



Café Massawippi
3050 chemin Capelton

**BREAKFASTS AND SNACKS
BISHOP'S MENU 2019-2020**

Breakfast 1

9,95\$ *(Included: plates and compostable utensils)*

Muffins

Fresh fruits skewers

Cream verrine

Cheese platter

Breakfast 2

10,95\$ *(Included: plates and compostable utensils)*

Cheese platter

Pastries (croissants and chocolatines)

Muffins

Fruits salad

Breakfast 3

14,95\$ *(Included: plates and compostable utensils)*

Cheese platter

Pastries (croissants and chocolatines)

Muffins

Muesli (Yogurt, fruits, croque-nature and honey)

Bread with bananas and dark chocolate

Fresh fruits skewers

Cold meats

Snacks

8,95\$ for 3 choices in the following list (Included: plates and compostable utensils)

Rillettes, onion jam and bread

Smoked salmon, bagel and cream cheese

Fine cheeses, apple chutney and bread

Muffins with bananas and white chocolate

Macarons

Cream verrine with maple and biscotti

Fresh fruits skewers

Olives and hummus

Beverages: 2\$

(Coffee, water bottle, perrier)

Minimum of 10 people to order.

Delivery fees of 15\$.

If we need to come back for materials, fees of 30\$ will be charged.

Taxes are extra.



Café Massawippi
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GROUPE
Massawippi

**COLD BUFFET
BISHOP'S MENU 2019-2020**

Buffet 1

15\$ (Included: plates and compostable utensils)

Choice of 2 sandwiches from our list

Choice of 2 salads from our list

Veggies and dipping sauce

Cheese platter

Cookies

Buffet 2

17\$ (Included: plates and compostable utensils)

Choice of 2 sandwiches from our list

Choice of 2 salads from our list

Veggies and dipping sauce

Fine cheeses platter with bread

Homemade desserts (3 varieties)

Buffet 3

20\$ (Included: plates and compostable utensils)

Choice of 2 sandwiches from our list

Choice of 2 salads from our list

Veggies and dipping sauce

Fine cheeses platter with bread

Poached salmon with garnish of the day

Homemade desserts (3 varieties)

Sandwiches list

Guédille with marinated chicken and warldorf garnish

Pita with lamb, pistachios and mint yogurt

Roast pork on brioche and apple chutney

Ciabatta with grilled vegetables and eggplant puree

Wrap with eggs, smoked salmon and grilled tomatoes

Croque-monsieur with smoked-ear and peach chutney

Sandwich with tuna salad, red onions, beets and tartar sauce

Pizza roll with pepperoni and pesto of sundried tomatoes

Sandwich with sausage meat and chipotle mayo

Salads list

Chickpeas salad with cilantro and orange

Wardorf salad (Apples, grapes, celery and parsley)

Pasta salad with basil pesto, parmesan and lemon

Pasta salad with black olives, tarragon, spinach and balsamic vinegar

Beans salad with thyme, rosemary and roasted bell peppers

Green wax beans salad with bacon and roasted almonds

Cucumber, melon and mint salad

Marinated vegetables and sherry vinegar salad

Couscous salad tabouleh style

Tomatoes and spinach salad with soy sauce and balsamic vinegar

Rice and citrus salad with black and green olives

Potatoes salade with mustard, bacon and leek

Beverages: 2\$

(Water bottle, Perrier, tomato juice, juice, soft drinks)

Minimum of 10 people to order.

Delivery fees of 15\$.

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HOT BUFFET BISHOP'S MENU 2019-2020

Buffet 1

Without employees : 19,95\$ (Included : plates and compostable utensils)

*With porcelain tableware and employees : 26,95\$ (Included : plates, silverware, cooks and waiters *Employees included for up to 3 hours*)*

Choice of 2 salads from our list

Cheese platter and fresh grapes

Veggies and dipping sauce

Choice of 1 hot dish from our list

Choice of 1 warm side dish from our list

Homemade desserts (3 varieties)

Buffet 2

Without employees : 24,95\$ (Included : plates and compostable utensils)

*With porcelain tableware and employees : 31,95\$ (Included : plates, silverware, cooks and waiters *Employees included for up to 3 hours*)*

Choice of 3 salads from our list

Deli platters, cheese and homemade bread

Veggies and dipping sauce

Flank steak ciabatta with mushrooms, truffle oil mayo and arugula

Flatbread on the grill with grilled vegetables, goat cheese and black olives

Poached salmon with baby shrimps, fennel and citrus salsa

Choice of 2 hot dishes from our list

Choice of 2 warm side dishes from our list

Homemade desserts (3 varieties)

