



salon **b**

CATERING

SMALL BITES  
-  
BIG SPREADS

CHOOSE ONE OF OUR MENUS  
**A, B, C or D**

FROM STARTER TO DESSERT,  
SALON B TRAITEUR OFFERS A GOURMET MENU  
TO PLEASE EVERY PALATE.

ENJOY A UNIQUE CULINARY EXPERIENCE  
PREPARED BY OUR DEDICATED TEAM.

OUR MISSION IS SIMPLE: TO MEET YOUR EVERY  
REQUIREMENT.

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COFFEE AND TEA ARE SERVED IN ALL  
MEMORIA RECEPTION ROOMS

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**TERMS**

Orders must be placed at least 48 hours in advance.  
For any modification, we need 24 hours notice.  
To cancel, please contact our team.

**SERVICE**

Server \$25/hr | Maître d'hôtel \$30/hr (minimum 4 hrs.)  
For any reception of over 60 people, or for any cocktail-type reception,  
it is strongly recommended you have one extra server.

**TABLEWARE RENTAL**

Tablecloth \$8 | Wine glass \$0.50 | Water glass \$0.50 | Cup \$0.50  
Plate and cutlery (2 utensils per person) \$3

**DELIVERY**

Free for orders over \$200 (for menus A, B, C or D) served in one of the MEMORIA  
reception rooms. Otherwise, \$35 to deliver within Greater Montreal  
(additional fees may apply).

**ALLERGIES**

PLEASE NOTE THAT ALL OUR MENUS MAY CONTAIN TRACES OF NUTS AND OTHER ALLERGENS.  
Ask about our custom lunch boxes.

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ALL PRICES ARE PER PERSON UNLESS OTHERWISE INDICATED.



# MENU

## A

PRICES ARE PER PERSON

### LE CONVIVIAL ~ \$18

- vegetables and homemade dip
  - cold cuts and cheese on baguette – 2 servings
  - assorted wraps: ham, turkey breast, three-meat – 2 servings
  - cheese platter: strong, mild and marbled cheddar; Swiss; Friulano; Italian Provolone
  - vegetable salad, rotini salad and broccoli salad\*
  - fresh tomato pizza – 2 servings
  - mini pastries: millefeuille, éclair, tart, opera, tiramisu and cannoli – 2 servings
- \* Other choices available upon request

### LE RASSEMBLEUR ~ \$25

HOT MENU minimum 15 people

- arugula salad, cherry tomatoes and parmesan with balsamic vinaigrette
- one choice of homemade pasta: tortellini with rosé sauce or cannelloni with meat or cannelloni with ricotta cheese and spinach or lasagna with meat or vegetarian
- chicken parmigiana
- Italian grilled vegetables
- crusty rolls with butter
- mini pastries: millefeuille, éclair, tart, opera, tiramisu and cannoli – 2 servings

### THE SUPPLEMENTS

- \$30 PIZZA - FOUR VARIETIES – 48 servings
- Fresh tomato
  - Fine herbs
  - Spinach
  - Grilled vegetable
- \$30 ARANCINI fried risotto balls – 12 servings
- \$15 MINI PASTRIES croissant, chokolatine, danish – 12 servings

# MENU

## D

PRICES ARE PER PERSON

### L'INTIME ~ \$11

- vegetables and homemade dip
- classic sandwiches: ham, egg, chicken – 5 servings
- pasta salad with vegetables
- assortment of bite-size pastries: tiramisu, black forest, mousse (various), red velvet, tuxedo, Queen Elizabeth – 2 servings

### LE FIN GOURMET ~ \$15

- vegetable and homemade dip
  - chicken wraps and vegetarian sandwiches made with brie and grilled vegetables
- OR
- classic sandwiches: ham, egg, chicken – 5 servings
- \*choice of half-and-half if 50 people or more
- fresh tomato pizza – 2 servings
  - bowtie pasta salad with vegetables\*
  - platter of cheddar cheeses with grapes
  - assortment of bite-size pastries: tiramisu, black forest, mousse (various), red velvet, tuxedo, Queen Elizabeth – 2 servings
- \* Other choices available upon request

