

Gastronomic Portfolio



Since 2001



ZESTE MISSION

Throughout the years, new trends, events, joys and challenges fuel us and allow us to improve, innovate and express the passion we feel for gastronomy. Our goal is and always will be the satisfaction of our clientele. The quality and the presentation of the food will always be our priority.

ZESTE ECO

Our customers are precious to us. Sustainable development is just as important. We have implemented measures to maintain an eco-responsible management model to reduce our ecological footprint. We use local products and biodegradable and/or compostable packaging. Food waste is lowered by efficient training of our employees and by distributing surplus edible food to local associations.

FOOD CHALLENGES

While it is impossible for us to definitively guarantee the absence of allergens in our products, we take our role as your partner facing food challenges very seriously. Our experienced team take great care in preparing meals that respect the food allergies and restrictions of your guests to the highest degree while at the same time making the ordering process as easy as possible. Share your concerns with your representative and benefit from our no fuss, no muss experience.



AU MENU

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Ask for a quote!

Our representatives are available Monday to Friday from 9am to 5pm to answer your questions.

info@zestedumonde.ca



COLD BREAKFAST

Buffet: minimum 6 identical meals
Lunch box: minimum 4 identical meals
Order before 12pm the day prior

Buffet / Lunch box

Le Réveil..... \$11.95 / \$12.95
2 cold items (page 4)

Le Matinal.....\$14.95 / \$15.95
3 cold items (page 4)

Le Bon Matin.....\$17.95 / \$18.95
4 cold items (page 4)

Buffets on recyclable platters are +1.50 p.p.

HOT BREAKFAST..... \$27.95

Minimum of 10 identical meal
Order 72h in advance
Buffet only

3 cold items (page 4)

4 hot items :

- Scrambled eggs
- Smoked bacon / 3 p.p.
- Country ham
- Roasted potatoes

Orange juice or replace juice by coffee +\$2.20 p.p.

Hot meals typically require the rental of chafing dishes at \$15.00 each as well as a \$20.00 installation fee. Ask your representative for more information.



BREAKFAST ITEMS

Protein

- Mini ham and cheese croissant
- Mini turkey and cheese croissant
- Cheese and spinach individual omelet
- Morning sandwich with egg, leafy greens and mayonnaise
- Bagel with cream cheese (with smoked salmon +\$1.95 p.p.)
- Smoked salmon platter with grilled bagel, cream cheese, capers and onions +\$3.95 p.p. (buffet only)

Fruits

- Rainbow of fresh cut fruits
- Mini fresh fruits skewers / 2 p.p.
- Duo of Quebec cheddar with grapes
- Yogurt with berry coulis and granola

Freshly baked

- Baker's basket: variety of mini muffins, mini croissants, mini pastries, sliced pound cake and home-made jam +\$2.25 p.p. (buffet only)
- Mini pastries / 2 p.p.
- Mini croissants with jam / 2 p.p.
- Home-made oatmeal cookies / 2 p.p.
- Home-made mini muffins / 2 p.p.
- Energy bar with oat, nuts, chocolate chips, honey and flax seeds
- Home-made scones
- Sliced pound cake

Beverage

- Orange juice jug \$10.95
- Individual orange juice..... \$2.95
- Coffee or tea
- 10 cups..... \$27.00
- 50 cups.....\$110.00
- 100 cup.....\$175.00

- Disposable coffee thermos 10 cups.....\$33.00



COLD BUFFET AND LUNCH BOXES

Buffet: **minimum 6 identical meals**

Lunch box: **minimum 4 identical meal**

Order the day prior before 3pm (deliveries start at 10am)

Buffet / Lunch box

La Formation..... \$18.95 / \$19.95

1 choice of salad

2 choices of sandwich

1 pound cake or home-made cookies

La Rencontre..... \$21.95 / \$22.95

1 choice of appetizer

1 choice of salad

2 choices of sandwich

Pastry of the moment

La Réunion..... \$24.95 / \$25.95

1 choice of appetizer

2 choice of salad

2 choices of sandwich **or** 1 protein / marinade (+\$3.00 p.p.)

Pastry of the moment

La Conférence..... \$29.95 / \$30.95

2 choices of appetizer

2 choice of salad

1 choice of protein / marinade

Fresh bread and butter

Pastry of the moment

Appetizer: selection page 6

Salad: selection page 6

Sandwich: selection page 7

Protein and marinade: selection page 8

Buffets on recyclable platters are +1.50 p.p.



