

Service traiteur



SERVICE | QUALITY | TASTE

 evergreen
catering





Evergreen by Aramark is about more than just serving great food; it represents a commitment to delivering exceptional hospitality experiences. Our team of dedicated professionals is united by a shared passion for hospitality and excellence, ensuring that every event we cater exceeds expectations.

Building on a legacy of quality service, we leverage our extensive expertise to create engaging and memorable events. We focus on three key pillars: service, quality, and guest satisfaction, which guide us throughout the entire catering process.

Our catering guide is designed to walk you through the planning stages of your event, offering a variety of options tailored to your specific needs. We take pride in providing a signature selection, from simple to elaborate, that reflects your vision, whether it's an intimate gathering or a large celebration.

From the innovative dishes crafted by our talented chefs to the supportive presence of our management team, we ensure every detail is attended to. Our well-trained staff is dedicated to delivering attentive service, making sure that every guest feels valued and cared for.

At Aramark, we strive to deliver excellence, satisfaction, and seamless service. We believe that a successful event is about the entire experience, and we are committed to working closely with you to make your vision a reality.



VEGAN

Identifies menu items that are made from plant-based foods only.



VEGETARIAN

Identifies menu items that fit a lacto-ovo vegetarian diet, which includes eggs, dairy, and honey.



NO GLUTEN

Identifies menu items that are made without gluten ingredients.



NO DAIRY

Identifies menu items that are made without milk ingredients.



EAT WELL

Identifies menu items that meet internal nutrition standards for sodium, sugars, saturated fat, protein, fibre, and vegetables and fruit.



COOLFOOD

Identifies menu items that have a low carbon footprint, as certified by World Resources Institute.

Send us your order at: cateringbishops@aramark.ca



OUR ENGAGEMENT TO SUSTAINABILITY

We want to help make your next event green and trouble free

We are committed to making environmentally-and socially-responsible choices in all aspects of our special event and catering services. Through these menu offerings, our goal is to support a more sustainable food system -one that benefits our health, our communities and our environment. Here are some of the ways we work to develop sustainable, inclusive and delicious menus:

Local, Seasonal Food / Food with a Lighter Carbon-Footprint

Whenever possible, we buy products from Quebec to support our local suppliers. Some local items, such as produce, may be subject to seasonal availability. To reduce the carbon- footprint of our menu, we opted to offer plant-based dishes as much as possible in every categories. If you wish to make protein substitutions, please contact our catering chef to evaluate alternatives.

Fair Trade / Sustainably-certified Fishery Products

We offer Fair Trade certified products that guarantees that economic, social and environmental criteria were met in the production and trade of such products. We also use as much as possible fish and seafood that are MSC or ASC (aquaculture fish) certified, which attest that they were procured from sustainable fisheries.

Inclusive options

We will accommodate specific dietary needs as much as possible. Please communicate any guest's allergy at the moment of your reservation so we can do anything in our control to ensure their safety. We are using halal chicken and beef in our recipes and some no-gluten-ingredient options (ex: breads) can be selected on demand. We also offer a special indigenous menu, developed in collaboration with reputable chef Joseph Shawana, Professor at Centennial College's School of Hospitality, Tourism and Culinary Arts Centennial College in Toronto.

OUR COMMITMENT TO THE ENVIRONMENT

We are committed to sustainable practices throughout our service delivery:

Environmental-Friendly Smallware / Reduction of Packaging

As often as possible, all service dishes, plates, glasses, cups, and cutlery will be reusable. If this is impossible, then the second best option will either be compostable, or recyclable dishes or containers (plastics #1-5). As often as possible beverages, sugar and condiments will be offered in bulk.

Waste Management / Food Donation

All food leftovers that can be safely donated will be distributed to Community Organizations, through our partnership with La Table des Chefs and their food donation program. All non- edible organic surplus will be sorted and diverted to compost.