### LE DÉLICE ~ \$21

HOT MENU minimum 15 people

- green salad with vegetables and homemade vinaigrette
  - bruschetta and croutons
  - vegetable or meat lasagna
- OR
- chicken Florentine supreme
  - vegetables and potatoes
  - crusty rolls with butter
  - assortment of bite-size pastries: tiramisu, black forest, mousse (various), red velvet, tuxedo, Queen Elizabeth – 2 servings

### THE CANAPÉS

\$55

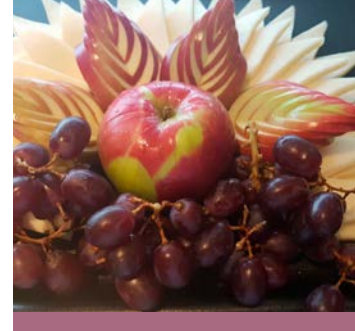
24 servings

- mini spinach empanadas
- tomato, olive and bocconcini brochette
- greek pita with grilled vegetables au gratin

\$60

24 servings

- parfait of foie gras with fig jam
- smoked salmon crostini
- shrimp and salsa verrine



# MENU B

PRICES ARE PER PERSON

## LE CLASSIQUE ~ \$14

- seasonal vegetables and homemade dip
- ham and egg sandwiches – 4 servings
- gourmet bread stuffed with chicken
- market salad(s)\*
- Quebec cheddar cheeses and fresh grapes
- assortment of bite-size sweets – 2 servings

## LE GOÛTER AVEC CANAPÉS ~ \$15,50

- seasonal vegetables and homemade dip
- ham, chicken and egg sandwiches – 4 servings
- tomato and parmesan pizza
- smoked trout brioche
- celery root and Pacific Rock cheese tart
- gravlax with cucumber
- bocconcini with tomato confit
- Quebec cheddar cheeses and fresh grapes
- assortment of bite-size sweets – 2 servings

## LA BELLE TABLÉE ~ \$16

- seasonal vegetables and homemade dip
- ham and egg sandwiches – 4 servings
- gourmet bread stuffed with chicken
- market salad(s)\*
- tomato-and-parmesan pizza
- Quebec cheddar cheeses with fresh grapes
- fresh fruit brochettes
- assortment of bite-size sweets – 2 servings

## LE GOÛTER D'ANTAN ~ \$16,75

- seasonal vegetables with aioli dip
- deviled eggs – 2 servings
- meat pâté
- gourmet breads stuffed with chicken, ham and eggs – 2 servings
- market salad(s)\*
- deli platter
- homemade seasonal marinades
- assortment of bite-size sweets – 2 servings

## LE MENU FRAÎCHEUR ~ \$18,50

- seasonal vegetables with aioli and hummus dressings
- deviled eggs – 2 servings
- gourmet carrot bread stuffed with chicken and Smoke Show sauce
- olive fougasse, cold cuts, vegetables & parmesan
- gourmet beet roll stuffed with Nordic shrimps
- tomato, spinach, feta cheese and pumpkin-seed salad
- kale, quinoa and cranberry salad
- Quebec cheese platter with nuts, dried fruits, fresh grapes and crackers
- assortment of bite-size sweets – 2 servings



## LIST OF MARKET SALADS TO CHOOSE FROM

- green salad with homemade vinaigrette and assorted seeds
- potato salad with bacon and pickles, seasoned with smoked paprika
- Greek salad
- bowtie pasta salad with pesto, pumpkin seeds and spinach
- beet salad with citrus and arugula
- fennel salad with sunflower sprouts
- kale salad with quinoa and cranberries
- creamy cabbage and carrot salad
- traditional macaroni salad

\* Choice of salads depends on number of people  
10-20 people: 1 choice | 21-40 people: 2 choices  
41-60 people: 3 choices | more than 61 people: 4 choices

