





The banquet services management team of Capital Traiteur Montréal inc. can provide a range of in-booth services to enhance your exhibit. We look forward to working together with you to plan a personalized menu or a booth reception that reflects your corporate image.

Simply contact the sales office of Capital Traiteur Montréal inc.

**Capital Traiteur inc. is the exclusive food service provider. Organizers, exhibitors, participants and suppliers are not permitted to bring or order food or beverages from an outside source during their event.**

## Breakfast

**Menu No. 1** ..... \$15.75

Orange juice  
Baker's basket (croissants, danishes, muffins, 1 ½ pieces per person)  
Marmalade, assorted jams, honey, and butter  
Coffee, tea, herbal tea, milk

**Menu No. 2** ..... \$20.25  
(minimum 10 persons)

Assorted fruit juices (orange, apple, grapefruit)  
Assortment of cereal and yogurt  
Sliced fresh fruits or berries (in season)  
Muffins (bran, carrot, blueberry, and cranberry)  
Stewed fruits (plums, peaches, pears)  
Coffee, tea, herbal tea, milk

**Menu No. 3** ..... \$25.00  
(minimum 20 persons)

Assorted fruit juices (orange, apple, grapefruit)  
Sliced fresh fruit in season  
Choice of cereal  
Assorted yogurt  
Scrambled eggs  
Bacon, sausage, or ham  
Baker's basket (croissants, danishes, muffins, 1 ½ pieces per person)  
Butter, assorted jams, and honey  
Coffee, tea, herbal tea, milk

Traiteur exclusif du  
**Palais des congrès de Montréal**  
Exclusive Catering Service

159, rue Saint-Antoine Ouest, 4<sup>e</sup> étage  
Montréal (Québec) H2Z 2A7

Tél. : 514 871-3111 • Téléc. : 514 875-1300

Email: capital@congresmtl.com

Prices effective as of  
April 1st, 2010 to March 31, 2011

- Prices are subject to change without notice.
- Plus administrative fees and taxes.
- All prices are in Canadian dollars.
- Services below the minimum requirement will be subject to labour charges of \$39 per hour for a minimum of 3 hours.

## Breakfast “à la carte”

Assorted miniature french pastries .....	\$14.30 (dozen)
Croissants .....	\$3.40
Assorted muffins .....	\$3.40
Almond croissants .....	\$3.40
Fruit danishes .....	\$3.40
Chocolate croissants .....	\$3.40
Fruit turnovers .....	\$3.40
Nut or banana bread .....	\$23.00 (12 slices)
Bagel and cream cheese .....	\$4.50
Cold cereal and milk .....	\$4.00
Fruit yogurts .....	\$2.15
Fresh fruit salad .....	\$5.00 (per person)
Sliced fresh fruit plate (Minimum of 20 persons) .....	\$5.00 (per person)
Egg Benedict or poached egg Florentine (Maximum of 200 persons) .....	\$5.75
Choice of omelet: plain, mushroom, or cheese .....	\$6.25
French toast (1) with maple syrup (Minimum of 20 persons) .....	\$4.50
French pancakes (2) with maple butter (Minimum of 20 persons) .....	\$6.00
Homemade baked beans .....	\$3.15
Home-fried potatoes .....	\$3.00
Fresh juices (orange, grapefruit, apple) .....	\$23.00 (litre)
Coffee, tea, herbal tea (disposable set) .....	\$16.50 (litre)
Coffee, tea, herbal tea (porcelain set) .....	\$18.75 (litre)

## The Extras

Espresso Machine .....	\$147.00 location
Espresso .....	\$3.15 (each)
Cappuccino .....	\$3.95 (each)
Waiter .....	\$39.00/hour (minimum of 4 hours)
Popcorn machine .....	\$147.00 rental
Popcorn container 1 000 units (24 oz) .....	\$280.00
Popcorn (50 pounds) .....	\$100.00
Salt (1 pound) .....	\$14.00
Butter (30 pounds) .....	\$200.00
Paper towels (3 000) .....	\$110.00
Waiter .....	\$39.00/hour (minimum of 4 hours)