**BREAKFAST
SELECTIONS**

Coffee Break AM



Classic Continental Breakfast

10 Guests minimum, \$13.50 per guest

Your choice of Parfait (1 selection)

- Apple Crumble Overnight Oats Parfait  
- Blueberry and Honey Overnight Oats  
- Cinnamon Roasted Apple Parfait  
- Greek Yogurt and Berry Parfait  

Your choice of Baked Good (1 selection)

- Croissant 
- Baked Muffin 
- Danish 
- Scone 

Your choice of Fruit

- Fruit Salad   
- Fruit Skewer (Fresh Fruit Kabob)   

Served with Fair Trade Tea and Coffee

Canadian Breakfast

10 Guests minimum, \$17.00 per guest

Your choice of Entrée (1 selection)

- French Toast 
- Pancake 
- Croffles

Served with Canadian Maple Syrup  

Your choice of Protein (1 selection)

- Crispy Bacon  
- Farmer's Sausage 
- Grilled Ham  

Your choice of Potato (1 selection)

- Hash brown Patty
- Country Style Herbed Potatoes

Your choice of Fruit

- Fruit Salad   
- Fruit Skewer (Fresh Fruit Kabob)   

Served with Fair Trade Tea and Coffee

Breakfast à la carte

Fresh baked mini muffins (2 pieces)	\$2.75
Fresh baked premium muffins	\$3.25
Healthy choice blueberry oat and quinoa muffin	\$3.25
Breakfast Cookies	\$3.25
-Chocolate chunk cookie	
-Cranberry white chocolate cookie	
-Oatmeal raisin cookie	
-Double Chocolate cookie	
Breakfast Danish	\$3.25
Croissant	\$2.75
Chocolatine	\$3.00