APPETIZER

- Bouchée Piémont
Polenta muffin with sundried tomato, smoked gouda and spinach
- Bouchée toscane
Seasonal grilled vegetable with Sherry vinegar
- Feuilleté Orsainville
Puff pastry with tomato, mozzarella, goat cheese, fresh cream and basil
- Brochette Java
Mini skewer of satay chicken with pineapple and cilantro
- Dumpling Shanghai / 2 p.p.
Mushroom dumpling with ginger, lemongrass, green onion served with sesame sauce
- Quiche Strasbourg
Caramelized onion quiche with fresh cream and fine herbs
- Kebbé Casablanca
Bulger patty stuffed with beef and date served with roasted garlic mayonnaise
- Bouchée Ushita
Pancake of cabbage, ginger and red onion topped with a carrot slaw
- Croquants du jardin
Variety of freshly cut crudités served with dip
- Duo de cheddar du Québec
Portion of Quebec cheddar with grapes

SALADE

- Salade Hauteville
Farfalle, sautéed mushroom, grilled zucchini, capers, shallot and Dijon dressing
- Salade Houston
Potatoe, bell pepper, sautéed onion, shive et creamy dill dressing
- Salade Amarillo
Grilled corn, cherry tomato, bell pepper, bean, red onion, arugula and lime dressing
- Salade Turin
Orzo, spinach, bell pepper, carrot, smoked gouda and tomato sauce
- Salade Positano
Fennel, tomato, bell pepper, red onion, orange supreme and citrus dressing
- Salade Florence
Artichoke heart, tomato, red onion, black olive, bell pepper and fine herbs dressing
- Salade Calais
Beetroot, pumpkin seeds, feta cheese, garlic flower and lemony dressing
- Salade Tokyo
Broccoli, pineapple, bell pepper, green onion and teriyaki dressing
- Salade Santa Fe
Leafy greens, cucumber, carrot, tortillas chips and orange dressing
- Salade Parma
Romaine, mesclun and arugula mix, sautéed mushroom, tomato, parmesan and balsamic dressing
- César classique
Romaine lettuce, parmesan, bacon, couton and Caesar dressing

VERSION 2.0
Replace bacon by turkey bacon



SANDWICH

- Sandwich porc Milan
Pork, giadineria, provolone, lettuce and mayonnaise
- Sandwich jambon Charlemagne
Ham, brie, lettuce and dijonnaise
- Sandwich dinde Malibu
Turkey, cucumber and home-made ranch sauce
- Wrap dinde Orléans
Turkey, smoked gouda, lettuce and caramelized apples mayonnaise
- Sandwich poulet Alger
Middle-East spices chicken, pickled turnip, tomato, lettuce and roasted garlic mayonnaise

- Sandwich poulet Rio
Piri-piri chicken, fried shallot, tomato, lettuce and mayonnaise
- Sandwich boeuf Alsace
Horseradish roasted beef, pickle, smoked gouda, spinach and dijonnaise
- Sandwich boeuf Dallas
Beef, tomato, lettuce, creamy BBQ mayonnaise
- Sandwich dinde Roma
Turkey breast, balsamic bell pepper, provolone and arugula home-made pesto
- Wrap dinde César
Turkey breast, lettuce, turkey bacon, cheddar and home-made Caesar mayonnaise

- Sandwich tofu Hanoï (veg)
Teriyaki tofu banh mi, Asian-style vegetables juliennes, cucumber and sesame mayonnaise
- Sandwich Tunis (veg)
Beetroot hummus, tomato, mint pickled cabbage, fried shallot and arugula
- Wrap Beyrouth (veg)
Zeste falafel, pickled turnip, spinach, cucumber and roasted garlic mayonnaise
- Sandwich L'Atlantique
Tuna salad, cucumber, celery and mayonnaise
- Sandwich L'Oeuf
Egg salad, tomato and mayonnaise



PROTEIN AND MARINADE

- Beef tournedos
 - Toscan-style marinade
Totmato, lemon juice, fine herbs and garlic marinade
- Chicken breast
 - Fine herbs marinade
Parsely, thyme, rosemary, Provence herbs and origano
- Pork fillet
 - Californian-style marinade
Citrus, honey and ginger marinade
- Salmon steak
 - Kyoto marinade
Soy sauce, sesame, lemon and honey marinade
 - Balsamic marinade
Reduction of Modena vinegar and honey
 - Teriyaki marinade
Soy sauce, lime juice, brown sugar and chili
 - Tex Mex marinade
Tomato, onion, garlic, cilantro, cumin and rice vinegar marinade
- Sautéed tofu

BISTRONOMIE BOXES AND BOWLS

No minimum require

Order the day prior before 12pm

Bistronomie boxes and bowls can be personalized to the taste of each guest

Bistronomie box: marinated protein served on a bed of greens or roasted vegetable couscous accompanied of a salad and a deluxe pastry
\$29.95

