

# Holiday Menu

Jean Bouffe

FRAIS  
DEPUIS  
2005

## 2023 Menu

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

#### Deluxe antipasti platter 600g, 4 to 6 servings **NEW**

Ready to serve as is, this platter of 9 different antipasti is made of fine cold cuts (prosciutto and calabrese), fine cheeses (Oka and aged cheddar), house marinated olives, house marinated bocconcini, caramelized nuts, cherry tomatoes, and sundried figs.



\$35.00

#### Dill gravlax 200g \*

Atlantic salmon fillet cured in salt, sugar, herbs and dill.  
2-3 servings as a starter or 15-20 canapés. Sliced and vacuum-packed.

\$16.00

#### Smoked salmon spread 250g \*

Cold spread made of smoked salmon, sour cream and cream cheese, lightly seasoned with horseradish and lemon.  
Makes 25 canapés. Croutons sold separately.

\$11.00

#### Baked brie with apples, cranberries, pecans, and brandy 730g

Large wheel of double cream Brie cheese (550g) offered with a tasty ready-made sweet and salty topping (180g).  
Perfect for a group of 6-9 people. Put in oven for 30 minutes. Croutons sold separately.

\$24.00

#### Warm artichoke and parmesan spread 400g

Delectable artichoke spread with fresh parmesan cheese. Put in oven for 20 minutes and serve warm.  
Makes 25 canapés. Croutons sold separately.

\$13.50

#### Italian caponata 500g

Delicious Italian eggplant and tomato salsa. Like a bruschetta, makes great appetizers. Makes 25 canapés.  
Croutons sold separately.

\$9.00

#### Homemade ciabatta croutons 25 units

Plain

\$3.75

Sea salt and oregano

\$5.00

#### Mini quiches canapés 8 units, 4 of each \*

Sundried tomato/spinach and cajun shrimps

\$10.00

#### Homemade pork cretons 250g \*

\$5.00

#### Californian sundried tomato dip 500ml

Perfect for veggies.

\$8.00

#### Couscous and feta salad 1000ml

\$12.00

## Soups

<b>Cream of turkey soup</b> 4 servings ❄️ Velvety smooth soup made with authentic turkey broth and generously garnished with minced 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 ❄️ Our classic recipe filled with chopped fresh vegetables.	\$11.00
<b>Cream of mushroom soup</b> 4 servings ❄️ Made with fresh mushrooms.	\$10.00

## Main dishes

<b>Whole turkey with stuffing</b> ❄️ 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.  Since turkeys are not all identical, they are stuffed, prepared, cooked, and handed out to customers randomly. Please don't ask us to give you the biggest one possible... <b>Limited quantity</b>	
Half-turkey: For a minimum of 5 people Half of a 4.5 to 6.5kg (10-14lbs) turkey before stuffing and cooking 750ml of homemade sauce included Heats easily in 1 ½ hours	\$50.00
Whole turkey: For a minimum of 10 people 4.5 to 6.5kg (10-14lbs) turkey before stuffing and cooking 1500ml of homemade sauce included Heats easily in 2 hours	\$95.00
<b>Pig's feet and meatball stew</b> 1kg, 3 to 4 servings ❄️ A good old tasty stew made from a traditional recipe. 12 meatballs per container and 240g of boneless pig's feet. No side dish.	\$24.00
<b>Duck à l'Orange</b> One whole duck, 4 to 5 servings ❄️ <b>NEW</b> French style duck perfectly prepared, can easily be reheated in the oven. A wonderful orange broth is provided. Ducks are from <i>Canard du Lac Brome</i> . No side dish.	\$58.00
<b>Veal blanquette</b> 1kg, 4 to 5 servings ❄️ Veal cubes and ground veal meatballs in a supreme mushroom sauce makes this a tasty stew. No side dish.	\$30.00
<b>Port-braised lamb shanks</b> 2 units, 2 servings ❄️ Braised for several hours in a port and beer glaze, these lamb shanks are very tender and tasty. Vacuum-packed. No side dish.	\$36.00
<b>Manicotti stuffed with tofu, spinach, and black olives</b> 2 or 4 portions ❄️ Entirely homemade, these manicottis are topped with our tomato sauce, mozzarella, and Emmental cheese.	\$19.00 / \$36.00
<b>Pheasant legs confit</b> 4 units, 2 servings ❄️ The meat is similar to that of duck legs confit but with its unique taste. Vacuum-packed. No side dish.	\$22.00
<b>Mediterranean trout filet</b> 2 units, 2 servings ❄️ Rainbow trout garnished with homemade olive tapenade, capers, feta cheese, and tomatoes. Cooks very easily in the oven or by plunging the vacuum bag for a few minutes in simmering water. Vacuum-packed. No side dish.	\$25.00