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## Side Orders

Assorted miniature french pastries .....	\$5.75 (2 pieces per person)
Tray of petits fours .....	\$14.30 (dozen)
Platter of veggies with dip (minimum 20 persons) .....	\$4.00 (per person)
Assorted sandwiches (on baguette, kaiser or pita – 3 per person) .....	\$9.90 (per person)
Platter of assorted Québec cheese (\$50.75 per pound, minimum 5 pounds) .....	\$253.75 (5 pounds)
Mirror of sliced fresh fruit (\$5.00 per person) .....	\$250.00 (50 persons)
Fresh fruit (apple, pear, banana, kiwi, etc. depending on season) .....	\$1.95 (each)
Regular ice cream bars .....	\$3.00 (each)
Häagen-Daz ice cream bars .....	\$4.85 (each)
Granola bars .....	\$2.80 (each)
Homemade cookies (1 oz) .....	\$1.25 (each)
Homemade cookies (2 oz) .....	\$2.15 (each)
Soft fruit bars .....	\$2.80 (each)
Basket of chips or pretzels .....	\$15.00 (each)
Bowl of salted peanuts .....	\$18.50 (each)
Bowl of assorted de luxe nuts .....	\$25.25 (each)
Cheese sticks .....	\$28.75 (per pound)
Platter of nachos with jalapeno and cheese dip .....	\$26.25 (each)
Assorted fruit juices or vegetable juice .....	\$23.00 (litre)
Individual fruit juices .....	\$4.30 (each)
Assorted soft drinks .....	\$4.30 (each)
Mineral water .....	\$4.30 (each)
Coffee, tea, herbal tea (disposable set) .....	\$16.50 (litre)
Coffee, tea, herbal tea (porcelain set) .....	\$18.75 (litre)

## Coffee Break Packages

<b>Health Break</b> (minimum 10 persons) .....	\$13.50 per person
Diet soft drinks, mineral water	
Orange juice and grapefruit juice	
Sliced fresh fruit in season	
Granola bars	
Assorted yogurts	
Coffee, decaffeinated, tea, assorted herbal teas, milk	

<b>Summery Break</b> .....	\$14.00 per person
Ice cream bars	
Iced tea, assorted soft drinks	
Mineral water and juices	

<b>Exotic Break</b> (minimum 10 persons) .....	\$17.25 per person
Assorted fruit juices	
Sliced fresh fruit in season	
Assorted whole fresh fruits	
Assorted muffins	
Coffee, tea, iced tea, herbal tea	

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## Appetizers

**Classic Selection** ..... \$30.25 dozen  
(choice of 1/3 cold, 2/3 hot)

### Cold

Maki sushi  
Country pâté  
Capiccolo ham and bell pepper  
Vicar's eggs  
Creole tuna croustade  
Salmon rolls  
Celery barquette with Roquefort cheese  
Chicken mousse with cranberries  
Asparagus tips with guacamole

### Hot

Chicken wings  
Pizza alla Napoletana  
Cajun-style mini beef balls  
Fried cod nuggets

### Vegetarian

Spring rolls  
Fried zucchini sticks  
Mozzarella croquettes  
Primavera mini quiche

**De Luxe Selection** ..... \$35.50 dozen  
(choice of 1/3 cold, 2/3 hot)

### Cold

Mosaic of seafood with fresh dill  
Medallions of smoked halibut with crinkle root  
Magret of duckling with peaches  
Prosciutto with goat cheese  
Smoked salmon rosettes with caviar  
Pheasant medallions with chestnuts

### Hot

Frittata of tilapia fish marinated with anise  
Petrel paste stuffed with Stilton cheese and black cumin  
Fine golden crust garnished with sun-dried tomato and Romano cheese  
Mini beef tenderloin kebab sprinkled with rosemary  
Crispy coconut chicken  
Wild mushroom quiche garnished with duckling sausage  
Breaded shrimp with tartar sauce

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## Appetizers (cont.)

**Prestige Selection** ..... \$43.50 dozen  
(choice of 1/3 cold, 2/3 hot)

### Cold

Parisian sausage  
Smoked salmon spiral  
Lobster medallions  
Cured beef and brie  
Magret of duckling with clementine  
Wild boar pâté with tapenade

### Hot

Baluchon of snails and feta cheese  
Pheasant pastel  
Nantua croustade  
Beef kebab glazed with Cahors wine  
Lobster and leek quiche  
Salmon kebab scented with sake  
Goat-cheese and pistachio somosa

## Appetizers “à la carte”\*

\*Price by the dozen (Minimum of 6 dozen per item)

### Cold

Smoked salmon mousse with capers	\$27,15
Roulade of cheese and pistachios	\$27,15
Fowl mousse with berries	\$27,15
Tuna croustade	\$27,15
Prosciutto and melon pearls	\$34.00
Tartar steak	\$34.00
Pink shrimp with dill	\$34.00
Artichoke hearts with crab meat	\$34.00
Smoked salmon spiral	\$34.00
Terrine of duckling and mushrooms	\$42.90
Truffle of Roquefort cheese and poppy seeds	\$42.90
Lobster medallions	\$42.90

### Hot

Mini beef or chicken empanadas	\$24.85
Beef, pork or chicken kebabs	\$24.85
Cheddar rolls in black cumin	\$34.00
Curried crab fritters	\$34.00
Baluchon of snails, spinach and feta cheese	\$34.00
Scallop and leek quiche	\$34.00
Salmon kebabs in sake sauce	\$40.90
Jumbo shrimp flambéed in Pernod	\$40.90

### Vegetarian

Cheese croquettes	\$24.85
Vegetable turnover	\$24.85
Mini vegetarian quiche	\$24.85
Tofu and sesame croquettes	\$23.00
Portobello and dried tomato pissaladière	\$23.00
Spanakopita	\$32.75