1 choice of protein and marinade:

- Beed tournedos - Toscan-style marinade
 Totmato, lemon juice, fine herbs and garlic marinade
- Chicken breast - Fine herbs marinade
- Pork fillet - Parsely, thyme, rosemary, Provence herbs and origano
- Salmon steak - Californian-style marinade
 Citrus, honey and ginger marinade
- Sautéed tofu - Kyoto marinade
 Soy sauce, sesame, lemon and honey marinade
- Balsamic marinade
 Reduction of Modena vinegar and honey
- Teriyaki marinade
 Soy sauce, lime juice, brown sugar and chili
- Tex Mex marinade
 Tomato, onion, garlic, cilantro, cumin and rice vinegar marinade

1 choice of dressing:

- La Jaune: mandarin infused dressing
- La Bleue: balsamic dressing with caramelized onions
- La Blanche: creamy garlic dressing
- La Rouge: sundried tomatoes and red wine dressing

1 choice of deluxe pastry:

- Chocolate tart
- Lemon tart
- Pecan tart





Bistronomie boxes and bowls can be personalized to the taste of each guest!

Bistronomie bowl: meal salad with protein \$24.95

1 choice of meal salad:

- Italian with orzo, artichoke heart, sundried tomato, bell pepper, black olive and Tuscan dressing
- Thai with basmati rice, broccoli, pineapple, carrot, bell pepper, green onion, cilantro and teriyaki dressing
- Californian with quinoa, fennel, tomato, bell pepper, orange and citrus dress
- Asian with rice noodles, cucumber, carrot, daikon, shallot, radish, bell pepper and Asian dressing
- Tex Mex with roasted potatoes, bean, tomato, grilled corn, bell pepper and lime dressing

1 choice of protein:

- Beef tournedos
- Pork fillet
- Sautéed tofu
- Chicken breast
- Salmon steak

End the meal with a sweet treat, our deluxe pastry at
\$5.95 / each*

- Chocolate tart
- Lemon tart
- Pecan tart

*Price valid with purchase of a Bistronomie salad only

HOLIDAY HOT BUFFET

Hot buffet

Minimum 10 identical meals selection

Chafing dish rental: \$20.00/un

Installation: \$20.00

Order 72h prior before noon

Le Festif..... \$34.95

2 choices of salade
1 choice of hot meal
Seasonal starch and vegetables
Holiday pastry
Bread and butter

Le Féérique..... \$40.95

Cheeses starter
2 choices of salad
2 choices of hot meal
Seasonal starch and vegetables
Holiday pastry
Bread and butter

Holiday hot meal

- Chicken breast with cherry and Gochujang sauce
- Beef stew with porto and fig sauce
- Grilled salmon with lemon and tarragon sauce
- Grilled tofu with blueberry and star anis sauce

Salad:

- Jolly salad

Lettuce, radicchio, vegetable juliennes and grenadine dressing

- Farfalle and arugula pesto salad

Farfalle, arugula pesto and grilled vegetables

- Holiday Romain salad

Romaine, radicchio, arugula, parmesan, candied cranberry and lemon dressing

- Holiday remoulade salad

Celeriac, apple, fried potato juliennes and creamy dressing

Le Rassembleur des Fêtes

Minimum 10 meals

Order 72h prior before noon

\$39.95

Included:

- 2 choices of salad
- Roasted turkey with suprême sauce
- Zeste mini meat pie
- Meatballs stew
- Lemon roasted potatoes
- Bread, butter and fruit ketchup
- Chocolate éclair

Buffet on recyclable platters +\$1.50 p.p.

Recyclable chafing dish \$30.00/un

COCKTAIL CANAPÉS

Order 72h prior (Deliveries start at 2pm)

20 units per selection minimum

\$3.45 / Canapés

Cold canapés:

Vegetarian:

- Parmesan shortbread, fired cauliflower, tahini mousse and candied garlic hummus
- Fennel bulb square, yuzu reduction and tarragon braised tomato
- Sweet potato medallion, goat cheese beetroot and dill
- Tofu crouton, veggie chili and Dal mooth lentil crisp

Pork:

- Smoked cannelé, chorizo chips, fine herbs cheese and pink peppercorn
- Ham gougere, berries chutney and Porto

Beef and chicken:

- Ginger beef canapé with balsamic mushroom
- Gochujang chicken skewer with caffir green curry
- Andalusian shell, saffron grilled chicken and manchego cheese
- Quinta biscuit, chicken liver mousse with leek and mustard and carvis seeds

Fish and sea food:

