

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 REQUIRED

- Waiter: \$160 for a 4-hour blockChef: \$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.

ADDITIONAL SERVICES

DISHWARE RENTAL

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

TURNKEY PACKAGE minimum 25 people

- \$375 per group of 25 people (\$15 per person)
- Tablecloths, real dishes, glasses, utensils and set-up

ALLERGIES

- Please let us know if there are any allergies.
- * PRODUCT PRICES AND AVAILABILITY ARE SUBJECT TO CHANGE.

Information: 450 661-8222 memoria@gentilevenues.com



1 TRADITIONNEL - \$19,95

price per person, plus taxes minimum 10 people

- Traditional sandwich of one (1) choice: ham, tuna, egg or chicken
- Potato salad
- Vegetables and dip
- Vanilla cupcakes

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

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

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.





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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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 p	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 p	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 p	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**

HOT MAIN DISHES	10	people	20	people
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	10	people	20	people
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.





WINF

RED



Masi Modello Trevenzie - \$25 Italie, Frili-Venezia Giulia, Trevenzie Fruity and medium-bodied



Baron Philippe de Rothschild - \$34 France, Languedoc-Roussillion, Pays d'Oc Fruity and light



Three Thieves Cabarnet - \$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-Roussillion, 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.

* EXCLUSIVE LIQUEUR PERMIT BY GENTILE CATERING *

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 memoria@gentilevenues.com

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