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## Wine List

### White wines

#### Bordeaux

Maître d'Estournel .....	\$46.50
Sirius, Peter A. Sichel .....	\$51.25

#### Burgundy

Mâcon Chardonnay, Louis Roche .....	\$51.25
Bourgogne aligoté .....	\$48.75

#### Regions of France

Cellier des Dauphins .....	\$36.50
Chardonnay, Laroche .....	\$42.50
3 Grappes De la Chevalière, Laroche .....	\$33.50

#### United States

Sauvignon Mondavi .....	\$40.75
Barefoot Pinot Grigio .....	\$34.50
Chardonnay, Turning Leaf .....	\$45.00

#### Argentina

Chardonnay Trapiche .....	\$35.50
Sauvignon Blanc Astica .....	\$35.50

#### Spain

Viña Sol, Torres Penedes .....	\$36.50
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#### Australia

Stamp Chardonnay Semillon .....	\$35.50
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#### Italy

Soave d.o.c., Folonari .....	\$36.50
Primula Catarratto .....	\$33.50

#### Canada

Jackson Triggs, White Label Proprietors' white ..	\$34.50
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#### House wine

1 litre .....	\$34.00
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#### Champagnes

Pommery .....	\$126.00
Veuve Clicquot .....	\$140.00

#### Sparkling wines

Marquis de la Tour, Brut Mousseux .....	\$38.00
Codorniu Clasico Seco .....	\$40.75

### Red wines

#### Bordeaux

Maître d'Estournel .....	\$46.50
Sirius, Peter A. Sichel .....	\$51.25

#### Beaujolais

Beaujolais, Georges Duboeuf .....	\$45.00
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#### Burgundy

Mâcon supérieur .....	\$47.00
Pinot Noir de vieilles vignes .....	\$56.50

#### Regions of France

Cellier des Dauphins .....	\$36.50
3 Grappes De la Chevalière, Laroche .....	\$33.50
Baron de RocheFort Merlot Grenache .....	\$33.50
Pinot noir, Laroche .....	\$42.00
Grille Midi-Beaujolais .....	\$50.00

#### United States

Barefoot Shiraz .....	\$34.50
Zinfandel, Mondavi .....	\$40.75
Cabernet Sauvignon, Turning Leaf .....	\$42.00

#### Spain

Tapeo .....	\$37.50
Sangre de Toro .....	\$39.75

#### Argentina

Tempranillo Marcus James Mandoza .....	\$34.50
Shiraz Astica Superior .....	\$35.50
Merlot Malbec Astich .....	\$36.50

#### South Africa

Kumala Merlot pinotage Western Cap .....	\$34.50
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#### Australia

Stamp Shiraz/Cabernet Sauvignon .....	\$36.50
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#### Italy

Primula Nero, Avola .....	\$33.50
Valpolicella .....	\$39.25
Ruffino Chianti .....	\$47.00

#### Canada

Jackson Triggs, White Label Proprietors' red ..	\$34.50
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#### House wine

1 litre .....	\$34.00
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## Bar Services

### Aperitifs

Martini & Rossi (3 oz)	\$5.50
Dubonnet (3 oz)	\$5.50
Cinzano (3 oz)	\$5.50
Saint-Raphaël (3 oz)	\$5.50
Pineau des Charentes (3 oz)	\$6.50
Port (3 oz)	\$6.50
Pernod (3 oz)	\$6.50

### Gin

Beefeater (1 ¼ oz)	\$6.75
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### Vodka

Finlandia (1 ¼ oz)	\$6.75
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### Canadian Whisky

Canadian Club (1 ¼ oz)	\$6.75
Crown Royal (1 ¼ oz)	\$6.75

### Scotch

J & B (1 ¼ oz)	\$6.75
Chivas Regal (1 ¼ oz)	\$7.25

### Rum

Havana Club (1 ¼ oz)	\$6.75
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### Bourbon

Jack Daniel's (1 ¼ oz)	\$7.25
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### Liqueurs

Cognac V.S. (1 ¼ oz)	\$7.50
Amaretto (1 ¼ oz)	\$7.50
Tia Maria (1 ¼ oz)	\$7.50
Bailey's (1 ¼ oz)	\$7.50
Crème de menthe (1 ¼ oz)	\$7.50
Courvoisier VSOP (1 ¼ oz)	\$8.15
Grand Marnier (1 ¼ oz)	\$8.40

### Wine

Glass of red or white wine	\$6.75
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### Beer

Local	\$6.75
Imported	\$7.25

### Punches (4 litres)

Fruit	\$71.00
Sangria	\$125.00
Rum	\$125.00

### Cocktails

Bloody Mary, Bloody Caesar	\$7.90
Dry Martini, Manhattan	\$7.90

### Other drinks

Mineral water	\$4.30
Soft drinks	\$4.30
Juice	\$4.30

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