

MARCHÉ MARIE

LE GOÛT AVANT TOUT

CATERING MENU

2026

COCKTAIL BITES SAVOURY

Minimum 10 bites per item
$3.25/bite

VOL-AU-VENT PUFF PASTRY
chicken, mushroom or salmon, mushroom

SAVOURY PROFITEROLE PETIT CHOUX
ham, cheese or salmon rillette

SAUSAGE ROLL
lamb and beef or pork

MINI QUICHE
- ham, swiss
- wild mushroom, cheese (V)
- caramelized onion (V)
- broccoli, cheddar (V)
- asparagus, goat cheese (V)
- tomato, basil (V)

LE PETIT CROQUE MONSIEUR
ham, mozzarella cheese, bechamel

SAVOURY MADELEINES
- basil (V)
- goat cheese, sun dried tomato (V)

CRANBERRY BRIE PUFF (V)
brie, cranberry bite, rosemary, walnut

SPINACH PINWHEEL (V)
parmesan cheese, feta cheese, sour cream

ARANCINI
- ham, cheese
- mozzarella cheese (V)



Burger sliders

SALMON BRIOCHE
dill sour cream

BUCKWHEAT CRÊPE (GF)
rolled crêpe, ham, sour cream, chive

SKEWERS (+$1.50/bite)
- tomatoes, mozzarella, basil (V, GF)
- marinated chicken, bell peppers, greek yogurt (GF)
- pork sausage, olives, swiss cheese, dry tomatoes (GF)

CROSTINI TOAST
- duck rillette, shallots (DF)
- pork rillette, shallots (DF)
- sardine. shallot, parsley, olive oil (DF)
- salmon rillette, sour cream, mascarpone, lemon, herbs

BRUSCHETTA (V, DF)
toasted baguette, tomatoes, onions, herbs

ROLLS (V, GF)
egg mimosa, tomato confit, carrots, herbs, housemade dip

TROUT MILLEFEUILLE
sour cream, herbs

RATATOUILLE TARTELETTE (V) New!
bell peppers, zucchini, tomatoes, onions

AVOCADO MOUSSE (+$1.00/bite) New!
avocado, cream cheese, sour cream, lemon, smoked salmon

COCKTAIL APPS SAVOURY

SLIDERS ON A BUN OR MINI CROISSANT

Vegan buns available
Minimum 10 sliders per item - $5.95/slider

BURGER
beef, mozzarella

GRILLED VEGETABLE (V)
bell peppers, caramelized onions, zucchini, greens, mayonnaise

MARINATED CHICKEN
bell peppers, caramelized onions, zucchini, greens, ketchup

BRIE CHEESE (V)
caramelized apple, walnuts, greens

PROSCUITTO (+$0.30)
greens, dried tomatoes, chimichurri

GARLIC PÂTÉ
garlic, cornichons, greens, old mustard

SALMON RILLETTE
sour cream, mascarpone, lemon, herbs

CAPRESE (V)
tomato, fresh mozzarella, basil, pesto

CHICKEN CAESAR
greens, dressing

SMOKED SALMON (+$0.30)
dill, sour cream

APPETIZERS

Minimum 10 appetizers per item - $10.95/item

PROVENCAL TART (V)
onions, black olives, goat cheese, basil

PUFF PASTRY MUSHROOM (V)
ricotta cheese, greens

PUFF PASTRY SPINACH (V)
brie, honey

VEGETABLE TART (V)
tomato, zucchini, onions, herbs, parmesan



SWEET COCKTAIL BITES

Minimum 10 bites per item
$3.25/bite

PUFF PASTRY PETIT CHOUX
chocolate or vanilla sea salt caramel or coffee

MINI TARTELETTE (+$1.50/bite)
lemon zest custard or sea salt caramel, chocolate or pear, almond or vanilla custard and fresh fruit

MACARONS
lemon zest or chocolate or sea salt caramel or vanilla

MINI OPERA
sponge cake layers, coffee buttercream, chocolate ganache

MINI TROPÉZIENNE
vanilla flavoured cream

CHOCOLATE BROWNIE
soft texture, light

MINI CANELE ($1.75/item) New!
crunchy, soft-centered rum and vanilla flavours

MADELEINE New!
soft, buttery biscuit dipped in chocolate

MINI TRIANON
light chocolate mousse, hazelnut flakes

MINI ECLAIRS (+$1.50/bite)
chocolate or coffee or vanilla or sea salt caramel

MINI CHEESECAKE WITH COULIS
raspberry or caramel or strawberry

VERRINE
panna cotta (pear or strawberry) (GF) or chocolate mousse (GF) or tiramisu