Hot dishes list

Sliced beef flank steak with bacon, mustard, onions and pickle sauce

Pork and bacon meatballs with whiskey and maple sauce

Chicken thigh with tomatoes, green olives and grilled shallots

Roasted salmon with potato crust and lemon dressing

Jamaican spices pork loin with spicy pineapple salsa

Ricotta cheese with parmesan, basil, lemon and bell peppers

Warm side dishes

Pilaf rice

Potatoes gratin

Cheddar cheese and chives potatoes puree

Buttered carrots with honey and tarragon

Grilled vegetables barley with roasted almonds

Yellow wax beans with curry

Quinoa tabouleh

Rosemary and garlic yellow and red beets

Salads list

Chickpeas salad with cilantro and orange

Wardorf salad (Apples, grapes, celery and parsley)

Pasta salad with basil pesto, parmesan and lemon

Pasta salad with black olives, tarragon, spinach and balsamic vinegar

Beans salad with thyme, rosemary and roasted bell peppers

Green wax beans salad with bacon and roasted almonds

Cucumber, melon and mint salad

Marinated vegetables and sherry vinegar salad

Couscous salad tabouleh style

Tomatoes and spinach salad with soy sauce and balsamic vinegar

Rice and citrus salad with black and green olives

Potatoes salade with mustard, bacon and leek

Beverages: 2\$

(Water bottle, Perrier, tomato juice, juice, soft drinks)

Minimum of 10 people to order.

Delivery fees of 15\$.

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**FINGER FOODS AND COCKTAILS
MENU BISHOP'S 2019-2020**

24\$/dozen

Goat cheese and dried apricots nougat with apricot ketchup
Herbs chicken satay with BBQ dipping sauce
Buffalo chicken bitews with chives sour cream
Roasted tomatoes, basil and feta bruschetta
Mushrooms and whipped goat cheese bruschetta

26\$/dozen

Citrus salmon tartar
Beef tartar with green olives and parmesan
Cheesy arrancini with smoked tomatoes sauce
Caramelized apple, prosciutto and Alfred le fermier
Herbs and fish fried croquettes with dill sour cream
Baby pork burger with bacon and Jack Daniel's chutney and brie cheese
Ginger vegetables juliennes and smoked salmon springroll (rice paper)
Baby potatoes stuffed with pulled-pork and blue cheese
Rillettes of duck confit with dry fruits and roasted pears on spices bread
Homemade pogo with tarragon and honey mustard

28\$/dozen

Doritos crusted shrimps with horseradish and cognac dipping sauce

22\$/dozen (dessert)

Coffee, Frangelico cream and almonds cannoli
Dark chocolate truffle with espresso, orange zest and Grand-Marnier
Sugar pie with caramel salé and sugared pecans
Strawberries shortcake inspiration
White chocolate and lemon mousse
Garnished macarons
Caramelized apple fried springroll with lime and star anise dipping sauce
Dark chocolate mousse cake with dried fruits chutney

Packages

6 bites : 22\$ per person

15 bites : 35\$ per person

Packages include employees for up to 3 hours and wine glasses.

Minimum of 25 people

Delivery or transport fees of 15\$.

Taxes are extra



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LUNCH BOX MENU
BISHOP'S MENU 2019-2020

Massawippi Box 1 – 15,25\$

Veggies and dipping sauce
Grilled chicken tortillas, sundried tomatoes pesto, cream cheese, bacon and spinach
Choice of 1 salad from our list
Cheese from Quebec dairy
Homemade desert

Massawippi Box 2 – 15,25\$

Veggies and dipping sauce
Poached salmon pieces, black olives ratatouille and parmesan chunks
Choice of 1 salad from our list
Cheese from Quebec dairy
Homemade desert

Massawippi Box 3 – 16,95\$

Veggies and dipping sauce
Pork tenderloin with curry, ginger and dried grapes sauce, honey yoghurt
Choice of 1 salad from our list
Cheese from Quebec dairy
Homemade desert

Massawippi Box 4 – 16,95\$

Veggies and dipping sauce
Roast-beef sandwich, celery-root remoulade, horseradish mayo and lettuce
Choice of 1 salad from our list
Cheese from Quebec dairy
Homemade desert

Massawippi Box 5 – 18,95\$

Veggies and dipping sauce
Poke bol : Sushi rice, crispy vegetables, shrimps, smoked salmon, sesame and orange mayo
Choice of 1 salad from our list
Cheese from Quebec dairy
Homemade desert

