

# HOLIDAY MENU

Jean Bouffe

FRAIS  
DEPUIS  
15  
ANS

## 2021 Edition

### Appetizers, hors-d'œuvre and salads

<b>Dill gravlax</b> 200g ❄️ Atlantic salmon fillet cured in salt, sugar, herbs and dill. Sliced. 2 to 3 servings as a starter or 15-20 canapes. Vacuum-packed.	\$12.00
<b>Smoked salmon spread</b> 250g ❄️ Cold spread made of smoked salmon, sour cream and cream cheese, lightly seasoned with horseradish and lemon. Makes 25 canapes. Croutons sold separately.	\$11.00
<b>Warm artichoke and parmesan spread</b> 400g Delectable artichoke spread with fresh parmesan cheese. Heat for 20 minutes and serve warm. Makes 25 canapes. Croutons sold separately.	\$12.00
<b>Italian caponata</b> 500g Delicious Italian eggplant and tomato salsa. Similar to a bruschetta, makes great hors d'œuvres. Croutons sold separately.	\$9.00
<b>Homemade croutons</b> 25 units Croutons made with ciabatta bread, without seasonings, perfect match with our spreads or our caponata.	\$3.50
<b>Mini quiches canapés – Florentine and Lorraine</b> 12 units, 6 of each ❄️	\$12.00
<b>Couscous and quinoa salad with honey and curry</b> 1000ml	\$11.50
<b>Homemade pork cretons</b> 250g ❄️	\$5.00

### Soups

<b>Cream of turkey soup</b> 4 servings ❄️ A traditional velvety smooth soup made from quality turkey stock and generously garnished with small pieces of baked turkey.	\$13.00
<b>Lobster bisque</b> 4 servings ❄️ Premium quality homemade lobster bisque from real lobster shells.	\$16.00
<b>Minestrone</b> 4 servings ❄️	\$9.50
<b>Cream of asparagus soup</b> 4 servings ❄️	\$10.50

## Main meals

**Pig's feet and meatball stew** 1kg, 3 to 4 servings \* \$24.00  
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. \$40.00  
Half of a 4.5 to 5kg (10 to 11lbs) uncooked turkey. Heats easily in 1 ½ hours.

**Small:** For approximately 10 people. \$77.00  
4.5 to 5kg (10 to 11lbs) uncooked turkey. Heats easily in 2 hours.

**Large:** For approximately 15 people. \$105.00  
6 to 7kg (13 to 15lbs) uncooked turkey. Heats easily in 2 ½ hours.

**Duck leg confit** 2 units, 2 servings \* \$17.50  
Duck legs made with our chef's brine. Vacuum-packed. No side dish.

**Beef bourguignon** 1kg, 4 to 5 servings \* \$31.00  
Very tender beef cubes, cooked several hours in a red wine sauce and beef broth, garnished with pearl onions. No side dish.

**Braised pork cheeks, Madeira sauce** 2 units, 2 servings \* \$24.00  
Savoury and tender, they reheat easily in simmering water within its vacuum-packed bag. Vacuum-packed. No side dish. Limited quantity.

**Seafood casserole with white wine and saffron** 1kg, 3 to 4 servings \$33.00  
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.

**Braised Italian red cabbage** 700g, 4 to 5 servings \* \$10.00  
Vegetable side dish. Perfect match for most main dishes on this menu.

**Gruyere and carrot flan** 700g, 4 to 5 servings \* \$10.00  
Vegetable side dish. Perfect match for most main dishes on this menu.

**Garlic confit mashed potatoes** 800g, 4 to 5 servings \* \$11.00  
Homestyle mashed potatoes garnished with aged cheddar cheese. Perfect match for most 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. \$17.50

**Large:** 2.3kg. 6 to 8 servings as a main course or about 16 side servings. \$42.00

### 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	\$18.50
10 inches:	5 to 7 servings	\$29.00

## Ricotta and chorizo sausage quiche ❄️

8 inches:	3 to 4 servings	\$10.50
10 inches:	5 to 6 servings	\$17.00

## Chicken pot pie ❄️

8 inches:	3 to 4 servings	\$11.00
10 inches:	5 to 6 servings	\$17.00

## 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	\$9.50
10 inches:	6 to 8 servings	\$15.00

### Dates and walnut cake hole ❄️

\$11.50

### Wildberries and maple pouding chomeur hole ❄️

\$13.00

### Homemade aged fruitcake, vintage 2021 approx. 500g, *limited quantity*

\$16.00

### Homemade extra-aged fruitcake, vintage 2020 approx. 500g, *very limited quantity*

\$17.00



*This holiday season, **Jean Bouffe joins FG Chocolatiers** to complement its menu with a choice of Christmas logs and deluxe desserts, elegantly presented and hand-made by local artisans with all natural ingredients of prime quality. Indulge yourself or please a loved one.*  
**www.fgchocolatiers.com**



### Chocolate and raspberry Christmas log

Beautifully decorated Christmas log made of chocolate genoise, dark chocolate mousse and raspberry mousse.

6.5 inches. Serves 6 to 8 people. Limited quantity

**\$30.00**



### Christmas cream fudge log (sucre à la crème)

Beautifully decorated Christmas log made of vanilla genoise, pure butter and vanilla fudge.

6.5 inches. Serves 6 to 8 people. Limited quantity

**\$38.00**



### French macaron

Gift box of macarons all hand-made by FG Chocolatiers.

Jean Bouffe's favorites: Sea salt caramel, hazelnut praline, 80% dark chocolate

Gift box of 6 macarons

**\$11,50 +tx**

Gift box of 12 macarons - 12 flavors.

**\$23,00 +tx**



### Fine chocolats made entirely by hand

The gift boxes contain an assortment of chocolates from the caramel, fruit, nut and/or praline collections. They are all tasteful, unique and beautifully coated. No mix alterations. Decorated with a beautiful ribbon for Christmas.

Gift box of 6 fine chocolates

**\$13.50 +tx**

Gift box of 12 fine chocolates

**\$23.50 +tx**

Gift box of 24 fine chocolates

**\$42.00 +tx**



### Premium quality, creamy and artisanal gourmet spread.

Great with toasts, pancakes, cupcake toppings or simply as a dip for fresh fruit. Divine!

Caramel and Sea Salt Spread 130ml

**\$ 6.00**

Caramel and Sea Salt Spread 300ml

**\$12.00**

Caramel and Raspberry spread 130ml

**\$ 6.00**

Choco and Hazelnut Spread 130ml

**\$ 7.00**

Gift package of caramel flavor spread - 3 x 130ml

Sea salt, raspberry, choco and hazelnut

Decorated with a beautiful ribbon for Christmas.

**\$19.00**

## 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](mailto:info@jeanbouffe.com).

**Deadline to order: Saturday, December 18<sup>th</sup>, 2021 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:

Thursday December 23<sup>rd</sup> 2021 from 9 am to 1 pm

Thursday December 23<sup>rd</sup> 2021 from 5 pm to 9 pm

Friday December 24<sup>th</sup> 2021 from 9 am to 1 pm

### Pickups:

Thursday December 23<sup>rd</sup> 2021 from 8:30 am to 5 pm

Friday December 24<sup>th</sup> 2021 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!**

