choice of meat : chicken **OR** pork

6 ASIAN

*Minimum order of \$ 500
platter for 25 people minimum*

- Chicken Fried Rice: **\$ 150**
- Thai Beef Fried Rice: **\$ 150**
- Stir-fried rice noodles with beef: **\$ 150**
- Stir-fried Chinese noodles with shrimp: **\$ 150**
- Thai Vegetable Stir-Fry with Tofu: **\$ 150**
- Beef salad: **\$ 225**
- Fried Wonton with Shrimp: **\$ 90**
- Shrimp and pork croquettes: **\$ 2,50** each

7 GLUTEN FREE - \$ 25,00

*price per person, plus taxes
lunch box*

- Traditional chicken salad sandwich
- Quinoa and grilled vegetable salad and Bocconcini and tomato salad
- Vegetables and dip
- Chocolate brownies



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COCKTAIL DINATOIRE Packages

1 L'ENVOLÉE (COLD) - \$ 29,95

price per person, plus taxes

minimum 25 people

8 pieces per person

- Smoked salmon blini
- Antipasto brochettes
- Nordic shrimp and tomato verrine
- Ricotta and spinach puff pastry
- Pulled pork sliders
- Mushroom and mascarpone vol-au-vent

2 L'EXQUIS (HOT) - \$ 37,00

price per person, plus taxes

minimum 25 people

8 pieces per person

Chef required

- Beef brochettes
- Arrancini
- Vegetarian dumplings
- Mac & Cheese
- General tao
- Mini grilled cheese

FILTERED WATER IN JUGS INCLUDED.

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Sélection of **PLATTERS**

ANTIPASTO

	10 people	20 people	
Fine charcuteries and artisanal breads	\$ 100	\$ 195	
Fine cheeses and artisanal breads	\$ 100	\$ 195	
Mozzarella di bufala e pomodoro	\$ 100	\$ 195	
Grilled vegetables	\$ 60	\$ 115	
Vegetables and dip	\$ 37	\$ 70	
Shrimp cocktail	\$ 130	\$ 255	
Beef paté and chicken paté (2 per person)	\$ 60	\$ 120	
Cheddar cheeses with grapes and crackers		\$ 75	
Smoked salmon platter		\$ 180	(25 guests)

WRAPS, SANDWICHES, PIZZA

	10 people	20 people
Grilled chicken wraps	\$ 120	\$ 235
Ham and cheddar wraps	\$ 120	\$ 235
Traditional egg salad sandwiches	\$ 110	\$ 215
Traditional chicken salad sandwiches	\$ 110	\$ 215
Traditional ham salad sandwiches	\$ 110	\$ 215
Traditional tuna salad sandwiches	\$ 110	\$ 215
Grilled chicken focaccia sandwiches	\$ 140	\$ 275
Grilled sausage focaccia sandwiches	\$ 140	\$ 275
Breaded chicken focaccia sandwiches	\$ 140	\$ 275
Grilled vegetable focaccia sandwiches	\$ 130	\$ 265
Italian pomodoro pizza and focaccia bianca	\$ 50	\$ 95

SALADS

	10 people	20 people
Quinoa and grilled vegetable salad	\$ 52	\$ 100
Mediterranean orzo salad	\$ 72	\$ 140
Bocconcini tomato salad	\$ 80	\$ 155
Mixed green salad with cucumber and tomato	\$ 40	\$ 76
Macaroni salad	\$ 37	\$ 72
Greek salad	\$ 85	\$ 166
Potato salad	\$ 45	\$ 87
Creamy coleslaw salad	\$ 37	\$ 70
Traditional coleslaw salad	\$ 37	\$ 70





Sélection of **PLATTERS**

	10 people	20 people
HOT MAIN DISHES		
Italian beef ragout casserole	\$ 140	\$ 272
Sausage pepperonata casserole	\$ 100	\$ 195
Cavatelli primavera	\$ 120	\$ 235
Cavatelli pomodoro and basil	\$ 100	\$ 200
Grilled chicken with wild mushroom sauce	\$ 140	\$ 272
Breaded chicken cutlets	\$ 100	\$ 200
Meatball pomodoro	\$ 90	\$ 177
Griot of pork with brown rice	\$ 110	\$ 215
Creole chicken with brown rice	\$ 110	\$ 215
Tortellini rosé	\$ 140	\$ 272
Grilled salmon served in creamy dill sauce with seasonal vegetables	\$ 140	\$ 272
Spicy Portuguese chicken with roasted potatoes	\$ 130	\$ 255
 DESSERTS		
Lemon cake (cut in pieces)	\$ 32	\$ 61
Cannoli stuffed with ricotta, vanilla and chocolate (2 per person)	\$ 50	\$ 100
Vanilla and red velvet cupcakes	\$ 32	\$ 61
Lemon tartlets and chocolate praline tartlets	\$ 40	\$ 78
Chocolate brownies	\$ 32	\$ 61
Rum and rasin cake (cut in pieces)	\$ 37	\$ 71
Baklava and cupcakes	\$ 60	\$ 118
Fresh seasonal fruits	\$ 60	\$ 118
Assorted platter of mini desserts (3 per person)		\$ 100

Platters may vary depending on seasonal market availability.



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WINE

RED



Masi Modello Trevenzie - \$25

Italie, Friuli-Venezia Giulia, Trevenzie

Fruity and medium-bodied



Baron Philippe de Rothschild - \$34

France, Languedoc-Roussillon, Pays d'Oc

Fruity and light



Three Thieves Cabernet - \$35

USA, Californie

Aromatic and supple



E. Guigal Côtes du Rhône - \$45

France, Vallée Du Rhône

Fruity and medium-bodied

SPARKLING WINE



Zonin Cuvée 1821 Prosecco - \$32

Italie, Veneto

Fruity and medium-bodied

WHITE



Masi Modello Delle Venezie - \$25

Italie, Vénétie, Delle Venezie

Delicate and light



Baron Philippe de Rothschild, Chardonnay - \$28

France, Languedoc-Roussillon, Pyrénée-Orientale

Fruity and vibrant



Brise de Mer Sauvignon - \$35

France, Sud-Ouest, Côtes de Gascogne

Fruity and vibrant



E. Guigal Côtes du Rhône - \$45

France, Vallée Du Rhône, Rhône méridional

Fruity and medium-bodied

If there is any left, the customer can take the alcoholic beverages home.

Please note that we do not refund unconsumed wines and beers.

BEER

LOCAL BLOND AND RED BEERS - \$6,50

price per can, plus taxes

can 473 ml - minimum 12 cans

DRINKS

DRINKS PER UNIT - \$3,50

plus taxes

minimum 24 cans

Choice of : Coke, Diet Coke, 7-Up, Ginger ale, Brisk, apple juice, orange juice, sparkling water.

WATER BOTTLES - \$2,50

plus taxes

Naya 330 ml bottle - minimum 20 bottles

DRINK PACKAGE - \$5

price per person, plus taxes

minimum 20 people

Includes assortment of:

Coke, Diet Coke, 7-Up, Ginger ale, Brisk, apple juice, orange juice, sparkling water, unlimited coffee.

*Ask our team
for more information
about our services.*

CONTACT-US

450 661-8222

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2024-09-10