

Holiday Menu

Jean Bouffe

20
ANS

2025 Menu

Appetizers, hors-d'oeuvre, and salads

Deluxe antipasti platter 600g, 4 to 6 servings **\$40.00**

Ready to serve as is, this platter of 9 different antipasti is made of fine cold cuts (Genoa salami and calabrese), fine cheeses (Oka and aged cheddar), house marinated olives, homemade poultry liver mousse with port, marinated vegetables, fresh cherry tomatoes, and sundried figs.

Dill gravlax 200g ❄️ **\$18.00**

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

Smoked salmon spread 250g ❄️ **\$11.00**

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

Baked brie with apples, cranberries, pecans, and brandy 730g ✓ **\$24.00**

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.

Warm artichoke and parmesan spread 400g ✓ **\$13.50**

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

Homemade ciabatta croutons 25 units ✓

Plain **\$3.75**

Sea salt and oregano **\$5.00**

Goat cheese, snails and Duxelles wrapped in phyllo pastry 2 units **\$11.00**

Sautéed snails, goat cheese and mushrooms in a flaky phyllo pastry, served with tomato coulis.

Mini quiches canapés 8 units, 4 of each ❄️ **\$12.50**

Cajun shrimp quiche & vegetable quiche

Melting cheddar squares 4 units ❄️✓ **\$16.00**

Macaroni salad 1000ml ✓ **\$9.25**

Homemade pork cretons 250g ❄️ **\$5.00**

Soups

Cream of turkey soup 4 servings ❄️	\$13.00
Velvety smooth soup made with authentic turkey broth and generously garnished with minced turkey.	
Lobster bisque 4 servings ❄️	\$16.00
Premium quality homemade lobster bisque from real lobster shells.	
Minestrone 4 servings ❄️ ✓	\$11.25
Cream of mushroom soup 4 servings ❄️ ✓	\$11.25

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.

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...

Limited quantity

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	\$57.00
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	\$102.00

Pig's feet and meatball stew 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.

Duck à l'Orange One whole duck, 4 to 5 servings ❄️

French style duck perfectly prepared, can easily be reheated in the oven. A wonderful orange broth is provided. Ducks are from *Canard du Lac Brome*. No side dish.

Beef bourgignon 1kg, 4 to 5 servings ❄️

Tender beef cubes simmered in a red wine and beef broth sauce, garnished with pearl onions. No side dish.

Port-braised lamb shanks 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.

Pork cheeks, Madeira sauce 2 units, 2 servings ❄️

Savory and tender, they reheat easily in simmering water within its vacuum-packed bag. Fine dining guaranteed! Vacuum-packed. No side dish.

Seafood casserole with white wine and saffron 1kg, 3 to 4 servings

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.

Manicotti stuffed with tofu, spinach, and black olives 2 or 4 servings ❄️ ✓

Entirely homemade, these manicottis are topped with our tomato sauce, mozzarella and Emmental cheese.

Penne alla Gigi 2 or 4 servings ❄️

\$20.50/\$39.00

\$19.50/\$37.00

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
Pilaf rice 750g, 4 to 5 servings ❄️	\$8.00
Roasted carrot cubes 700g, 4 to 5 servings ✓	\$9.00
Vegetable casserole 700g, 4 to 5 servings ✓ Bell pepper, cabbage, carrot, celery, white turnip, onion, herbs and spices	\$11.50

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.	\$19.00
Large: 2.3kg. 6 to 8 servings as a main course or about 16 side servings.	\$47.00
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	\$12.50
10 inch: 4 to 6 servings	\$19.00
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	\$21.00
10 inch: 5 to 7 servings	\$32.50
Quiche Lorraine ❄️	
8 inch: 3 to 4 servings	\$13.50
10 inch: 4 to 6 servings	\$21.00
Chicken pot pie ❄️	
8 inch: 3 to 4 servings	\$14.50
10 inch: 4 to 6 servings	\$22.00
Millet, bulgur wheat and miso vegetarian pie ❄️ ✓	
8 inch: 3 to 4 servings	\$12.50

Desserts and indulgences

Sugar pie ❄️ ✓

8 inch:	4 to 6 servings	\$12.00
10 inch:	6 to 8 servings	\$18.50

Chocolate mousse 500ml ✓ \$15.00

Homemade carrot cake whole ❄️ ✓ \$12.00

Date squares whole ❄️ ✓ \$12.50

Homemade aged fruitcake, vintage 2025 approx. 500g, *limited quantity* ✓ \$20.50

Homemade extra-aged fruitcake, vintage 2024 approx. 500g, *very limited quantity* ✓ \$21.50

Christmas log available on next page FG Chocolatiers

Condiment

Fruit ketchup 475ml ✓ \$7.50

Cranberry and orange compote 240ml ✓ \$5.50

Mango Chutney 240ml ✓ \$5.50

Bread & Butter pickles 475ml ✓ \$7.50

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



This holiday season, **Jean Bouffe joins FG Chocolatiers** to complement its menu with a choice of Christmas logs and deluxe spreads, 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 salt flower caramel Christmas log

\$44.00

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 – Exclusively made for Jean Bouffe's clients.



Vanilla and raspberry Christmas log

\$48.00

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.



Premium quality, creamy and hand-made 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

\$8.00

Gift package of 3 spreads, 130ml each

Caramel/salt flower, caramel/raspberry, chocolate/hazelnut
Decorated with a ribbon.

\$27.00



To place an order

Place your order **as of today from the Holiday Menu** section on our website. You can also order by phone at (450) 656-8195 (ext 1), Monday through Friday from 9 am to 4 pm or contact us by email: info@jeanbouffe.com.

Deadline to order: Thursday, December 18th, 2025 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

- **Tuesday December 23rd 2025, from 9 am to 1 pm**
 - **Tuesday December 23rd 2025, from 5 pm to 9 pm**
 - **Wednesday December 24th 2025, 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.

Pickups

- **Monday December 22nd 2025, from 5:30 pm to 8 pm**
 - **Tuesday December 23rd 2025, from 9 am to 5 pm**
 - **Wednesday December 24th 2025, from 9 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 18th.**
- ✓ 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.
- ✓ Products with this logo 🌱 are vegetarian dishes. Please note that these dishes do not contain animal meat but may contain by-products such as dairy products, eggs and fish sauce.

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