## THE ACCOMPANIMENTS

- \$5,75 SANDWICHES**  
on fougasse bread with deli meats, vegetables and parmesan cheese – 2 servings
- \$5,75 DELI MEATS**  
75 gr. with baguette bread and maple mustard and dips
- \$5,75 QUEBEC CHEESES** with olives, nuts, dried fruits, grapes and crackers  
75 gr.
- \$35 CAKES**  
lemon poppy-seed, double chocolate, raspberry and white chocolate, praline – 48 slices





## THE LUNCH BOX

ALLERGEN-FREE, VEGETARIAN,  
VEGAN, GLUTEN-FREE

- seasonal vegetables and homemade dip
- sandwich with homemade vegetable pâté
- kale and quinoa salad OR Greek salad
- triple-chocolate cookies (gluten-free)

\$14

## THE CANAPÉS

Minimum order of 12 servings of the same kind

### \$2,25 MINI QUICHES

- each
- mushroom and parmesan
  - leek and brie
  - spinach and goat cheese

### \$2,25 CLASSIC CANAPÉS

- each
- vegetarian gougère
  - celery root and caper tart
  - general tao salmon with herbs
  - puff-pastry straw with tomato and parmesan cheese
  - Greek spinach roll

### \$2,50 SIGNATURE CANAPÉS

- each
- cucumber gravlax
  - fried ravioli stuffed with shredded duck
  - Quebec hanger steak with squash and mascarpone
  - vegetarian dumpling
  - lamb kefta with mint
  - deviled egg with snow crab
  - coconut curry shrimp yakitori

## APÉRO MENU 5 CANAPÉS

\$18 per person

ISLAND SCALLOPS  
*with yuzu and fennel*

BOILEAU VENISON  
*with marinated ground cherries*

POULTRY SATAY

BEEF TARTARE  
*with tarragon*

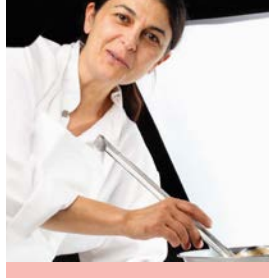
SHRIMP CURRY  
*in kataifi phyllo*

Minimum 15 people



# MENU

# C



## LE COCKTAIL DÎNATOIRE BY CHEF FRANCA MAZZA

An ever-changing menu, based on what's in season and on the creativity of well-known Montreal chef Franca Mazza. Specializing in private events, she and her culinary team will take any special request. Here's an example of a typical menu.

**COCKTAIL DÎNATOIRE**  
8 BITE-SIZE SERVINGS (for example)  
\$45 per person | Chef on site

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**FILET MIGNON**  
*with a balsamic vinegar sauce*

**BURGER**  
*of Kobe beef and cheese*

**RISOTTO**  
*with shiitake mushrooms*

**BALUCHON**  
*stuffed with ricotta butter sauce and lavender*

**CRAB ROLL**  
*with white radish*

**TATAKI**  
*of wild salmon and strawberries*

**TACO**  
*stuffed with avocado and mozzarella di bufala*

**CHICKEN BROCHETTE**  
*with mustard and honey*

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Top it off with a sweet treat  
\$3 per person

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Minimum 20 people

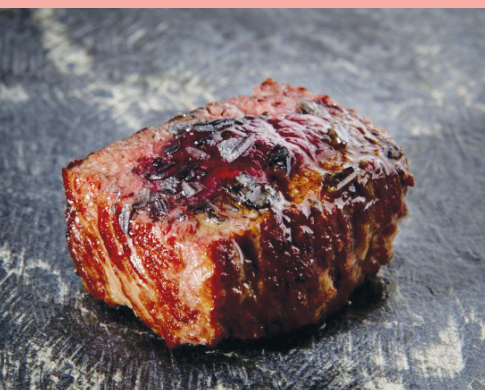
## DRINKS

- \$1,25 **SOFT DRINKS**  
Coke | Sprite | Orange crush | Ginger ale  
Diet coke | Diet sprite | Iced tea |
- \$2 **ORGANIC KIJU FRUIT JUICE** – 200 ml
- \$1,75 **ESKA WATER - STILL OR SPARKLING** – 330 ml
- \$3,50 **ESKA WATER - STILL OR SPARKLING** – 750 ml

## COFFEE

- COFFEE**
- \$55 30 cups  
\$90 50 cups  
with milk, cream, sugar, stirring stick  
and sustainable cardboard cup

Coffee and tea are offered free of charge in all MEMORIA reception rooms.