SKEWERS (+$1.50/bite) (DF, GF)
fresh fruit and cheese

MINI CRÊPE WITH SAUCE
sea salt caramel or strawberry jam

STRAWBERRY SHORTCAKE
soft biscuit, vanilla custard, fresh strawberries

RASPBERRY FINANCIERS New!
soft almond biscuit with fresh raspberries and raspberry coulis



COLD FOODS

SANDWICH PLATTERS

12 sandwiches, $115 (max. 2 types)
24 sandwiches , $220 (max. 4 types)

Choice of bread: Bun, Croissant, Vegan Bun

- salmon rillette, onions, cornichons
- tuna salad and greens
- prosciutto, mozzarella, tomatoes, greens. pesto
- egg salad, greens
- chicken, grilled vegetables, pesto
- grilled vegetables, mayonnaise
- tomatoes, mozzarella, basil, greens, vinegar, olive
- chicken, romaine, Caesar dressing
- ham, mozzarella cheese, tomatoes, greens, mayonnaise
- salami, dill cream cheese, tomatoes, greens

SHARED SALADS IN BOWL

serves 12, $58

TABBOULEH (V, VG,DF)
bulgar wheat, tomatoes, cucumbers, parsley, raisins, mint

BEET (V, GF)
red beets, goat cheese, herbs, olive oil, vinegar

CHICKEN CAESAR (GF)
chicken, bacon, romaine, croutons, parmesan, Caesar dressing

QUINOA (V, VG,DF, GF)
quinoa, tomatoes, cucumbers, corn, herbs, raisins, olive oil

GREEK (V, GF)
greens, tomatoes, cucumbers, feta, black olives, lemon vinaigrette

LA MEDITERRANEAN (V, VG,DF, GF)
potatoes, green beans, tomato, black olive, red beans, cucumbers, shallots, parsley, oregano, vinaigrette

LA PIEMONTAISE (V, GF)
ham, eggs, potatoes, tomatoes, cornichons, parsley, mayonnaise

THE SOUTH (V, VG, DF)
orzo, cucumbers, carrots, chickpeas, cherry tomatoes, onions, olive oil

CARROT RAPÉE (V, VG,DF, GF)
carrots, raisins, vinaigrette

CHICKPEA (V, VG, DF, GF)
chickpea, black olives, cucumber, onions, cherry tomatoes, herbs, lemon vinaigrette



Sandwich Platter on Croissants

CORPORATE LUNCH BOXES

SANDWICHES

$12-$15 (depending on the sandwich)
min. of 6 of each type
Choice of bread: Bun, Croissant, Vegan Bun, Wrap

HAM & CHEESE
ham, cheese, tomato, cucumber, mayonnaise

VEGGIE
grilled zucchini, grilled onions, grilled bell pepper, mayonnaise

PROSCIUTTO
prosciutto, fresh mozzarella, tomatoes, greens, pesto

CHICKEN CAESAR
chicken, romaine. Caesar dressing

SMOKED SALMON
smoked salmon, greens, tomatoes, cucumbers drill sauce

SALAD BOWLS

16 oz - $12
min. of 6 of each type

CHICKEN CAESAR (GF)
chicken, bacon, romaine, croutons, parmesan, Caesar dressing

THE SOUTH (V, VG, DF)
orzo, cucumbers, carrots, chickpeas, cherry tomatoes, onions, olive oil

RICE NIÇOISE (GF)
rice, tuna, egg, tomato, french green beans, black olives, french vinaigrette

GREEK (V, GF)
greens, tomatoes, feta, cucumbers, black olives, lemon vinaigrette



HOT FOODS

Minimum 6 servings per item
Each meal comes with side of your choice and seasonal vegetables

CHICKEN

OLD MUSTARD SEED CHICKEN ($21.50)

MORROCAN CHICKEN TAGINE ($21.50)

MUSHROOM STUFFED CHICKEN BREAST ($21.50)
port wine sauce

CHICKEN PARMESAN ($21.50)
tomato sauce

CORDON BLEU ($21.50)

CHICKEN TERIYAKI ($21.50)
teriyaki sauce

COQ AU VIN ($21.50)

BEEF

BEEF BOURGUIGNON ($28.95)

BEEF LASAGNA ($19.50)
tomatoes, onions, carrots, mozzarella, bechamel sauce

BEEF SHEPHERD'S PIE ($19.50)
green salad

DUCK

New!

