



LES

FLAVOUREUX

Traiteur Gourmet Catering

Wedding Menu



FUTURE NEWLYWEDS, WELCOME!

This menu consists of carefully curated local and delicious cuisine for your special day.

For any questions, do not hesitate to contact us, it will be our pleasure to assist you!

AND NOW, TO THE TABLE!

Thank you for considering **LES FLAVOUREUX** as a caterer to assist you in organizing one of the most important day of your life! We will do everything within our means to make this day truly unforgettable, and that the time spent at the table will be no exception.

This menu has been thoughtfully crafted to showcase the garden's bounty with selections that reflect the freshest ingredients of the moment. We invite you to share your vision and preferences so we can work together in creating the perfect menu for your special day.

Our menu has been carefully designed to ensure exceptional quality, whether or not a full kitchen is available on-site. Furthermore, our chef will be present to answer any questions you or your guests may have and to ensure that each plate meets the highest standards of excellence.





DINING EXPERIENCE

3 courses

Appetizer
Main
Dessert

90\$ - 110\$

4 courses

Appetizer
Soup
Main
Dessert

105\$ - 125\$

*Prices include food, service and tableware. Prices may vary according to the choice of meal and the number of guests. Taxes are not included.
Gratuity is at your own discretion.



APPETIZERS (1 choice)

- 🥄 Greens / goat cheese / raspberry vinaigrette / maple syrup / toasted nuts
- 🥄 Fresh mozzarella / Heirloom tomatoes / pesto / croutons / microgreens
- 🥄 Warm heirloom carrot salad / yogurt & smoked paprika / cilantro

SOUP (served with bread & butter)

- 🥄 Seasonal soup / pressed yogurt / fresh herb infused oil

MAIN DISHES (1 or 2 choices)

- 🥄 Quebec pork tenderloin / creamy maple-dijon sauce / pomme purée / roasted vegetables (also available with chicken)
- 🥄 Beef hanger steak / pomme purée / roasted vegetables / red wine jus
- 🥄 Chicken ballotine / wild mushrooms / roasted vegetables / mushroom demiglace
- 🥄 Salmon (2 options) : Amber mustard glaze / Israeli couscous / crisp vegetables OR poppy seed crust / mesclun greens / strawberry / quinoa / crisp vegetables
- 🥄 Vegetarian or vegan dish available upon request

DESSERTS (1 choice)

- 🥄 Panna cotta / raspberries / crumble
- 🥄 Lemon tart / crispy meringue / seasonal berries
- 🥄 Barry 64% « pot de chocolat » / berries / meringue / crumble
- 🥄 Mango sorbet / mascarpone / green apples / olive oil



TAPAS

TAPAS (MIN. 30 OF EACH)

- General tao chicken & mango salsa
- Thai salmon nuggets / kale cesar
- FLVX Mac & cheese / bacon / panko / fresh herbs
- Heirloom carrot salad / strawberries / smoked paprika & lime veganaise / pumpkin seeds (vegan)
- Chicken & waffle / 2 year old cheddar / Maple BBQ sauce
- Fresh mozzarella / croutons / heirloom tomatoes / FLVX pesto (vegetarian)
- Cauliflower curry / papadoum / sour cream / cilantro

Price

12

12

11

10

13

11

10



LES
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AND MORE!

CANAPÉS

See our canapés menu

PLATTERS

Quebec fine cheese

10 p/p

Fine charcuterie

10 p/p

Quebec fine cheese & charcuterie

12 p/p

Vegetables & dip

4 p/p

Freshly cut fruits

4 p/p

LATE-NIGHT BITES

Taco bar

10 p/p

Candy bar

4 p/p

SERVICES DETAILS

1. A 50% deposit is required to confirm your reservation with the remaining balance due 14 days before the event.
2. An amount of around 5\$ per person can be taken off the price if you choose a buffet instead of a regular sit down.
3. Children between 0-5 years old eat for free, and from 6-12, prices are at 50%.

