

TRAITEUR · CATERING

LA PLAZA

nouvelle génération



CANAPÉS



COLD TAPAS

- passage -

\$4 each

PEAR & GOAT CHEESE LOLI

TUNA TOSTADA

Tuna crudo, corn taco shell, yuzu aioli

SALMON CRUDO

Marinated in a soy, yuzu, mirin, chilli

WATERMELON AND FETA BITE

Whipped herb feta, watermelon tartare, crostini

BURATTA AND TOMATO BITE

Buratta, tomato tartare, mini croustade

BEEF TARTARE

Cesar aioli, parmesan, mini croustade

SHRIMP TOSTADA

Cajun shrimp, avocado puree, tostada

CAVIAR AND SALMON

Smoked salmon, creme fraiche, mujol caviar, blini

SALMON TARTARE

Soy sambal sauce, yuzu mayo, sesame cone

SHRIMP ROLL

Northern shrimp salad, buttered and seared mini bun

FRUIT TART

Vanilla tart, custard, berries

CHOCOLATE TART

Chocolate ganache, hazelnut crumble

MINI CANNOLI

Classic ricotta

Delivery fee & taxes not included. Administration & service fee not included. Prices are subject to change without notice.



HOT TAPAS

- passage -

\$4 each

MINI FOIE GRAS SLIDER

Beef patty, mini pumpernickel bun, foie gras, maple dijonnaise

MINI CHEESE SLIDER

Beef patty, mini sesame bun, cheese sauce, caramelised onions

CONFIT DUCK GRILLED CHEESE

Confit duck legs, brioche bread, oka cheese

MUSHROOM ARANCINI

Truffle aioli

CACIO E PEPE ARANCINI

Parmesan aioli

FILLET MIGNON SKEWER

Miso soy glazed fillet mignon

VEGETARIAN SLIDER

Cheese, pickle, burger sauce, lettuce, onion and poppy seed mini bun

FRIED MUSHROOM DUMPLING

Spicy ponzu sauce

MINI SHRIMP TACO

Ancho chilli grilled shrimp, guacamole, chipotle cabbage

CHICKEN & WAFFLES

Battered and fried chicken thighs, maple waffle, spicy maple

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HOT TAPAS

- passage -

\$4 each

MAC AND CHEESE BALL

Spicy ketchup

FRIED JALAPENO AND RICOTTA RAVIOLI

Tomato sauce

LAMB T-BONE

Chimichurri



FRIED NUTELLA GNOCCHI

CHURRO

Dulce de leche

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MINI MEAL

- passage -

\$8 each

WATERMELON SALAD

Beef patty, mini pumpernickel bun, foie gras,
maple dijonnaise

BEET SALAD

Heirloom beets, baby spinach, candied walnuts,
pickled shallots, balsamic reduction

HEIRLOOM TOMATO SALAD

Fresh mozzarella, croutons, basil, olive oil

ANTIPASTO

Assorted cheese, cured meats, olive skewer,
grissini

CAVATELLI

Mushroom truffle sauce

RICOTTA GNOCCHI

Pomodoro, basil, parmesan

LAMB KETA

Pita, tzatziki

CARNITA TACO

Confit pork, adobo sauce, onion, cilantro, crema,
flour tortilla

SHRIMP TACO

Grilled shrimp, pineapple salsa, chipotle crema,
flour tortilla

BEEF SLIDER

Beef patty, cheese, Martin Bun, lettuce, pickle,
burger sauce

FRIED CHICKEN SLIDER

Battered chicken thigh, Martin bun, cabbage
salad, chipotle mayo

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GRAZING TABLE

- station -

\$25/pp

Including props, elevations & platters, greenery & floral decor

Variety of local and imported cheeses, assorted cured meats, olives & sott'olio, focaccia, crackers, dried & seasonal fruit.



LATE NIGHT SNACKS

- passage -

\$7 each

- Poutine
- Chili cheese fries
- Classic beef slider
- Fried chicken slider
- Rubens sandwich
- Big Mac Taco
- All dressed hot dogs
- Mac & Cheese
- Asian noodles, peanut butter sauce
- Assorted focaccia style pizza

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