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CATERING

• LES MARCHÉS •
Tradition

MARCHÉ
BONICHOIX

2024 - 2025



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Because life is so much simpler when there's a service that can adapt to any occasion, our Catering service is the perfect solution for all your large and small gatherings, for business or pleasure, or just to make every day a bit more special.

Because we select our best and freshest ingredients to prepare all sorts of dishes, every event is guaranteed to be a success.

Because the good life so often happens around a table, with a full glass and heaping plate, our Catering service is always your ideal event partner, so you can focus on what matters and truly enjoy every moment in the company of colleagues, friends, and family.

Because every reason is a good reason.

Catering



**GOOD
MORNINGS!**



101 | DONUT TRIO

King of the coffee break: an assortment of 12 old-fashioned donuts paired with small donuts filled with a delicious raspberry and chocolate-hazelnut filling.

10 to 12 people



102 | ASSORTED MUFFINS

Always a classic: an assortment of 20 of our *Saveurs du four* oven-baked muffins.

10 to 12 people



103 | MINI-PASTRIES WITH FRUIT

A truly tempting breakfast of fresh fruit alongside mini-pastries: mini-croissants, mini-chocolatines, and mini-raisin rolls.

10 to 12 people



104 | TENDER POUND CAKE

An assortment of deliciously tender pound cake: banana, carrot, pineapple, and our famous marbled chocolate, served with fresh strawberries. A first-bite delight!

10 to 12 people



105 | BAGELS AND SMOKED SALMON

Signature of a high-end brunch: fresh bagels with smoked salmon, cream cheese, capers, red onions, lemon and lettuce.

6 to 8 people



FRUIT FRENZY



151 | FRUIT EXPLOSION

An abundance of honeydew melon, cantaloupe, red and green grapes, strawberries, raspberries, and oranges.

10 to 12 people



152 | FRUIT AND CHOCOLATE DIP

A sure-fire hit: a chocolate dip with a platter overflowing with the goodness of blueberries, clementines, red and green grapes, cantaloupe, honeydew melon, pineapple, and strawberries.

10 to 12 people



153 | TUTTI-FRUTTI

A full platter of tangy, refreshing fruit: watermelon, oranges, pineapple, blackberries, and raspberries.

10 to 12 people



154 | FRUIT SALAD

So welcome in the morning, or at any other time, our salad of perfectly ripened fruit is as delicious as it is colourful!

6 to 8 people



VEGGIES AND SALADS



201 | CHEF'S SALAD

A satisfyingly crunchy salad of red pepper, cucumber, tomatoes, carrots, and red onion, served with vinaigrette.
6 to 8 people



202 | CAESAR SALAD

Everyone loves this classic, delicious salad of crispy romaine lettuce, parmesan, and bacon, drizzled with tangy, creamy Caesar dressing.
6 to 8 people



203 | ARUGULA, NUT, AND STRAWBERRY SALAD

In this perfect blend of sweet and salty, tangy arugula is topped with strawberries, chopped pecans, parmesan shavings, and vinaigrette.
6 to 8 people



204 | GREEN SALAD WITH FRUIT AND NUTS

A fresh, delicious green salad topped with mandarin segments, nuts, and dried fruit, served with vinaigrette.
6 to 8 people



205 | TUSCAN SALAD

A salad that tastes like Italian sunshine, full of fresh vegetables: cherry tomatoes, mini cucumbers, red peppers, artichokes, and red onion, and vinaigrette.
6 to 8 people



206 | CAPRESE SALAD

Our take on the traditional salad from the Isle of Capri, made with our fresh ingredients: mozzarella cheese, Italian tomatoes, arugula, and mixed olives. Simple, summery, and delicious!
6 to 8 people



207 | MARKET FINDS

Growers' best market-fresh produce: mini cucumbers, red and yellow peppers, tomatoes and Nantes carrots, with a delicious roasted beet hummus.

10 to 12 people



208 | VITAMIN BOMB

The classic vegetable platter: baby carrots, cucumbers, cherry tomatoes, broccoli, cauliflower, peppers, and celery with a savoury dip.

10 to 12 people



FROM THE SEA



209 | PICNIC SALADS

Classic childhood salads for every age and every buffet: carrot salad, potato salad, creamy coleslaw, and macaroni.

6 to 8 people



210 | SPECIALTY SALADS

Forkfuls of sunshine with pesto penne, citrus and cranberry couscous, Greek salad, carrots and celeriac.

