



MARC-ANDRÉ

Le

T R A I T E U R

CREATOR OF EXCEPTIONAL CULINARY EVENTS
ENGAGING ALL OF YOUR SENSES.





Our aim is to transform
your events into *unique moments* via
our signature cuisine, precise service,
unconventional artistic direction and
made-to-measure approach



◇
OUR FOOD

Our cuisine is sophisticated and precise;
contemporary and innovative

We always select the best collaborators
to promote the value of local talent:

*Hof Kelsten Bakery, La Ferme de Monsieur Legault
Birri Farm, Patrice Pâtissier, Gaspor, Jean-Talon Market,
Lirode: champignons sauvages et produits d'exception,
Rézin, Canam fruits and vegetables*



COCKTAIL DINNER

*Chanterelle mushroom Tartelette,
marinated squash, roasted hazelnut*

*Cured duck, red wine marinated apple,
crispy quinoa*

*Shrimp escabèche, fresh cream and caviar,
cucumber and cilantro*

*Salmon gravlax, roasted almond,
blood sorrel, Espelette pepper,
mustard yogourt*

Chicken liver mousse, beet jelly, maple flakes

*Seasonal radish, seaweed butter,
Scotch lovage*

WEDDING

*Asparagus salad, smoked mackerel, marinated
mustard seed, lemon yogurt, radish, arugula*

• WEINGUT SELBACH-OSTER, RIESLING AUTRICHE •

*Fresh crab, white turnip, leek, crispy chicken skin,
cider sabayon*

• DOMAINE VALETTE, MÂCON-CHAINTRÉ VIEILLES VIGNES •

*Quebec Piglet, Nantes carrot, green onion,
cardamom and Meyer lemon*

• PRIMOFIORE 2010, GIUSEPPE QUINTARELLI, VÉNÉTIE, ITALIE •

*Cave-aged Gruyère, apricot purée, smoked bread,
honey crisp and sorrel salad*

• VIN JAUNE, JEAN-FRANÇOIS GANEVAT •

*Vanilla panna cotta, pear in lemon syrup,
honey jelly, pumpernickel crumble*

• GRAIN DE FOLIE 2012, DOMAINE CAUSSE MARINES •





◆
WEDDING DINNER

We will escort you on the most important day of your life by preparing a meal that will be the perfect canvas for your history, for your dreams, and for those spicy anecdotes that make you who you are

◇
LARGE BANQUETS

Be it for 10 people or for a 1000,
Marc-André: le traiteur delivers an
experience unlike any other





◆
EVENT PLANNING
&
ARTISTIC DIRECTION

Event planning is an art. We have at your disposal a team of professionals that will take care of your needs with heart and soul:

*Artistic direction, Event coordination, Florists,
Sound & Lighting, Musicians, Various artists...*

OUR TEAM

Our team is passionate and eager to share their creativity as well as their devotion to your event. We will collaborate with you to create a unique *culinary experience* that will engage all senses.





438 863-5987

INFO@MARCANDRELETRAITEUR.COM

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*It will be our pleasure to contact you as quickly as possible,
to assemble details about your event and to create a proposal
that will respond precisely to your specific needs.*