



2019 Edition

Hosting has never been so enjoyable!

Appetizers, hors-d'œuvre and salads

Dill gravlax 200g ❄️	\$11.00
Atlantic salmon fillet cured in salt, sugar, herbs and dill. Sliced. 2 to 3 servings as a starter or 15-20 canapes. Vacuum-packed.	
Smoked salmon spread 250g ❄️	\$12.00
Cold spread made of smoked salmon, sour cream and cream cheese, lightly seasoned with horseradish and lemon. Makes 25 canapes. Offered with 25 homemade croutons.	
Warm artichoke and parmesan spread 400g	\$13.00
Delectable artichoke spread with fresh parmesan cheese. Heat for 20 minutes and serve warm. Makes 25 canapes. Offered with 25 homemade croutons.	
Italian caponata 500g	\$11.00
Delicious Italian eggplant and tomato salsa. Similar to a bruschetta, makes great hors d'œuvres. Offered with 25 homemade croutons.	
Couscous and quinoa salad with honey and curry 1000ml	\$11.50
Mini quiches canapés – Florentine and Lorraine 12 units, 6 of each ❄️	\$12.00
Layered dip 700g	\$13.50
A tasty 4-layer dip made of sour cream and cheese, a lightly spiced homemade mango salsa, finely chopped fresh vegetables and topped with cheddar cheese. Perfect with nachos.	
Homemade pork cretons 250g ❄️	5,00 \$

Soups

Cream of turkey soup 4 servings ❄️	\$13.00
A traditional velvety smooth soup made from quality turkey stock and generously garnished with small pieces of baked turkey.	
Cream of vegetable soup 4 servings ❄️	\$7.25
Cream of beet soup 4 servings ❄️	\$9.25

Main meals

Pig's feet and meatball stew 1kg, 3 to 4 servings ❄️ \$22.00
A good old tasty stew made from a traditional recipe. No side dish.

Whole turkey with stuffing

Turkey cooked to juicy golden perfection. Prepared with our chef's veal and pork stuffing already cooked inside and it also comes with our sublime homemade sauce. We recommend our cranberry and orange compote to go with this turkey.

Half-turkey: For approximately 5 people. \$37.00
Half of a 4.5 to 5kg (10 to 11lbs) uncooked turkey. Heats easily in 1 ½ hours.

Small: For approximately 10 people. \$70.00
4.5 to 5kg (10 to 11lbs) uncooked turkey. Heats easily in 2 hours.

Large: For approximately 15 people. \$95.00
6 to 7kg (13 to 15lbs) uncooked turkey. Heats easily in 2 ½ hours.

Port-braised lamb shanks 2 units, 2 servings ❄️ \$22.00
Braised for several hours, the lamb shanks are cooked in a port and beer glaze, and are very tender and tasty. High quality meal guaranteed. No side dish. Vacuum-packed.

Duck leg confit 2 units, 2 servings ❄️ \$16.50
Duck legs made with our chef's brine. Vacuum-packed. No side dish.

Beef bourguignon 1kg, 4 to 5 servings ❄️ \$28.00
Very tender beef cubes, cooked several hours in a red wine sauce and beef broth, garnished with pearl onions. No side dish.

Honey and mustard beer braised chicken ragout 1kg, 4 to 5 servings ❄️ \$22.50
Boneless chicken thighs simmered gently in a honey-mustard and beer sauce. No side dish.

Classics

New-France pot pie ❄️

Old fashioned meat pie made of ham hocks, lean ground beef, lean ground pork and potatoes in a puff pastry.

Small: 800g. 2 to 3 servings as a main course or about 6 side servings. \$16.00

Large: 2.3kg. 6 to 8 servings as a main course or about 16 side servings. \$40.00

Traditional tourtière ❄️

Typical minced meat pie made of lean ground pork seasoned with a blend of savory, sage and cloves. We recommend our fruit ketchup with this meat pie.