6 to 8 people



301 | PEARL OF THE SEA

Seafood favourites gathered together on one platter: shrimp ring with cocktail sauce, surimi, and smoked salmon nuggets.

6 to 8 people



302 | SHRIMP, SURIMI, AND DIP PLATTER

Three tastes of the sea on one platter: crab-flavoured surimi, shrimp, and lobster dip.

6 to 8 people



211 | SINGLE PICNIC SALADS

Your choice in 2.5 kg formats of potato, creamy coleslaw, or macaroni salad.

10 to 12 people



212 | SINGLE SPECIALTY SALADS

You can choose salads for your event in 1 kg formats: penne salad with pesto; citrus and cranberry couscous; Greek salad; carrots and celeriac; Bombay orzo; or shell pasta with bacon, quinoa, and mung beans.

6 to 8 people



Ocean Wise recommended sustainable seafood
Look for the Ocean Wise symbol and do your part for the health of the oceans and the well-being of our planet. Its presence is an assurance of an ocean-friendly choice.

HANDFUL SANDWICHES



403 | SOFT SANDWICHES

These always popular, soft “tea” sandwiches are made with egg, chicken, and ham spreads on white bread or half white/whole wheat.
6 to 8 people or 10 to 12 people



404 | STUFFED ROLLS

Big taste comes in small packages with these dinner rolls stuffed with egg, chicken, and ham fillings. An all-around party favourite!
6 to 8 people or 10 to 12 people



405 | MINI-CROISSANTS

Only the best ingredients for these buttery little sandwiches: smoked ham, Swiss cheese, and baby spinach; Turkey with sundried tomatoes, brie and arugula; chicken-cranberry spread.
6 to 8 people or 10 to 12 people



406 | WRAP BITES

Six original flavours: smoked ham; Cajun chicken and onion confit; chicken spread and cranberries; tofu spread and red pepper; Caesar chicken; roast beef and arugula.
10 to 12 people



401 | THE MULTI-BREAD

Three sandwich varieties, three different breads: chicken, brie, garden pesto, and arugula on naan bread; Old-fashioned ham, Swiss cheese and arugula on tasty multigrain; and baguette filled with pork roast, provolone cheese, and arugula.
6 to 8 people



402 | WRAPS AND CRUDITÉS

With sides of fresh-cut veg and hummus, our wraps are decadent and original: Cajun chicken with onion confit; smoked salmon with capers; chicken-cranberry spread; tuna and green apple; tofu and red pepper spread.
6 to 8 people



407 | MINI-PITAS

Delicious mini-pitas with their pockets stuffed with our delicious spreads: chicken and cranberry; tuna and green apple; chicken and sun-dried tomatoes.
6 to 8 people or 10 to 12 people



408 | EVERYONE'S FAVOURITE

Everything we love: tomato pizza, soft sandwiches, cheese cubes, raw veggies and hummus.
6 to 8 people



COCKTAIL HOUR



501 | MINI-SKEWERS DUO

Lots of mini-skewers offering two colourful and tasty line-ups: cherry tomatoes and cocktail bocconcini; Lyon cured sausage and stuffed olives.

6 to 8 people



502 | MINI-SKEWERS GRAPES AND CIE

A duo of yummy bites: Swiss cheese and green grapes; cheddar, red grapes, and cubes of white ham.

6 to 8 people



503 | POMODORO PIZZA

This indispensable, soft, and succulent tomato pizza is served in individual portions with olives on the side for guaranteed success!

10 to 12 people



504 | DEVILLED EGGS

What would be a buffet without its devilled eggs! Just the way we like them; with Dijon mustard, fresh parsley, and chives. All of it placed on a bed of lettuce and sprinkled with paprika.

10 to 12 people



505 | NACHO-STYLE PLATTER

One that's sure to please people of all ages: a ring of crunchy corn chips served with tangy, delicious salsa.

6 to 8 people



DELICIOUS DELI



601 | PÂTÉS AND DELI MEATS

A taste of Europe! An assortment of pâtés, hot Calabrese salami, Genoa salami, and crackers that go perfectly with our delicious condiment of caramelized onions.

10 to 12 people



602 | MUST-HAVES

All laid out on the same platter: salami, mild capicola, turkey breast, and smoked ham.

10 to 12 people



603 | THE DELECTABLE

A presentation of Genoa salami, old-fashioned capicola, turkey breast with sundried tomatoes, traditional smoked ham, and roast pork.

10 to 12 people



604 | PROSCIUTTO AND MELON

The mild sweetness of melon marries perfectly with the saltiness of prosciutto for a taste that delights with every bite.