VEG

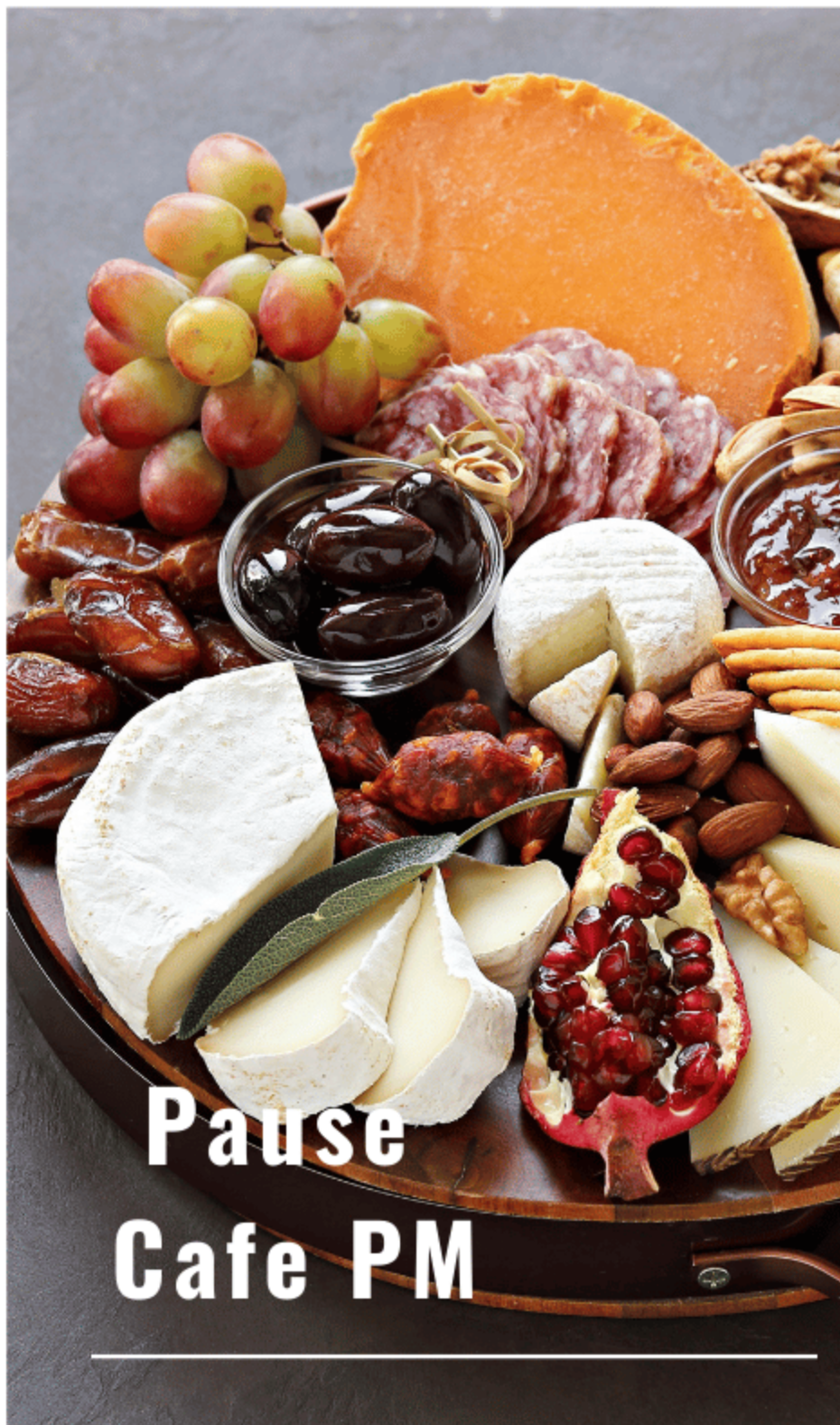
Yogurt Buffet Afternoon Break

10 Guests minimum, \$15.00 per person

Assorted sweet breads (1 slice)

Yogurt bar

- Yogurts (2 selections)
- Variety of seasonal berries and fresh fruits
- Granola or muesli
- Nuts and seeds (walnuts, almonds, pumpkin seeds)
- Chia seeds
- Honey
- Maple Syrup
- Variety of local preserves and jams
- Tea and Coffee



Pause Cafe PM

Our Platters

10 Guests minimum, price per guest

V	Market Vegetable Platter Assorted Fresh Vegetables served with Hummus	\$3.50
V	Fresh Fruit Platter Seasonal Fresh Fruit garnished with Berries	\$3.75
V	Hummus and Pita House Made Hummus served with Fresh Pita Points	\$3.50
V	Spinach and Roasted Red Pepper Dips House Made Dips served with Pita Points, Tortilla Chips and Specialty Crackers	\$3.50
V	Vegan Mezza Platter Roasted Red Pepper and Bean Dip, Hummus, Black Bean Dip, Toasted Pita Points, Celery and Carrots, with Roasted Chickpeas and Olives	\$4.50
	Gourmet Cheese Platter A selection of Domestic and Imported Cheeses, garnished with Fresh Fruit, and served with Assorted Crackers	\$7.95
	Antipasti Platter Grilled Eggplant, Grilled Zucchini, Grilled Peppers, Grilled Onions, Grilled Mushrooms, Roasted Garlic, served with Hummus and Pita Points	\$5.50
	Antipasti Platter Sliced Prosciutto, Sliced Genoa Salami, Sliced Calabrese Salami, Gherkins, Kalamata Olives, Grainy Mustard, and House Made Crostini	\$6.00
	Smoked Salmon Platter Smoked Salmon, Shaved Red Onion, Capers, and Cream Cheese. Served with Crackers and Crostini	\$9.95
	Open-Faced Sandwich Platter A beautiful arrangement of Open-Faced Sandwiches served on Classic Baguette	\$6.00

