



Café Massawippi
5180 Boul Bourque, Sherbrooke

Bishop's University Service agreement

We don't have an exclusive deal. The client agrees to reserve the dates as quickly as possible. To book a date, we must have the following information: Date

Approximate number of people

Time of day (Lunch or Dinner)

Type of menu (Lunch boxes, Buffet, Banquet, Cocktail) *The full menu is not required when booking the date.*

The Groupe Massawippi reserves the right to say no to an order if our calendar is already full.

Event features must be received a minimum of two (2) weeks before the event.

The Groupe Massawippi will not accept a change to an event within 48 hours of the event.

The Groupe Massawippi will inform the client of the periods when our services are closed as quickly as possible.

(Normally 3 weeks for the holidays)

Bishop's University Lunch boxes

General informations

Lunch boxes are only in delivery and do not require an on-site employee.

Compostable utensils and napkins are included.

Minimum 10 boxes to place an order. Minimum 5 boxes of the same kind.

Each box contains veggies and dip, cheese and dessert of the day in addition to what is indicated.

The boxes are made of recyclable plastic.

Taxes are extra.

Massawippi box #1 – 18\$

Panini with grilled chicken, sundried tomato pesto, cream cheese, bacon and spinach
Choice of 1 salad from the list

Massawippi box #2 – 18\$

Smoked salmon club sandwich / Sweet and sour tomato jam / Pickled onions
Choice of 1 salad from the list

Massawippi box #3 – 18\$

Roasted pork on brioche bun / Rosemary apple chutney / Honey, mustard and horseradish mayo / Lettuce
Choice of 1 salad from the list

Massawippi box #4 – 18\$ - Végé

Ciabatta with grilled vegetable, mashed eggplants, tomatoes, coriander and feta
Choice of 1 salad from the list

Massawippi box #5 – 18\$

Cesar salad with grilled chicken
Choice of 1 salad from the list

Massawippi box #6 – 21\$

Grilled chicken breast with herbs / Grilled tomato salsa / Couscous
Choice of 1 salad from the list

Massawippi box #7 – 21\$

Shredded poached salmon / Fresh grape salsa with tarragon / Parmesan
Choice of 1 salad from the list

Massawippi box #8 – 21\$

Salad with goat cheese, apple and dried prosciutto
Choice of 1 salad from the list

Massawippi box #9 – 21\$ (Vegan, gluten free, nuts free)

Pokebol with General tao tofu
Choice of 1 salad from the list

Veggies and vegan dip / Lactose free cheese / Gluten Free chocolate brownies

Bishop's University Lunch boxes

Side salads

- * Potato salad with bacon and mustard mayonnaise
- * Waldorf salad (Apples, pears, celery, parsley)
- * Salad of green beans, bacon and roasted almonds
- * Alla Sophia pasta salad (bacon, basil pesto and black olives)
- * Salad of red beans, corn and coriander
- * Cherry tomato salad with mini bocconcini, zucchini, garlic scapes and balsamic vinegar
- * Salad of yellow beets, fennel, dried cranberries and arugula
- * Asian mushroom salad with ginger and spinach
- * Cucumber and date salad, yogurt with honey, pistachios, mint
- * Artichoke heart salad with fennel and mustard seeds
- * Cucumber, melon and mint salad
- * Salad of crispy vegetables marinated with herbs, citrus and ginger

Additional charges

- Delivery: 15\$
- Water bottles: 3.50\$
- Perrier: 3.50\$
- Soft drink: 3.00\$
- Tomato juice: 3.00\$
- Juice: 3.00\$

Note: Bottles of water are only permitted during the pandemic. Thereafter, they will no longer be authorized.

Bishop's University Cold buffets

General informations

** Due to COVID-19, cold buffets will not be available for an indefinite period **

The price of the buffet includes compostable dishes (plates, utensils, napkins). If you want porcelain dishes and employees on site, you must add the indicated management fees.

Minimum 10 people to place an order.

Taxes are extra.