Massawippi Box 6 – 18,95\$

Vegetarian and without shellfish, dairy products, gluten and nuts

Veggies and dipping sauce

Végé-pâté from Bio-Bon spring roll in rice paper, granny smith apple and cilantro

Choice of 1 salad from our list

Cheese from Quebec dairy

Homemade desert

Salads list

Baby potatoes salad, mustard and dill pickles

Wardorf salad (Apple, celery, parsley, grapes)

Pasta and basil salad, parmesan and lemon

Pasta and sundried tomatoes pesto, spinach, marinated zucchini

Cabbage salad, dried cranberries, carrots and maple dressing

Beans salad with grilled vegetables and basil pesto

Couscous salad with dried fruits, orange and cardamom

Greek tomatoes and oregano salad

Beverages: 2\$

(Water bottle, Perrier, tomato juice, juice, soft drinks)

Minimum of 10 lunch boxes to order.

Minimum of 5 lunch boxes of the same kind.

Boxes are in recyclable plastic.

Compostable utensils and napkins are included.

Delivery fees of 15\$.

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BBQ
MENU BISHOP'S 2019-2020

BBQ 1

21,50\$ (Included : plates and compostable ustensils)

Potato salad with bacon

Macaroni salad

Coleslaw

Veggies and dip

Homemade chips

Hot dog and hamburger

Condiments

Homemade desserts (3 varieties)

BBQ 2

26\$ (Included : plates and compostable ustensils)

Deli platter

Cheese platter, fresh and dried fruits, bread

Veggies and dip

Beef bib tortillas and celery root remoulade

Panini with grilled chicken, bacon and sundried tomatoes

Potato salad with bacon

Macaroni salad

Coleslaw

European hot dog

Sauerkraut with bacon

Condiments

Homemade desserts (3 varieties)

Other expanses

Cook : 30\$/heure de North Hatley jusqu'au retour

Waiter : 30\$/heure de North Hatley jusqu'au retour

Porcelain dishes : 4,50\$ par personne

Tablecloths : 10\$ chacune

Transport fees : 15\$

Beverages: 2\$ (Water bottle, Perrier, tomato juice, juice, soft drinks)

Minimum of 10 people to order.

Customer must provide the BBQ

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BANQUETS MENU BISHOP'S 2019-2020

Soup

4\$

Homemade tomato cream with basil whipped cream and croutons
Cream of potatoes and cheddar with bacon and leek salad
Chowder of corn with gremolata (parsley and lemon salad)

Entrée

10,95\$

Duck rilette with herbs, mashed potatoes and salad
Parmentier of pulled duck and Béarnaise with juniper berries and ice cider
Smoked salmon carpaccio and croquette of goat cheese
Spring roll of wild mushrooms and goat cheese with honey dressing
Yellow beets carpaccio and creamy goat cheese with cumin
Arrancini with sundried tomatoes and arugula pesto
Kebab of lamb with pistachios and tzatziki **Extra of 3\$**
Tuna cubes marinated in green lemon and cilantro **Extra of 3\$**

Main course

28,95\$

Chicken breast stuffed with mushrooms and spinach, orzotto
Beef braised with red wine and rosemary, mashed potatoes and vegetables
Salmon with potato and smoked salmon crust, fried rice with vegetables
Jamaican pork loin, mashed potatoes and pineapple salsa
Kale and asparagus risotto with spinach and goat cheese spinachopita
Veal tenderloin, sundried tomatoes, potatoes and herb oil **Extra of 8\$**
Beef tenderloin, grilled potatoes, peppers and bourbon sauce **Extra of 8\$**

Dessert

9,95\$

Dark chocolate mi-cuit with bacon caramel sauce
Gourmet dates cake and white chocolate cream
Cake Forêt noire in verrine, whipped cream with chocolate and chocolate sauce
Dark chocolate terrine, white chocolate cream and blueberry chutney
Cream cheese mousse with green lemon zest and warldorf salad
Tiramisu, cocoa and espresso sauce, raspberry salad
Apple, thyme and brie strudel with cinnamon custard
Lemon pie, meringue with lavender, lemon and white chocolate mousse
Dark chocolat mousse cake with pineapple, mango and lychee

Other expenses

Bouchées : 10\$ (4 bouchées per person)

Management fees: 12,75\$ (Included : coffee, dishes, tablecloths, polyester napkins, cooks, waiters and transport)

Possibility to rent chair covers, chair loops, table runners and other decorative elements on request.

Minimum of 20 people to place an order.

Prices are per person.

Taxes are extra.