



Dear customers,

La Boutique Espace Gourmand du Jolivent is pleased to present its catering menu.

We invite you to enjoy our gourmet dishes in the comfort of your home.

The holiday season is the perfect time to reserve your menu and entertain your guests in style!

Wishing you all the best for the holidays.

The Jolivent culinary brigade



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CATERING MENU



Catering Menu

Soups & broths

	1L
Carrots & ginger	16
Cream of asparagus with white onions	20
Cauliflower	16
Cream of mushroom	16
Cream of caramelized onion	16
Yellow peas & bacon	18
Clam chowder	19
Lobster bisque	22
Goat's cheese and beet	20



Salads

	\$/kg
k ale, quinoa and cranberries	36
Mediterranean (tomatoes, cucumber, onions, olives, feta)	36
Couscous (Dried tomatoes, onions, olives, feta)	29
Beet salad	29
Potatoes salad	29

Platters to share

(Minimum 6 persons)

Veggies & dips	as from 30
Selection of Quebec cheeses (Cheeses 500g, grapes, nuts and chutney)	as from 90
Selection of assorted meat and terrine (Charcuterie 500g, olives, onions and pickled gherkins)	as from 90

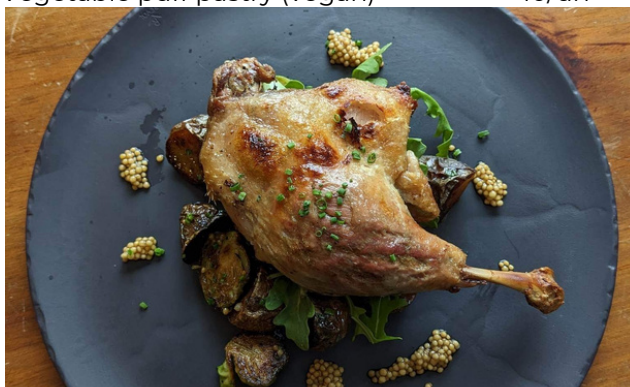
Pies & Quiches (9")

Quiche Lorraine (ham and old cheddar)	22
Spinach and goat's cheese quiche	22
Mushroom and onion quiche and Swiss cheese	22
Leek and poultry tart	24
Salmon pie	24
Three-meat tourtière (veal, pork and beef)	24
Chicken pie	24
Duck pie	25

Starters and Bites

(**minimum 6 units)

Mushroom ravioli	8/un
Vietnamese pâté	4.95/un - 50/dz
Scallop puff pastry** with ginger cream	20/un
Snail and Roquefort puff pastry**	12/un
Duck gizzards confit	14/300g
Shrimps on sugar cane**	7/un
Vegetable puff pastry (vegan)**	10/un



Various accompaniments

	\$/pers
Gratin Dauphinois	7
Gratin Savoyard	8
Mashed potatoes with garlic	8
Celeriac and cauliflower purée	8
Brussels sprouts with bacon	8
Vegetable bouquetière	6
Sardana/Mediterranean olives	22/kg



Meat and Fish

(Protein only-minimum 6 people)

**Pre-order required	\$/pers
Rack of lamb	35
Rack of Québec red deer	35
Guinea fowl supreme braised in red wine	22
Whole turkey, stuffed and roasted**	60/kg
Half Cornish hen stuffed with chestnuts	20
Cassoulet Toulousain	26
Duck foie gras terrine	20/100g
Foie gras cooked in salt	22/100g
Braised ham 8h	55/kg
Stuffed trout fillet mushroom duxelles in puff pastry	22
Salmon gravlax	60/kg
vodka and pink berries	
Individual beef Wellington (with foie gras)	28
Beef Wellington for 6-10 pers	24
Red wine braised lamb shank	30

Desserts

(8 portions minimum)

Maple Delight	as from 80
Saint Honoré	as from 60
Jolivent log	as from 60
Platter of brownies (16)	as from 24