# WINES

## WHITE

- 
-  \$18 TERRAS DO LITORAL, PORTUGAL (DOURO)  
Chardonnay, sauvignon blanc
-  \$20 PORTA 6, PORTUGAL (LISBOA)  
Fernão-pires, arinto, moscatel
-  \$20 MADREGALE, ITALY (ABRUZZO)  
Chardonnay, trebbiano
-  \$22 VAL CAUDALIES, CANADA (QUEBEC)  
Vidal
-  \$24 LES PETITS SENTIERS, FRANCE (HÉRAULT)  
Ugni blanc, colombar, muscat
-  \$26 FRIEND'S, UNITED STATES (CALIFORNIA)  
Gewurztraminer, chardonnay






## ROSÉ

- 
- \$22 VAL CAUDALIES, CANADA (QUEBEC)  
Chambourcin, de chaunac, maréchal-foch  
and lucy-kuhlmann

## SPARKLING

- 
- \$26 PROSECCO, LA ARCHE, ITALY (VENETO)

## RED

- 
-  \$18 TERRAS DO LITORAL, PORTUGAL (DOURO)  
Aragonez, trincadeira
-  \$20 MADREGALE, ITALY (ABRUZZO)  
Montepulciano, sangiovese
-  \$22 VIDIGAL, PORTUGAL (DOURO)  
Tinta roriz, touriga franca, tinta barroca
-  \$25 CHÂTEAU BELLEVUE FAVEREAU, FRANCE (BORDEAUX)  
Merlot, cabernet franc, cabernet-sauvignon
-  \$26 FRIEND'S, UNITED STATES (CALIFORNIA)  
Merlot, zinfandel, syrah

## WHITE WINE — 3 L

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- \$55 PORTA 6, PORTUGAL (LISBOA)  
Fernão-pires, arinto, moscatel

## RED WINE — 3 L

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- \$55 PORTA 6, PORTUGAL (LISBOA)  
Tinta Roriz, Castelão, Tinta Miúda

Wine can be billed upon consumption.  
If you'd like to bring your own wine and your MEMORIA  
location allows it, a service fee of \$25 will be applied.  
Glasses are not included.

# THE EXTRAS

## FOR MENUS A, B & D

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- \$2,25 SEASONAL VEGETABLES AND HOMEMADE DIP
- \$4,50 TRADITIONAL DELI MEATS  
75 gr. Ham, capicola, bologna, salami
- \$4 CHEESE  
75 gr. Strong, mild and marbled cheddar,  
Swiss, Italian Provolone
- \$3,50 FRESH FRUIT (in season)

## MARKET SALADS

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Price per person

- \$2,75 - TRADITIONAL MACARONI SALAD
- GREEK SALAD
- POTATO SALAD
- QUINOA SALAD
- CABBAGE SALAD
- CARROT SALAD

## THE PLATTERS

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Price per tray

- \$35 CLASSIC SANDWICHES — 48 servings  
Egg, chicken and ham
- \$20 FRESH TOMATO PIZZA — 48 servings
- \$20 MINI PASTRIES — 12 servings
- \$30 CLASSIC DEVILED EGGS — 24 servings



# FOR MORE INFORMATION ABOUT OUR SERVICES, JUST ASK.

WHETHER YOU FEEL LIKE HAVING  
OYSTERS, SUSHI, CAJUN CUISINE...  
OR ANYTHING IN BETWEEN...  
OUR CONCIERGE SERVICE WILL ALWAYS  
BE GLAD TO HELP.

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SALONB.CA

