



## 2022 Menu

### Appetizers

<b>Dill gravlax 200g</b> ❄️	<b>\$14.00</b>
Atlantic salmon fillet cured in salt, sugar, herbs and dill. 2-3 servings as a starter or 15-20 canapés. Sliced and vacuum-packed.	
<b>Smoked salmon spread 250g</b> ❄️	<b>\$11.00</b>
Cold spread made of smoked salmon, sour cream and cream cheese, lightly seasoned with horseradish and lemon. Makes 25 canapés. Croutons sold separately.	
<b>Baked brie with apples, cranberries, pecans and Brandy 700g</b>	<b>\$24.00</b>
Large wheel of double cream Brie cheese (550g) offered with a tasty ready-made sweet and savory topping (150g). Perfect for a group of 6-12 people. Put in oven for 30 minutes. Croutons sold separately.	
<b>Warm artichoke and parmesan spread 400g</b>	<b>\$13.50</b>
Delectable artichoke spread with fresh parmesan cheese. Put in oven for 20 minutes and serve warm. Makes 25 canapés. Croutons sold separately.	
<b>Italian caponata 500g</b>	<b>\$9.00</b>
Delicious Italian eggplant and tomato salsa. Like a bruschetta, makes great appetizers. Croutons sold separately.	
<b>Homemade ciabatta croutons 25 units</b>	
Plain	<b>\$3.50</b>
Sea salt and oregano	<b>\$5.00</b>
<b>Mini quiches canapés – Sundried tomato/spinach and Lorraine 12 units, 6 of each</b> ❄️	<b>\$14.00</b>

### Soups

<b>Cream of turkey soup 4 servings</b> ❄️	<b>\$13.00</b>
A traditional velvety smooth soup made from quality turkey stock and generously garnished with small pieces of baked turkey.	
<b>Lobster bisque 4 servings</b> ❄️	<b>\$16.00</b>
Premium quality homemade lobster bisque from real lobster shells.	
<b>Vegetable soup 4 servings</b> ❄️	<b>\$11.00</b>
Filled with fresh cut vegetables.	
<b>Apple, butternut squash and curry soup 4 servings</b> ❄️	<b>\$10.50</b>
Pleasant blend of flavors with a sweet touch.	

# Main dishes

## Whole turkey with stuffing

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

*This year, the supply of turkey will be difficult, therefore, we will not be able to offer the "small" and "large" formats as before. However, we guarantee that the "whole" format is a turkey of at least 5kg (before stuffing and cooking) which is perfect for a group of at least 10 people. Turkeys are not all identical, some could reach 7kg.*

*Please do not ask us to give you the biggest possible...*

### Limited quantity

Half-turkey:	For a minimum of 5 people Half of a 5-7kg (11-15lbs) turkey before stuffing and cooking 750ml of homemade sauce included Heats easily in 1 ½ hours	\$47.00
Whole turkey:	For a minimum of 10 people 5-7kg (11-15lbs) whole turkey before stuffing and cooking 1500ml of homemade sauce included Heats easily in 2 hours	\$90.00

## Pig's feet and meatball stew 1kg, 3 to 4 servings ❄️ \$24.00

A good old tasty stew made from a traditional recipe. 12 meatballs per container and 240g of boneless pig's feet. No side dish.

## Beef bourguignon 1kg, 4 to 5 servings ❄️ \$33.00

Very tender beef cubes, cooked several hours in a red wine sauce and beef broth, garnished with pearl onions. No side dish.

## Stuffed rabbit saddle, mushroom sauce with olives 1 piece of about 450g, 2 servings ❄️ \$ 35.00

Saddle of boneless rabbit, stuffed with a succulent mushroom duxelles 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.

## Port-braised lamb shanks 2 units, 2 servings ❄️ \$32.00

Braised for several hours in a port and beer glaze, these lamb shanks are very tender and tasty, high-quality meal guaranteed. Vacuum-packed. No side dish.

## Seafood casserole with white wine and saffron 1kg, 3 to 4 servings \$35.00

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.

## Greek roasted carrot cubes 700g, 4 to 5 servings ❄️ \$8.00

## Braised Italian red cabbage 700g, 4 to 5 servings ❄️ \$10.00

## Sweet potato purée 850g, 4 to 5 servings ❄️ \$11.00

Homestyle mashed sweet potatoes garnished with aged cheddar cheese.