Cold buffet # 1 – 19\$

Management fees: \$15 (including cooks, waiters, dishes and tips)

2 choices of gourmet sandwiches from the list

2 choices of salad from the list

Veggies and dip

Cheese cubes Cookie

tray

Cold buffet # 2 – 22\$

Management fees: \$15 (including cooks, waiters, dishes and tips)

2 choices of gourmet sandwiches from the list

2 choices of salad from the list

Veggies and dip

Platter of fine cheeses and baguette bread Dessert

platter of the day (3 varieties)

Cold buffet # 3 – 24\$

Management fees: \$15 (including cooks, waiters, dishes and tips)

2 choices of gourmet sandwiches from the list

2 choices of salad from the list

Veggies and dip

Platter of fine cheeses and baguette bread

Poached salmon platter with garnish of the day Dessert

platter of the day (3 varieties)

Bishop's University Cold buffets

Gourmet sandwiches

- * Guedille with marinated chicken, warldorf salad garnish and parsil sour cream
- * Roast pork on brioche bread with rosemary apple chutney, honey and mustard mayo and lettuce
- * Ciabatta with grilled vegetables, mashed eggplants, confit tomatoes, coriander and feta
- * Sandwich with sausage meat, pico di gallo, chipotle mayo and cheddar
- * Buffalo chicken wrap with cream of blue cheese and carrot salad
- * Vietnamese chicken sandwich with marinated cucumber and miso mayo
- * Roast chicken ciabatta with pea remoulade and pepper mayo
- * Grilled-cheese with homemade beef briskett, pepper and caramelized onion compote
- * Compton's végé-pâté wrap with green apples and tarragon sour cream
- * Smoked salmon club sandwich with tomato jam and pickled onions
- * Flank steak wrap with tamari mushrooms
- * Pulled-pork tortillas with BBQ sour cream and celeriac
- * Grilled Chicken Panini with sundried tomato pesto, cream cheese, bacon and spinach
- * Roast beef sandwich, celeriac remoulade, horseradish mayo and lettuce leaf

Side salads

- * Potato salad with bacon and mustard mayonnaise
- * Warldorf salad (Apples, pears, celery, parsley)
- * Salad of green beans, bacon and roasted almonds
- * Alla Sophia pasta salad (bacon, basil pesto and black olives)
- * Salad of red beans, corn and coriander
- * Cherry tomato salad with mini bocconcini, zucchini, garlic scapes and balsamic vinegar
- * Salad of yellow beets, fennel, dried cranberries and arugula
- * Asian mushroom salad with ginger and spinach
- * Cucumber and date salad, yogurt with honey, pistachios, mint
- * Artichoke heart salad with fennel and mustard seeds
- * Cucumber, melon and mint salad
- * Salad of crispy vegetables marinated with herbs, citrus and ginger

Additional charges

Delivery: 15\$

Water bottles: 3.50\$

Perrier: 3.50\$

Soft drink: 3.00\$

Tomato juice: 3.00\$

Juice: 3.00\$

If we have to return to pick up material, one hour of time will be charged at a cost of 30\$.

Note: Bottles of water are only permitted during the pandemic. Thereafter, they will no longer be authorized.

Bishop's University Hot buffets

General informations

** Due to COVID-19, hot buffets will not be available for an indefinite period **

The price of the buffet includes compostable dishes (plates, utensils, napkins). If you want porcelain dishes and employees on site, you must add the indicated management fees.

Minimum 10 people to place an order.

Taxes are extra.

Hot buffet #1 – 26\$

Management fees: \$15 (including cooks, waiters, dishes and tips)

2 choices of hot main course from the list

1 choice of hot side dish from the list

1 choice of salad from the list

Veggies and dip

Cheese cubes Cookie

tray

Hot buffet #2 – 30\$

Management fees: \$15 (including cooks, waiters, dishes and tips)

2 choices of hot main course from the list

1 choice of hot side dish from the list

2 choices of salad from the list

Veggies and dip

Platter of fine cheeses and baguette bread Dessert

platter of the day (3 varieties)

Hot buffet #3 – 38\$

Management fees: \$15 (including cooks, waiters, dishes and tips)

2 choices of hot main course from the list

2 choices of hot side dish from the list

2 choices of salad from the list

Veggies and dip

Platter of fine cheeses and baguette bread

Poached salmon platter with garnish of the day

Cold pizza with garnish of the day

Dessert platter of the day (3 varieties)

Bishop's University Hot buffets

Hot main courses

- * Chicken with candied tomatoes, olives and basil
- * Pork meatballs with bacon, whiskey and maple sauce
- * Jamaican spiced pork loin with pineapple salsa
- * Cabbage cigars with pearl onions and roasted peppers served on ratatouille
- * Flank steak with caramelized shallots and Porto sauce
- * Roasted salmon in green tea and matcha crust with citrus salsa
- * Fish blanquette with mushrooms, potatoes, vegetables and white wine sauce
- * Butter chicken Maryse's style (sour cream and coriander)
- * Pulled pork shepherd's pie (with corn and sweet potatoes)