## Side dishes

Garlic confit mashed potatoes 800g, 4 to 5 servings Covered with aged cheddar.	\$10.00
Sautéed potatoes 700g, 4 to 5 servings	\$9.00
White and wild rice with bell peppers 750g, 4 to 5 servings	\$10.00
Carrot and parsnip cubes 700g, 4 to 5 servings <b>NEW</b>	\$11.00
Butternut squash, zucchini, and spinach flan 700g, 4 to 5 servings <b>NEW</b>	\$12.00

## 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 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 inch: 3 to 4 servings	\$12.00
10 inch: 4 to 6 servings	\$18.00

### Game pie ❄️

Premium quality pie made with deer, duck 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 inch: 4 to 5 servings	\$19.50
10 inch: 5 to 7 servings	\$31.00

### Quiche Lorraine ❄️

Ham and bacon with lots of cheese.

8 inch: 3 to 4 servings	\$12.00
10 inch: 4 to 6 servings	\$19.00

### Chicken pot pie ❄️

8 inch: 3 to 4 servings	\$13.50
10 inch: 4 to 6 servings	\$20.00

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

8 inch: 3 to 4 servings	\$12.50
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## Desserts and indulgences

### Sugar pie ❄️

8 inch:	4 to 6 servings	\$11.00
10 inch:	6 to 8 servings	\$17.50

Lemon vanilla cake whole ❄️ \$11.50  
Perfect with coffee or tea.

Chocolate mousse 500ml, 3 to 4 servings \$12.50

Healthy dates, oatmeal, and coconut cookies 6 units ❄️ \$7.50

Homemade aged fruitcake, vintage 2023 approx. 500g, *limited quantity* \$18.00

Homemade extra-aged fruitcake, vintage 2022 approx. 500g, *very limited quantity* \$19.00

Maple-glazed nuts 200g \$9.00 +tx  
**gift idea!**  
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 \$5.50

Mango Chutney 250ml \$5.50

Bread & Butter pickles 500ml \$7.50

Our condiments are all homemade and can be stored in the refrigerator once opened.

# 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** \$38.00  
 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**



**Vanilla and raspberry Christmas log *NEW*** \$44.00  
 Beautifully decorated Christmas log made of vanilla genoise along with raspberry purée buttercream, 100% butter.  
 6.5 inches. Serves 6 to 8 people.  
**Limited quantity – Exclusively made for Jean Bouffe's clients.**



**French macaron** \$15.00 +tx  
*gift idea!*  
 Gift box of all hand-made French macarons by FG Chocolatiers.  
 6 macarons - various flavors  
**Limited quantity**



**Fine chocolates made entirely by hand** \$15.50 +tx  
*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 ribbon for Christmas.  
 Gift box of 6 fine chocolates  
**Limited quantity**



**Premium quality, creamy and artisanal gourmet spread**  
*gift idea!*  
 Great with toasts, pancakes, cupcake toppings or simply as a dip for fresh fruit. Divine!

Caramel and salt flower spread 130ml \$6.75

Gift package of 3 spreads, 130ml each \$22.00  
 Caramel/salt flower, caramel/raspberry, chocolate/hazelnut  
 Decorated with a Christmas ribbon.

# 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: Monday, December 18<sup>th</sup>, 2023 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

- **Saturday December 23<sup>rd</sup> 2023, from 9 am to 1 pm**
  - **Saturday December 23<sup>rd</sup> 2023, from 1:30 pm to 5 pm**
  - **Sunday December 24<sup>th</sup> 2023, from 9 am to 1 pm**
- Free delivery for any purchase over \$50 in our regular delivery zones, otherwise a \$5 delivery fee (tax included) will be applied. For all deliveries, a fuel surcharge of \$2 (tax included) is added.
  - For St-Philippe, deliveries are only possible Saturday morning.

## Pickups

- **Friday December 22<sup>nd</sup> 2023, from 5:30 pm to 8 pm**
  - **Saturday December 23<sup>rd</sup> 2023, from 8:30 am to 5 pm**
  - **Sunday December 24<sup>th</sup> 2023, from 8:30 am to 1 pm**
- Simply come by at any time within the 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.

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