DUCK SHEPHERD'S PIE ($21.50)
green salad

CHOOSE YOUR SIDE

Mashed Potatoes
Roasted Potatoes
Scalloped Potatoes
Penne Pasta
Rice
Semoulina





HOT FOODS

Minimum 6 servings per item
Each meal comes with side of your choice and seasonal vegetabloes

FISH

SALMON FILET ($26.95)
dill and lemon sauce

TROUT PUFF PASTRY ($24.95)
white butter sauce

SALMON TERIYAKI ($26.95)
teriyaki sauce

SPINACH FETA SALMON PINWHEELS ($25.95)

SALMON VOL AU VENT ($23.95)

VEGETARIAN

VEGETABLE LASAGNA ($19.50)
zucchini, red peppers, onions, mozzarella, tomato sauce. greens

FRENCH DUPUY LENTIL BOURGUIGON ($21.50)
French dupuy lentils, carrots, mushroom, leek

QUICHE - LARGE (SERVES 8) - $47.50
- asparagus, goat cheese
- broccoli, cheddar
- tomato basil, cheddar

PORK

ALSACIENNE SAUERKRAUT ($21.50)
pork sausage, ham, smoked pork belly

CASSOULET DE TOULOUSE ($21.50)
pork shoulder, white beans, onions, tomatoes, greens (+duck leg confit, +$10)

QUICHE LARGE (SERVES 8) - $47.50
- ham, mozzarella
- bacon, mozzarella, wild mushrooms - $51.50

CHOOSE YOUR SIDE

Mashed Potatoes
Roasted Potatoes
Scaloped Potatoes
Penne Pasta
Rice
Semoulina



GRAZING PLATTERS

Serves 8 $120
Serves 12 $180

CHARCUTERIE BOARD

duck or pork rillette
dry cured duck prosciutto
pork sausage
countryside pâté
prosciutto
baguette
butter
dry fruit
cornichons
cherry tomatoes

CHEESE & CHARCUTERIE BOARD

duck or pork rillette
dry cured duck prosciutto
pork sausage
countryside pâté
prosciutto
comté
bleu d'Auvergne
tomme de Savoie
baguette
butter
dry fruit
cornichons
olives

CHEESE BOARD

comté
bleu d'Auvergne
tomme de Savoie
camembert
swiss cheese
boursin
baguette
butter
dry fruit

CRUDITE PLATTER (VEGGIE)

carrots
celery
broccoli
cauliflower
cucumber
cherry tomatoes
bell peppers
traditional hummus dip
tzatziki dip

TAPENADE & CHEESE BOARD

roasted tomato basil tapenade
roasted garlic with artichoke tapenade
black olive tapenade
swiss cheese
comté
baguette
crackers
fruit

FRUIT PLATTER

fresh fruit
biscuits
raspberry jam
strawberry jam
blueberry jam



DESSERTS AND SNACKS

TARTS

Individual $8.50
Small (serves 3-5) $24.50
Large (serves 8-10) $44.50

- lemon zest
- pear and almond
- chocolate and sea salt caramel
- canadian maple
- apple and cinnamon
- rhubarb crumble
- fresh fruit (blueberry, raspberry, strawberry, plum) ($8.95, $29.50, $53.50)
- crème Brulée tart ($29.50, $53.50)

FRUIT SALAD

seasonal fresh fruit salad
(min. 8, $5.95 per person)

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INDIVIDUAL ENTREMET

$7.50

- crème brulée
- pear or strawberry pannacotta
- tiramisu
- chocolate mousse
- éclair : chocolate, caramel, coffee, peanut butter and banana, strawberry tagada
- apple tart ($5.50)

SNACKS

French cookie tray
(min. 6 of each item, price per 6)