Hot side dishes

- * Roasted root vegetables in lemon butter and fresh herbs
- * Mashed potatoes with green shallots and aged cheddar
- * Rice pilaf with grilled vegetables
- * Beans with garlic, rosemary and lemon zest * Fricassee of baby potatoes and gremolata
- * Gratin dauphinois with cheese from Fromagerie La Station
- * Risotto with asparagus, arugula and parmesan

Side salads

- * Potato salad with bacon and mustard mayonnaise
- * Warldorf salad (Apples, pears, celery, parsley)
- * Salad of green beans, bacon and roasted almonds
- * Alla Sophia pasta salad (bacon, basil pesto and black olives)
- * Salad of red beans, corn and coriander
- * Cherry tomato salad with mini bocconcini, zucchini, garlic scapes and balsamic vinegar
- * Salad of yellow beets, fennel, dried cranberries and arugula
- * Asian mushroom salad with ginger and spinach
- * Cucumber and date salad, yogurt with honey, pistachios, mint
- * Artichoke heart salad with fennel and mustard seeds
- * Cucumber, melon and mint salad
- * Salad of crispy vegetables marinated with herbs, citrus and ginger

Additional charges

- Delivery: 15\$
- Water bottles: 3.50\$
- Perrier: 3.50\$
- Soft drink: 3.00\$
- Tomato juice: 3.00\$
- Juice: 3.00\$

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Bishop's University Banquets 20 to 99 people: 90\$

100 people and more: 82\$

General informations

Cooks, waiters, dishes, transport and tips are included.

Taxes are extra.

Starter (Choice of 1)

- * Brie fondant brie with Porto onion jam, baby potatoes and assorted breads
- * Marinated salmon gravlax with beets, maple syrup and lavender and violet gin * Maple and chipotle marinated salmon tataki with vanilla mini pears, shitake mushroom pickle and fried onions
- * Smoked beef carpaccio with apple purée, mushroom vinaigrette, ginger and miso * Cubes of red tuna marinated in lime and coriander with bloody-ceasar-style tomato water and pearl vinaigrette
- * Café Massawippi's Greek salad (Confit tomatoes, pickled cucumbers, oregano cream and arugula) with fried bread and feta cheese
- * Duck confit rilette with herbed brioche toast, sheep yogurt and warm hazelnut vinaigrette * VEGGIE - Yellow beet carpaccio with goat cheese mousse, salted herb vinaigrette, bread and fried onions
- * Shrimp cocktail with pastis, tomato caramel, horseradish mousselin and sparagus salad
- * VEGGIE - Tartiflette with wild mushrooms, Alfred le fermier cheese and cream of shallots

Main course (Choice of 2)

- * Braised beef in red wine, mashed potatoes with horseradish, cheddar and green shallots, buttered carrots and fried onions
- * Chicken breast stuffed with sundried tomatoes and goat cheese, creamy polenta with herbs, grilled asparagus and cooked tomato salsa
- * Roasted salmon, couscous, green beans, gourmet butter chicken-style sauce and vegetable crisps
- * Pork osso-bucco, butternut squash and sweet potato stew, spinach cream and Bourbon and maple sauce
- * Grilled beef shoulder fillet, mashed potatoes with bacon, vegetables of the day and grilled tomato salsa
- * Veggie - Marinated and grilled 3-grain tempeh BBQ style, pan-fried wild mushrooms, kale chips, Lapsang Souchong tea sauce and creamed spinach
- * Veggie - Risotto with grilled vegetables, asparagus tempura and arugula salad with roasted pecans

Banquets

Dessert (Choice of 1)

- * Dark chocolate half-cooked with bacon caramel sauce
- * Lime and coconut tartlet with white chocolate mousse and citrus salsa with Malibu rum *
- White and dark chocolate bread pudding with Rum, honey and orange marmalade, cardamom whipped cream quenelle and Cocoa and espresso sauce
- * Homemade sugar pie with sugar pecans, Rum caramel and 5 spice whipped cream
- * Tiramisu in a glass with raspberry salsa
- * Vanilla and pepper cake with caramelized applesauce, Warldorf-style apple salad, almond crumble and tarragon whipped cream

Additional charges

Addition of canapes before the meal: 15\$ (4 canapes per person)

Adding a soup: 6\$

Champagne flutes: 0.75\$

Tablecloths: 12\$

Napkins: 1\$

If we have to return to pick up material, one hour of time will be charged at a cost of 30

Bishop's University

Canapés

General informations

Cooks, waiters, dishes and tips are included.