**BEVERAGE
SELECTIONS**

Hot Beverages

Fair trade Faro Coffee: Regular Coffee (12 Servings)	\$27.00
Fair trade Faro Coffee: Regular Coffee (25 Servings)	\$55.00
Fair trade Faro Coffee: Regular Coffee (50 Servings)	\$95.00
Fair trade Faro Coffee: Decaf Coffee (12 Servings)	\$27.00
Fair trade Faro Coffee: Decaf Coffee (25 Servings)	\$55.00
Fair trade Faro Coffee: Decaf Coffee (50 Servings)	\$95.00
Fair trade Four O` Clock Hot Tea	\$2.25
Fair trade Camino Hot Chocolate (12 Servings)	\$27.00
Fair trade Camino Hot Chocolate (25 Servings)	\$55.00
Fair trade Camino Hot Chocolate (50 Servings)	\$95.00



**HOT
BEVERAGES**

Three glasses of cold beverages are shown. The top glass contains a green kiwi slice and a sprig of green herbs in clear water with ice. The middle glass contains a blue-tinted water with ice, an orange slice, and a sprig of green herbs. The bottom glass contains a pink-tinted water with ice and a whole strawberry.

COLD BEVERAGES

Cold beverages

Ice Water 10L (dispenser)	\$5.00
Flavoured Water 10L (dispenser)	\$6.00
Assorted Soda (1 piece)	\$2.75
Orange Juice 3.5L	\$10.00
Apple Juice 3.5L	\$10.00
Sparkling Water	\$3.75
Homemade Ice Tea, 2L	\$12.00
Homemade Limonade, 2L	\$12.00
Mocktail Mango Mule	\$3.99
Sin City Sober	\$3.99

Pitcher for 10 people

\$30.00

Sandwich Lunch boxes selection Group

10 Guests minimum

Option 1

- The Classic: Smoked ham, butter, tomatoes, and arugula, served with fresh vegetable macaroni salad.
- The CLUB: Grilled chicken, red cabbage slaw, and Granny Smith apple.

Vegetarian Option:

- Marinated beet wrap with balsamic and maple syrup, served with plant-based cheese.

Option 2

- Italian Meats on rustic bread, served with a tomato, mozzarella, and basil salad.
- Roast Beef and Cheddar Sandwich on a baguette with lettuce, tomato, red onion, and horseradish.

Vegetarian Option:

- Grilled Vegetable Sandwich on a baguette with artichoke tapenade.

SANDWICH - BOXED LUNCHES





WRAP LUNCH BOXES

Wrap Lunch boxes selection

10 Guests minimum

Combo Wrap Box

\$15.00

Wrap Sandwich with a side salad

Deluxe Wrap Box

\$18.50

Wrap Sandwich with a side salad, dessert, drink

Your selection of wraps

- Grilled Veggies with Homemade Hummus 
- Za'atar Lentil Wrap Greek Falafels with Fresh Vegetables and Vegan Garlic Sauce 
- Chipotle Grilled Tofu with Fresh Vegetables, Cheddar Cheese and Ancho Chipotle Sauce 
- Chicken Caesar with an Asiago Dressing, Romaine and Parmesan Cheese
- Homemade Marinated Tandoori Chicken with Tomato Chutney and Fresh Vegetables 
- Jerk Chicken 

SALAD SELECTION



Salads choices to accompany the wrap

10 Guests minimum, 1 choice of salad

VEG NG ND

Coleslaw salad

VEG NG ND

Classic Potato Salad

EAT WELL

Garden Pasta Salad

NG

Mediterranean Chickpea Salad

Caesar Salad

V NG

Garden Salad

NG

Greek Salad

V NG

Pear Walnut Spinach Salad

NG

Strawberry Feta Spinach Salad

V NG

Black Bean, Avocado, Orange Salad with Cilantro Lime Dressing

SOUPS and CHILIS

10 Guests minimum

French onion soup \$3.75

Onions, vegetable broth, butter, bread croutons, cheese, herbs

Meat chili  \$5.75

Ground beef, onion, bell peppers, carrots, celery, tomato, beans, chili powder

Vegetarian chili   \$4.75

Onion, garlic, bell peppers, carrots, celery, zucchini, tomato, vegetable broth, canned kidney beans, beans, corn, chili powder

Seafood chowder \$6.25

Seafood, butter, onion, garlic, celery, carrots, potatoes, corn, fish, bay leaves, Thyme

Butternut squash Soup \$4.25

Butternut squash, onion, garlic, olive oil, vegetable broth, ground cumin, nutmeg, heavy cream, fresh parsley

Mushroom cream \$4.25

Mushrooms, onion, garlic, butter, vegetable broth, heavy cream, thyme, parsley

Tomato soup \$4.25

Tomatoes, onion, garlic, vegetable broth, olive oil, basil, cream

All our soups are served with fresh baked buns and butter.

