

## Desserts

(8 servings)

Royal Chocolate	60
Black Forest	60
Jolivent Log	60
Brownie platter	starting at 24

# Catering Menu



**Boutique Espace Gourmand**

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**\*\*Order Required**

**Christmas and New Year's orders must be placed by December 17, 2024.**

## Soups

	1L
Carrots & ginger	16
Cream of mushroom soup	16
Cream of caramelized onion soup	16
Clam chowder	19
Lobster bisque	22
Goat and beet soup	20



## Salads



	\$/kg
Mediterranean (tomatoes, cucumbers, onions, olives, feta)	36
Couscous ((sun-dried tomatoes, onions, olives, feta)	29
Beetroot salad	29
Potato salad	29

## Platters to share

(Minimum 6 people)

Veggies & dips	as from 30
Selection of Quebec cheeses (Cheeses (500g), grapes, walnuts and chutney)	as from 90
Selection of charcuterie and pâtés (Charcuteries 500g, olives, onions and pickled gherkins)	as from 90



## Pies & Quiches (9")

Quiche Lorraine (ham and strong cheddar)	22
Spinach and goat's cheese quiche	22
Mushroom and onion quiche with Swiss cheese	22
Salmon pie	24
Three-meat tourtière (veal, porc and beef)	24
Chicken pie	24
Duck pie	25
Lentil and quinoa pie	22



## Starters

(\*\*minimum 6 units)

Braised venison ravioli(8)	48
Lobster ravioli(8)	50
Mushroom ravioli (8)	32
Vietnamese pâté**	4.95/un - 50/dz
Snail and Elizabeth blue cheese puff pastry**	12/un
Vegetarian samossasa**	5.95/un
Duck confit samossas**	7.95/un
Salmon gravlax	99/kg
Duck foie gras terrine	20/100g
Pâté en croûte	70/kg

## Cold Bites

50 \$ /dz

- Beet, goat's cheese and pecan bites
- Bite of gravlax, dill yoghurt on cucumber
- Bite with duck rilette, caramelized onions and blood orange
- Salsa and grilled shrimp verrine
- Chou pastry with foie gras mousse



## Various accompaniments

	\$/pers
Gratin Dauphinois	7
Garlic mashed potatoes	8
Brussels sprouts with bacon	8
Vegetable bouquetière	6
Sardana/ Mediterranean olives	22/kg



## Meat and Fish

(Protein only-minimum 6 people)

	\$/pers
Quail stuffed with mushrooms, bacon, smoked Fontina cheese and potatoes	22
Whole turkey stuffed and roasted	60/kg
Cassoulet Toulousain	26
Braised ham 8h	55/kg
Salmon rosette	26
Smoked salmon	99/kg
Beef Wellington individual portion	28
Roast beef Wellington	27
Lamb shank braised in red wine	30
Sole roll stuffed with shrimps and spinach	28