

TRAITEUR • CATERING

# LA PLAZA

*nouvelle génération*

*stations*

# STATIONS

Service + kitchen equipment not included

## **CHEESE & CHARCUTERIE STATION** - 18\$ per person

Assortment of local and imported, soft and firm cheeses, assortment of cold cuts and saucissons sec, marinated vegetables, dried and fresh fruits, olives, fresh bread and crackers

Minimum: 25 guests

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## **GARDEN STATION** - 12\$ per person

Assortment of raw and grilled vegetables, hummus, herb dip, baba ganoush, olive tapenade, pita bread, fresh bread, roasted sweet potato skewers, olives

Minimum: 25 guests

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## **SLIDER STATION** - 2 per person with house chips 15\$ (choice of 2)

- Classic (grass fed beef patties, cheddar cheese, lettuce, tomato, burger sauce, on a sesame bun)
- Fried chicken (battered and fried chicken thigh, spicy mayo, pickles, lettuce on a sesame bun)
- BBQ braised pork (Braised pork in BBQ sauce, cabbage slaw, BBQ mayo, on a brioche bun)
- Vege burger (beyond meat patty, portobello "bacon", caramelized onions, vegan burger sauce, lettuce on a brioche bun)

**Service:** Chef-manned or self serve

Minimum: 60 guests



**SALAD STATION** (snack size) – 8\$ (choice of 2)/ 12\$ (choice of 3)/ 16\$ (choice of 4)

- Kale Caesar (baby kale, lemony Caesar vinaigrette, pan grattato, bacon marmalade, shaved parmesan)
- Poke (seasoned rice, salmon crudo or tofu, tobiko mayo, sweet soy sauce, sliced radish, pickled carrots, edamame, cucumber, sesame, avocado puree, coriander)  
watermelon (watermelon, cherry tomatoes, arugula, toasted pepitas, feta, citrus herb vinaigrette)  
beet (heirloom beets, beet puree, baby spinach, candied walnuts, pickled shallots, balsamic reduction)
- Super bowl (wild rice and quinoa, roasted squash, cherry tomatoes, pea tendrils, avocado puree, toasted sunflower seeds, white balsamic and honey vinaigrette)

**Service:** self serve

Minimum: 60 guests

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**SEAFOOD STATION** – Market price based on selection

- Oyster (freshly shucked oyster with our classic and strawberry lime mignonette)
- Cocktail shrimp (poached shrimp with our house cocktail sauce)
- Lobster and shrimp rolls (lobster and shrimp salad in a buttered and toasted bun)
- Fried calamari (fried calamari in a cone with citrus tartar sauce and lemon wedge)
- Princess scallop (grilled and chilled scallop served in shell with yuzu chilli sauce and bacon marmalade)
- Salmon gravlax (salmon gravlax, serrano chilli, ginger marmalade)

**Service:** chef-manned only

Minimum: 60 guests

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**TACO STATION** – 2 per person 12\$ / 3 per person 15\$ (choice of 2)

- Chipotle chicken (braised chipotle chicken, sour cream, pickled shallots, coriander)
- Al pastor (achiote marinated pork, diced onions, coriander, pineapple salsa)
- Ancho-chilli shrimp (ancho-chilli grilled shrimp, guacamole, cabbage)
- Sofrita (slow cooked tofu, guajillo-tomato sauce, corn and black bean salsa)

Comes with: nachos, salsa, a variety of hot sauces, corn and flour tortillas

**Service:** chef or self serve

Minimum: 60 people



## INTERNATIONAL BUFFET COCKTAIL

Price based on amount of guests

- Oyster bar (3 types of oysters + mignonettes)
- Seafood bar (choice of 3 - cocktail shrimp, tartare, ceviche, gravlax, crab legs, cold muscles, seafood salad)
- Grazing station (chacuterie and cheese)
- Grill station (choice of 3) lamb, chicken, sausage, filet mignon, shrimps

## MIDNIGHT PASSAGE

18\$ / Person

*Variety of 3 choices*

- Poutine
- Chicken slider
- Ruben sandwich
- Mac and cheese
- All dressed hot dog
- Chilli cheese fried
- Peanut butter sauce noodles
- General tao box
- Big mac taco