SOUP SELECTION



Our plated meals

Choice of one starter, one main dish with a side, and one dessert.

12 guests minimum for \$39.50 per person includes tablecloths

Starters

Mini Tourtières

Small spiced pork pies served with homemade ketchup.

Bruschetta with Cheese Curds

On toasted bread with tomatoes and basil.

Meatball Stew

Meatballs in a creamy sauce, served in small portions.

Smoked Meat Tartines

On rye bread with mustard and pickles.

Butternut squash Soup

Butternut squash, onion, garlic, olive oil, vegetable broth, ground cumin,



10 Guests minimum



PLATED MEAL

10 Guests minimum

Main Dishes



Pâté Chinois

A traditional dish with ground meat, corn, and mashed potatoes.



Chicken with Dijon Mustard and Maple

Marinated and roasted, served with seasonal vegetables.

Braised Beef in Beer

Stewed with vegetables, served with mashed potatoes.

Quebec-style Lasagna

Prepared with béchamel sauce, meat, and cheese curds.

Maple-Glazed Salmon with vegetables

Salmon fillet glazed with a maple sauce.

Sides

Creamy Potato Gratin

A rich and flavorful version.

Roasted Root Vegetables

Carrots, turnips, and parsnips seasoned with herbs.



Quebec-style Coleslaw

With a mustard and maple vinaigrette.

Mushroom and Herb Rice

Fragrant and slightly creamy.

Orzo or Wild Rice



DESSERTS

Dessert selection

Price per unit, 10 Guests minimum

Tiramisù

Mango Cheesecake



Mixed Fruit Salad



Home-style Brownie

Gourmet Cookie

Home-made Healthy Granola Squares

White Chocolate and Maple Mousse

Light and refined, served in a verrine.

Cupcake Special of the Day

Macaroons (per portion)

Maple Glazed Donuts

Served warm with a light sugar coating.

Sugar Pie

Sweet and delicious, served with cream.

**COCKTAILS &
RECEPTIONS**

COCKTAILS & RECEPTIONS



30 guests minimum,
\$40.00 per dozen

Canapés / Hors-d'oeuvres

Savoury bites

Lollipop-style pizza

Tomato-bocconcini kebab

Cold melon-strawberry-mint soup

Giant breadstick, prosciutto and arugula

Cucumber with tzatziki

Antipasto on kebab

Beet gazpacho with sour cream

Selection of mini-quiches

Chicken-mango roll

Mini-kebab of cod tempura and spicy mayo Teriyaki
coriander-sesame cream burger

Tomato-ricotta financier cake

Spinach-mascarpone cake

Vegetable spring rolls

Selection of mini burgers

Emmenthal sablé and pepper/raspberry jelly

Millefeuille with carrot mousseline

Avocado-stuffed tomato

Mango-tomato tartare

Calabrese tomato mini-kebab

Sesame tuna tataki, yuzu sauce

Sushi bowl bites

Scallop spoon on a bed of parmesan orzo

Shrimp mini-sablé

Smoked salmon mousse mini-sablé

Salmon gravlax with pepper and lemony mousse on blini

Small basket of pulled duck and spiced dates

Endive with bruschetta and fresh shaved parmesan

Cube of goat cheese with dried-tomato pesto

Caprese Skewers

30 guests minimum,
\$40.00 per dozen

Sweet treats

Bite size dessert of the day
Dark and white Chocolate bites
Macaroons
Assorted mousse in verrine
Assorted mini tartelettes
Assorted mini cupcakes
Fresh fruit skewers