Minimum 20 people to place an order.

Taxes are extra.

Note: Packages with service will not be available during the pandemic. The 6, 12 and 15 canapes delivery-only packages will be individually wrapped during the pandemic.

Packages without service

6 canapes per person (5 salted and 1 sweet): 18.50\$

12 canapes per person (12 salted): 35\$

15 canapes per person (12 salted and 3 sweet): 40\$

Delivery: 15\$

Cocktail style 5 to 7

20 to 99 people: 32\$

100 people and more: 30\$

This package includes:

Choice of 4 salted canapes

Choice of 1 sweet bite

Wine glasses (1 per person)

Cooks and waiters

Tips

Cocktail dinatoire (Repas)

20 to 99 people: 60\$

100 people and more: 56\$

Choice of 12 salted canapes

Choice of 3 sweet bites

Wine glasses (1 per person)

Cooks and waiters

Tips

**Bishop's University
 Canapes**

Salted canapes

- * General Tao Chicken Bite with ginger Sour Cream
- * Goat nougat with dried cranberries and hazelnuts
- * Sundried tomato tartlet with whipped chipotle cheese and greek garnish (cucumber, tomatoes, black olives)
- * Smoked trout roulade with braised fennel sour cream
- * General tao tempeh with vegan sesame mayo
- * Spring roll with veggie pâté, green apples and crispy vegetables
- * Roasted tomato, basil and feta bruschetta
- * Mushroom and whipped goat cheese bruschetta
- * Brie fondant, fig compote and bacon crumbs on cake
- * Maple pork kebab with bacon chutney and brie
- * Tempeh and mushroom mini-skewer
- * Greek Satay (cherry tomato, feta, oregano, olives, cucumber) and Tzatziki sauce
- * Cooked and smoked salmon and goat cheese toast
- * Mini Watermelon Skewer with bocconcini, coconut, sherry Vinegar and cucumber
- * Homemade braised beef brisket, coleslaw and mustard mayo on burger bread
- * Tequila marinated smoked salmon, guacamole, grilled tomato salsa, chipotle on blue Corn Chips
- * Rabbit pogo with Mango and tequila emulsion
- * Beef tartare with olives, almonds and parmesan / Crouton
- * Asian-style salmon tartare
- * Potatoes stuffed with pulled-pork and blue cheese
- * Duck rilette from Lac-Brôme with fig jam
- * Spring roll with smoked salmon, green apples and crispy vegetables
- * Alfred le fermier cheese, prosciutto and caramelized apples
- * Yellow beet tartare with fennel and goat cheese cream
- * Terrine with bitter orange puree on cake
- * Mushroom and tempeh rilette with cream cheese, tarragon and roasted almonds
- * Maple and fleur de sel salmon gravlax with horseradish whipped cream and ratte potatoes
- * Cheese arrancini from Laiterie Coaticook and smoked tomato sauce
- * Wild mushrooms and Alfred le fermier cheese arancini with white truffle mayo
- * Puff pastry with blue cheese and apricots
- * Beef tataki with thai sauce
- * Grilled halloumi cheese, asparagus and prosciutto
- * Apple cake, pancetta, tarragon, artichokes and sour cream
- * Lobster arrancini with cognac tomato caramel
- * Granny Smith apple skewer with halloumi cheese and lamb meatball
- * Lamb kebab, tzatziki and fried onions

**Bishop's University
Canapes**

Salted canapes (continued)

- * Red tuna tartare with mangoes, vanilla and pink pepper
- * Doritos fried shrimps with Cognac and horseradish dip
- * Mini-pork burger with goat cheese and candied tomatoes
- * Spicy Sriracha Shrimp with mint and pink pepper yogurt
- * Ribs on fingerling potatoes with Bulls eye's whipped cream
- * Honey and smoked paprika grilled shrimps with sriracha sauce
- * Mini pulled pork burger with smoked Gouda and chipotle mayo
- * Mini shrimp skewer with spicy pineapple and coriander salsa
- * Scallop, creamy apple and rosemary

Sweet bites

Cannolli with almonds, coffee cream and Frangélico
Cannolli stuffed like lemon pie with dried meringue
Homemade donuts with spiced sugar and espresso whipped cream
Spring roll with caramelized apples and lime dip
Lemon popcake with lime cream
Garnished macaroons
Dark chocolate and dried raspberry truffles
Small jar of chocolate and Bailey's pudding
Cheesecake with applesauce