

HOLIDAY MENU

Jean Bouffe

FRAIS
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2020 Edition

Holiday magic with Jean Bouffe!

Appetizers and hors-d'œuvre

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.

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.

Minestrone 4 servings ❄️ \$9.25

Sweet potato and corn soup 4 servings ❄️ \$9.25

Main meals

Pig's feet and meatball stew 1kg, 3 to 4 servings ❄️ **\$23.00**
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 ❄️ **\$25.00**
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. Vacuum-packed. No side dish.

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

Stuffed rabbit saddle, mushroom sauce with olives 1 piece of about 450g, 2 servings ❄️ **\$ 34.00**
Saddle of boneless rabbit, stuffed with a succulent mushroom duxelle and cooked as a roulade. Offered with a homemade mushroom sauce with green olives. 1 piece serves 2 people. Vacuum-packed, uncut. 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.

Orange pork osso buco 2 units, 2 servings ❄️ **\$16.50**
Pork osso buco gently simmered in a tomato and orange flavoured sauce. Delicious and melts in your mouth! Vacuum-packed. No side dish.

Seafood casserole with white wine and saffron 1kg, 3 to 4 servings **\$32.00**
Slowly simmered, this fine dining dish will satisfy all of you. Garnished with scallops, shrimps, squid and clams (no pollock...). Serve with your choice of side-dishes or on top of pastas. No side-dish.

Roasted carrots with sundried fruits 700g, 4 servings ❄️ **\$9.00**
The ultimate side dish, perfectly roasted and garnished with cranberries and sundried apricots. Very good with all the main dishes on this menu.

Potato and celery root gratin 700g, 4 servings ❄️ **\$10.00**
Creamy gratin. Very good with all the main dishes on this menu.

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

Country-style quiche ❄️

Quiche loaded with ham, fresh tomatoes and vegetables

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

Moka cheesecake hole, makes 6 servings \$17.00

Queen Elizabeth cake ❄️ hole, makes 6 servings \$11.00

Homemade aged fruitcake, vintage 2020 approx. 500g, *limited quantity* \$15.50

Homemade extra-aged fruitcake, vintage 2019 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.

\$31.00



Chocolate Christmas log

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

\$31.00



Chocolate and fleur de sel truffles

Gift box of 12 exceptional truffles.

\$15.00
+ 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.

\$10.00

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: Thursday, December 17th, 2020 at midnight

PLEASE NOTE: In anticipation of a high volume of requests, we may have to limit the number of orders. Therefore, we strongly suggest that you do not wait until the deadline to order.

Deliveries and pickups

Deliveries:

Wednesday December 23rd 2020 from 9 am to 1 pm

Wednesday December 23rd 2020 from 5 pm to 9 pm

Thursday December 24th 2020 from 9 am to 1 pm

Pickups:

Wednesday December 23rd 2020 from 8:30 am to 5 pm

Thursday December 24th 2020 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.

Notes

A 25% deposit is required for all orders of 200\$ and more. We will contact you if required. All items in the holiday menu are non-taxable unless otherwise stated.

We offer free delivery for any purchase over \$50.00 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 our meals are delivered fresh (not frozen). All preparation and heating instructions are indicated on each dish.

Eat like kings without the hassle!