**SPECIAL
EVENTS**

BBQ outdoor buffet
available from May to September

Cooked on site
2 proteins of choice for groups 50 +

VEG

BBQ pulled veggie (textured soy protein) for the exact number of vegetarian guests

- Beef brisket
- Marinated chicken
- Marinated pork

Served with oven-baked potato, choice of 2 (two) salad

Lemon-flavored still water fountain (one per 50 servings)

50 servings: \$35.00
100 servings: \$33.75
150 servings: \$31.50
200+ servings: \$30.00

MECHOU BUFFET



Option 1 **25.50\$/p.**

Entrées

- Potato salad "Mamzells"
- Watermelon salad with feta cheese and fresh mint

Meal

- Hot dog selection of "Les Gars de la Saucisse" from the Eastern Townships on brioche
- Vegan Sausages on brioche
- Bodacious burger with cheese "La Station" with tartar sauce on brioche bun
- Grilled Corn on the cob with melted butter
- French fries

Desserts

- Fresh fruit skewers with yogurt sauce
- Blueberry golden pie

Bread, butter, water, coffee and tea.

Option 2 **30.50\$/p.**

Entrées

- Spicy zucchini salad with chili crisp
- Fresh Watermelon and Cucumber Salad

Meal

- Maple-marinated chicken breast
- Tofu steak marinated in spices
- Braised pork rack ribs
- Vegetable skewers with herbs
- Grilled green asparagus
- Baked potato

Desserts

- Seasonal fruit pies (2 varieties)

Bread, butter, water, coffee and tea.

Option 3 **49.50\$/p.**

Entrées

- Pickled Beet Salad with Balsamic and Maple Syrup
- Shredded kohlrabi salad with apples

Meal

- Peppercorn New York cut, 6 oz.
- Atlantic salmon marinated in apple caramel
- Grilled vegetables in oil with herbs of Provence
- Fondant potato papillote

Desserts

- Local cheese platter
- Strawberry Shortcake

Bread, butter, water, coffee and tea.

Cold Buffet - Option 1

\$21.50

Cheddar cheese and grapes

Daily vegetable salad

Daily pasta salad

Rustic bread sandwich with chicken (celery, chives, red onion, arugula, and tarragon)

Smoked ham on bagel (dill cream cheese, sauerkraut, lettuce, and honey mustard mayo)

Lemon tartlets

Brownies

Cold Buffet - Option 2

Vegetarian

\$21.50

Crudités with dip

Daily grain-based salad

Balsamic tofu on ciabatta (sun-dried tomatoes, arugula, lemon vegan mayo)

Pita pizza with smoked tofu, black garlic oil, and sesame (mozzarella, sun-dried tomato, green onion, microgreens)

Ancient grain bread sandwich with veggie pâté
(goat cheese, arugula, shredded red cabbage, berry mayo, microgreens blend)

Peach clafoutis

Mini doughnut

Cold Buffet - Option 3

\$22.50

Daily Fresh Vegetable Salad

Platter of Mini Ham and Spinach Quiches

Cheese and Grape Trio Platter (Cheddar, Goat Cheese, Cheese Curds)

Ciabatta with Turkey Breast (Arugula, Mozzarella, House Mayonnaise)

Pumpernickel Bread Sandwich with Trout Salad (Mesclun, Tomato)

Freshly Cut Fruit Platter

Mini White Cakes with Vanilla Sauce

Hot Buffets

All options include the vegetable of the day, soup, salad, bread roll and mini pastry.

Mediterranean Cheese Tortellini
\$24.50

Maple-Glazed Pork Tenderloin
\$26.50

Cod Fillet in a Creamy Vegetable Sauce
\$28.50

Country-Style Chicken with Mushrooms
\$27.50

Made with passion by
aramark 



Send us your order
cateringbishops@aramark.ca