## White and wild rice with bell peppers 650g, 4 to 5 servings ❄️ \$8.00

Quality rice that is easy to heat up.

# 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.	\$43.00

### Traditional tourtière ❄️

Typical 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:	4 to 6 servings	\$17.00

### 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 with this pie.

8 inches:	4 to 5 servings	\$19.50
10 inches:	5 to 7 servings	\$30.00

### Leek, gruyere and bacon quiche ❄️

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

### Chicken pot pie ❄️

8 inches:	3 to 4 servings	\$12.50
10 inches:	4 to 6 servings	\$20.00

### Millet, bulgur wheat and miso vegetarian pie ❄️

8 inches:	3 to 4 servings	\$11.50
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## Desserts and indulgences

### Sugar pie ❄️

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

### Queen Elizabeth cake whole ❄️

\$11.50

### Homemade brownies 500g, 4 to 6 servings, uncut ❄️

\$14.00

### Homemade aged fruitcake, vintage 2022 approx. 500g, *limited quantity*

\$18.00

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

\$19.00

### Maple-glazed nuts 200g, *gift idea!*

\$8.50 +tx

Slightly spicy, this homemade nut mix is to discover  
Gift-wrapped with a Christmas ribbon.

## Condiment

Fruit ketchup 500ml \$6.50

Cranberry and orange compote 250ml \$5.00

Mango Chutney 250ml \$5.50

Bread & Butter pickles 500ml \$7.50

# FG Chocolatiers



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](http://www.fgchocolatiers.com)



## Chocolate and salt flower caramel Christmas log \$34.00

Beautifully decorated Christmas log made of a chocolate genoise, a dark chocolate mousse, a creamy salted caramel mousse and caramel crispy pearls.  
6.5 inches. Serves 6 to 8 people.

**Limited quantity**



## Christmas cream fudge log (sucre à la crème) \$40.00

Beautifully decorated Christmas log made of vanilla genoise, pure butter and vanilla fudge, 100% butter.  
6.5 inches. Serves 6 to 8 people.

**Limited quantity**



## French macaron

**gift idea!**

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

**Limited quantity**

Gift box of 6 macarons - 6 flavors

**\$12,50 +tx**

Gift box of 12 macarons - 12 flavors

**\$24,50 +tx**



## Fine chocolates made entirely by hand

**gift idea!**

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.

**Limited quantity**

Gift box of 6 fine chocolates

**\$14.50 +tx**

Gift box of 12 fine chocolates

**\$27.00 +tx**

## Premium quality, creamy and artisanal gourmet spread

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

**Limited quantity**



Caramel and salt flower spread 130ml

**\$ 6.50**

Gift package of 3 spreads, 130ml each

Caramel/salt flower, caramel/raspberry, chocolate/hazelnut

Decorated with a Christmas ribbon

**\$21.00**

**gift idea!**

# 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 (ext 1), Monday through Friday from 8 am to 4 pm or contact us by email: [info@jeanbouffe.com](mailto:info@jeanbouffe.com).

**Deadline to order: Sunday, December 18<sup>th</sup>, 2022 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:

- Available periods:
  - **Friday December 23<sup>rd</sup> 2022 from 9 am to 1 pm**
  - **Friday December 23<sup>rd</sup> 2022 from 5 pm to 9 pm**
  - **Saturday December 24<sup>th</sup> 2022 from 9 am to 1 pm**
- For Chambly and Carignan, only both Friday delivery periods are available. For St-Philippe, only Saturday delivery is possible.
- 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.
- For all deliveries, a fuel surcharge of \$2.00 (tax included) is added.

### Pickups:

- Available periods:
  - **Friday December 23<sup>rd</sup> 2022 from 8:30 am to 5 pm**
  - **Saturday December 24<sup>th</sup> 2022 from 8 am to 1 pm**
- Simply come by any pickup periods to get your order.
- No minimum purchase amount required for pickups.

## Notes

- ✓ **No order modification after December 18<sup>th</sup>.**
- ✓ 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.
- ✓ All our meals are delivered fresh (not frozen), and preparation/heating instructions are indicated on each dish.
- ✓ During New Year's period, there will be no deliveries and no new menu; therefore, any meals ordered must conform to the above-mentioned 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.