10 to 12 people



605 | ITALIAN DELI

Delizioso! A mix of spicy capicola, mortadella, prosciutto, Calabrese sausage, and mini-gherkins.

10 to 12 people





CHEESES

WORKING LUNCHES



701 | LITTLE CHEESE CUBES
A platter of nice, mild nibbles: Canadian Swiss, white cheddar, marbled cheddar, yellow cheddar, and mozzarella, served with grapes.
10 to 12 people or 20 to 25 people



702 | LOCAL CHEESES
Some of our own beloved cheeses: Sir Laurier d'Arthabaska, camembert, St-Paulin, and Bergeron Classique, served with crackers, grapes and condiment.
6 to 8 people



703 | EXQUISITE CHEESES
You'll love all the flavours and textures in this mix: garlic and herb Boursin, Oka, Perron 2-year cheddar, and Caprice des Dieux, served with crackers, grapes and condiment.
6 to 8 people



Don't forget your baguette!
Come in-store to choose from a large selection of freshly baked breads, including organic options.



HEAT AND SERVE MEALS TRIO
4 meals to choose from:
11 - Almond-crusted salmon fillet with basmati rice and vegetables
12 - Maple-chipotle salmon fillet with basmati rice and vegetables
13 - General Tao Chicken with basmati rice, and Asian vegetable mix
14 - Polpette (meatballs) with orzo and vegetables



LUNCH BOX
5 varieties of lunch boxes:
21 - Cajun Chicken Wrap
22 - Caesar Chicken Wrap
23 - Chicken Spread Sandwich
24 - Ham Spread Sandwich
25 - Egg Spread Sandwich
All served with vegetables, mild cheddar, a side salad, and a beverage.



801 | TOURTIÈRE
The classic meat pie that we never get tired of.
4 people



802 | CHICKEN POT PIE
A savoury chicken pot pie for all occasions.
4 people

SWEET TREATS



901 | FRUIT AND SWEET BITES

Fruit and sweet little bites served together—what a perfect idea. Bite-sized brownies, macarons, and maple fudge go beautifully with blueberries and strawberries.

8 to 10 people



902 | BROWNIE QUARTET

Decadent chocolate in brownie form: Tiger (marbled brownie), coconut-chocolate, Deep Dutch, and Triple Chocolate.

20 to 25 people



903 | PROFITEROLES AND CHOCOLATE ÉCLAIRS

A platter of mini-pastries guarantees a beautiful finish! 13 mini-éclairs made with 35% whipped cream and 7 little cream puffs made with custard, 35% chocolate whipped cream and 35% coffee whipped cream.

6 to 8 people



904 | MINI-MOUSSES AND PROFITEROLES

A tray that will surely seduce you! Profiteroles and mini-mousses that will satisfy even the most greedy!

10 to 12 people



ALSO AVAILABLE
921
LE ROCHER CAKE

905 | LE RÊVE CAKE

Flavours blend beautifully in this vanilla cake topped with homestyle raspberry jam and Chantilly cream swirled with spirals of white chocolate.

10 to 12 people



906 | ASSORTMENT OF BITES

An assortment of bites for dessert or to enjoy with your coffee or tea! 8 brownie, 8 lemon pie, 8 seven-layer coconut cake.

14 to 16 people



THE FINAL TOUCH

As the saying goes, “the devil’s in the details”, so we’ve put together a handy checklist to help guarantee no detail is overlooked and your event’s a big success! And be creative! Sometimes just a few little extra snacks can be the big difference that makes every single one of your guests happy!

CHECKLIST

CHEERS!

The classics:

- Water, sparkling water
- Soft drinks
- Coffee box
- Teas, herbal teas
- Wine, beer
- Fruit juice

New beverage trends:

- Kombucha
- Loop juice
- Loop smoothies
- Non-alcoholic beverages

BON APPÉTIT!

- Bite-size snacks
- Chips
- Pretzels
- Nuts, peanuts
- Crackers
- Sides and condiments (pickles, olives)
- Jams and jellies for cheese
- French baguette

THE ESSENTIALS!

- Plates/dishes
- Cutlery
- Serving utensils
- Tablecloths
- Table napkins
- Wine and beverage glasses
- Bags of ice
- Toothpicks

SET THE MOOD!

- Balloons
- Candles
- Flowers



TO ORDER YOUR BUFFET

Stop by the ready-to-eat counter
or order at traiteur.marchestradition.com/en
or traiteur.bonichoix.com/en.



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