8 inches: 3 to 4 servings \$11.00

10 inches: 5 to 6 servings \$16.50

Game pie ❄️

Premium quality pie made with deer, pheasant, guinea fowl and poultry stuffing as well as beef strips, all cooked through with our original flavors for the holidays. We recommend our homemade mango chutney for this pie.

8 inches: 4 to 5 servings \$18.00

10 inches: 5 to 7 servings \$28.00

Leek, gruyere and bacon quiche ❄️

8 inches:	3 to 4 servings	\$10.50
10 inches:	5 to 6 servings	\$16.00

Chicken pot pie ❄️

8 inches:	3 to 4 servings	\$10.75
10 inches:	5 to 6 servings	\$16.50

Millet, bulgur wheat and miso vegetarian pie ❄️

8 inches:	3 to 4 servings	\$10.50
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Condiment

Fruit ketchup 500ml \$6.00

Cranberry and orange compote 250ml \$4.50

Mango Chutney 250ml \$5.00

Bread & Butter pickles 500ml \$6.75

Desserts

Sugar pie ❄️

8 inches:	4 to 6 servings	\$9.00
10 inches:	6 to 8 servings	\$14.00

Chocolate mousse verrine 4 units \$13.00

Lemon vanilla cake ❄️ \$11.00

Homemade aged fruitcake, vintage 2019 approx. 500g, *limited quantity* \$15.50

Homemade extra-aged fruitcake, vintage 2018 approx. 500g, *very limited quantity* \$16.50

Heavenly sins



Again, this holiday season, **Jean Bouffe joins with Mignardise** to add to its menu a choice of deluxe desserts elegantly presented and made by local artisans with all natural ingredients of prime quality.

www.mignardise.ca



Praline Christmas log

Beautifully decorated traditional Christmas log made of pure butter.
8 inches. Serves 10 to 12 people.

\$30.00



Chocolate Christmas log

Beautifully decorated traditional Christmas log made of pure butter.
8 inches. Serves 10 to 12 people.

\$30.00



Chocolate and fleur de sel truffles

Gift box of 12 exceptional truffles.

\$14.50
+ taxes



Selection of treats - A

Bite size deluxe desserts.
3 varieties: Paris-Brest, raspberry and white chocolate cup, palais-royal
Gift box of 15 units.

\$21.00



Selection of treats - B

Bite size deluxe desserts.
3 varieties: Opera cake, caramel and chocolate cup, cheesecake tartlet
Gift box of 15 units.

\$21.00



Pure butter shortbread

Gift box of 26 cookies. Half vanilla and half chocolate.

\$9.50

To place an order

Place your order as of today from the Holiday Menu section on our website.

For any questions or to place your order by phone, please call us at (450) 656-8195, Monday through Friday from 8 am to 4 pm or contact us by email: info@jeanbouffe.com.

Deadline to order: Wednesday, December 18th, 2019 at midnight

Deliveries and pickups

Deliveries:

Monday December 23rd 2019 from 9 am to 1 pm

Monday December 23rd 2019 from 5 pm to 9 pm

Tuesday December 24th 2019 from 9 am to 1 pm

Pickups:

Monday December 23rd 2019 from 8 am to 5 pm

Tuesday December 24th 2019 from 8 am to 1 pm

New Year's:

During New Year's period, there will be no deliveries; therefore, any meals ordered must conform to the above-mentioned December schedule. Please note that you can freeze your meals to keep them fresh. Items displaying the symbol for freezing (❄) can be frozen without altering their taste.

Note

We offer free delivery for any purchase over \$40.00 in our regular delivery zones during the above-mentioned periods; otherwise a \$5.00 delivery fee (tax included) will be applied. No minimum purchase amount required for pickups.

All items in the holiday menu are non-taxable unless otherwise stated.

All our meals are delivered fresh (not frozen). All preparation and heating instructions are indicated on each dish.

Eat like kings without the hassle!