- Tempeh with citrus marinade, smoked cod and Espelette fresh cream
- Cod guedille on blinis and oignon and pickle relish
- Smorrebrod, Cirka gin salmon gravlax, dill cream and pickled radish
- Cocktail style shrimp, basil avocado purée and Bico pimenta
- Fenjiu scalop ceviche and wakame salad

Sweet canapés:

- Homemade brownie mini glass with chocolat sauce and whipped cream
- Strawberry shortcake mini glass
- Macaron
- Mignardises various flavours

Hot canapés:

- Contact your advisor for the selection and terms





PLATTERS

Rainbow of fresh fruits

Variety of seasonal fruits

Small / 6 to 8 people..... \$32.95
 Large / 10 to 12 people..... \$47.95

Croquants du jardin

Freshly cut crudités served with dip

Small / 6 to 8 people..... \$33.95
 Large / 10 to 12 people..... \$51.95

Quebec cheddar cheese

Quebec cheddar cheese served with grapes, mixed nuts and fresh cut bread

Small / 6 to 8 people..... \$52.95
 Large / 10 to 12 people..... \$80.95

Firm cheese and brie

Variety of firm cheeses from Quebec and brie served with grapes, mixed nuts and fresh cut bread

Small / 6 to 8 people..... \$58.95
 Large / 10 to 12 people..... \$90.95

Fine cheeses from Quebec

Variety of Quebec fine cheeses served with grapes, mixed nuts and fresh cut bread

Small / 6 to 8 people..... \$77.95
 Large / 10 to 12 people..... \$118.95

Cold cuts

Selection of cold cuts with marinades, dijonnaise sauce and fresh cut bread

Small / 6 to 8 people..... \$55.95
 Large / 10 to 12 people..... \$84.95

Pâtés and terrines from Quebec

Variety of Quebec pâtés served with pickles, onion jam and fresh cut bread

Small / 6 to 8 people..... \$57.95
 Large / 10 to 12 people..... \$87.95

Smoked salmon

Smoked salmon and cream cheese mousse with capers, chopped onions and fresh cut bread

Small / 6 to 8 people..... \$53.95
 Large / 10 to 12 people..... \$82.95

Crustless sandwich platter

Variety of crustless sandwiches garnished with chicken salad, egg salad and ham salad

Small / 6 to 8 people - 36 pcs..... \$42.95
 Large / 10 to 12 people - 60 pcs..... \$69.95



EXTRAS

Cold beverages

Fruit juice / 330ml.....	\$2.95
Soft drinks / 355ml.....	\$2.95
Spring water / 500ml.....	\$2.95
Sparkling water / 355ml.....	\$2.95
Vegetable juice - Iced tea / 355ml.....	\$2.95
Jus orange / 1litre.....	\$10.95

Hot beverages

Include hot drinks cups, stir stick, cream, milk and sweetner

Regular coffee **or** tea and herbal tea

10 cups.....	\$27.00
50 cups.....	\$110.00
100 cups.....	\$175.00

Regular coffee in disposable thermos / 10 cups. \$33.00

Compostable tableware

Full set of compostable tableware.....\$1.95
Large plate, small plate, knife, fork, spoon and 2 napkins

Half set of compostable tableware.....\$1.39
2 small plates and 2 napkins

Office hours are 9am to 5pm, Monday to Friday. Our regular hours of delivery are 6:30am to 5:30pm, Monday to Friday. For deliveries outside these hours, a surcharge applies.

Breakfast orders must be received by noon the business day prior to delivery. No changes or cancellations are permitted after this time. If cancellation occur without respecting the above conditions, the order will be fully payable. For orders placed after noon, a package with cold items chosen by the kitchen staff will be offered to you.

Cold meal orders must be received and confirmed no later than 3pm the business day prior to delivery. *Bistronomie* boxes and bowls orders must be received and confirmed no later than noon the business day prior to delivery. No changes or cancellations are allowed after noon the business day prior to delivery. If cancellation occurs without respecting the above conditions, the order will be fully payable. For orders placed after 3pm, we will offer you packages with items chosen by the kitchen staff.

Hot meals and cocktail orders must be received and confirmed 48 business hours prior to delivery. No changes or cancellations are permitted during this period. If a cancellation occurs without respecting the above conditions, the order will be fully payable.

The prices and content of this *Gastronomic Portfolio* are subject to changes without notice. In the event we run out of stock of an item, your representative will offer you a replacement item of equal value. The presentation of the dishes may differ from the images presented within this *Gastronomic Portfolio*.

Delivery fees, service staff, rental equipment and taxes are not included in the prices. The cost of delivery is based on the postal code of the delivery address. Your delivery may occur at any time during the 1h time slot required. The recovery of our dishes / equipment is done within 1 to 2 business days following your event. The recovery the same day as your event may be possible and incurs a surcharge.