- madeleine ($12.50)
- canelé ($19.50)
- muffin ($25.50)
- Nutella cookies ($12.50)
- double chocolate chip cookies ($10.50)
- chocolate chip cookies ($10.50)
- peanut butter cookies ($10.50)
- oatmeal raisin cookies ($10.50)
- almond cookies ($10.50)



DESSERTS AND SNACKS

CAKES

serves 4 - $34 ; serves 6 - $51 serves 8 - $68
contact us for bigger sizes

TRIANON
light chocolate mousse on almond dacquoise and fine crumbled biscuit topped with chocolate glaze

OPERA
layers of sponge cake, coffee buttercream and chocolate ganache

CHEESECAKE
smooth cream cheese filling with buttery crust
options: raspberry, sea salt caramel, pecan

SAINT-HONORÉ
puff pastry base, caramelized cream puffs

BAVAROIS
light mousse with crème anglaise, gelatin
options: raspberry, strawberry, chocolate

CLAFOUTIS
flan-like batter with cherries topped with icing sugar

FAR BRETON
flan batter filled with prunes soaked in rum

St. Honore Cake



GATEAU BASQUE
filled with creamy custard, wrapped in buttery flaky crust

CARROT CAKE
classic carrot cake with pecan nuts, cinnamon and cream cheese frosting

FRASIER (STRAWBERRY)
fluffy sponge cake and custard filled with strawberries

FRENCH CHOCOLATE CAKE
flourless light and moist chocolate cake, fine cocoa, crème anglaise

PARIS-BREST
choux pastry ring filled with praline cream

MILLEFEUILLE
layers of puff pastry filled with custard and topped with delicate drizzle of sweet glaze
add on: raspberry

TROPEZIÉNNE
soft brioche filled with creamy custard and whipped cream

RED VELVET
layered cake with buttercream

MOCHA
layered cake with chocolate and coffee

TARTE TATIN
upside down caramelized apple tart

MONT-BLANC
vermicelli chestnut puree and whipped cream on a meringue

BREAKFAST AND BRUNCH

BREAKFAST

BEVERAGES (minimum 10 people)

coffee and tea ($3.75)
water/pop/juice ($2.75)

CONTINENTAL BREAKFAST

Platter of 20 - $50 Platter of 50 - $120
Viennoiserie mix - mini chocolate croissant, mini croissant, mini danish

Platter of 20 - $35 Platter of 50 - $85
Cookie platter mix - chocolate cookie, oatmeal and raison cookie, lemon cookie, peanut butter cookie

Platter of 20 - $75 Platter of 50 - $180
Gourmandise platter mix - muffin, madeleine, canelé, almond brioche

Platter of 20 - $60 Platter of 50 - $145
Mini quiche mix - ham and cheese, asparagus & goat cheese quiche

New! **Platter of 20 - $90 Platter of 50 - $235**
Mini croissant mix - egg salad, ham & swiss cheese & cornichon, smoked salmon cream cheese & dill

ADD-ONS

Sausage or bacon English muffin - $5.95
Breakfast burrito - $5.95
Yogurt Parfait - Seasonal fruit and granola $5.95



CHEF ON SITE EVENTS

BARBECUE PARTY

Contact us for pricing information

MAIN

beef burger with grilled vegetables (caramelized onion, zucchini, bell pepper)

veggie burger with grilled vegetables (caramelized onion, zucchini, bell pepper)

marinated chicken drumsticks

pork sausage and/or beef & lamb sausages on a bun

beef sirloin with caramelized onions

marinated pork ribs

beef and/or chicken skewers with vegetables

OTHERS

ratatouille

rosemary French fries

gourmet potato chips

shared salads (see page 5)

CREPE PARTY

Contact us for pricing information

SAVOURY

la chicken - mushroom, caramelized onion & cheese

la veggie - mushroom, caramelized onion, zucchini & cheese

la smoked salmon - cheese, creamy spinach, sautéed potatoes and herb sauce

ALL YOU CAN EAT SWEET

sea salt caramel

chocolate or nutella

jam

maple syrup

sugar and lemon

sugar and cinnamon



CONTACT US

V - Vegeterian VG- Vegan DF- Dairy Free GF- Gluten Free

Non-exhaustive menu - menu can be customized to personal preferences and allergies/dietary
All foods are freshly made in-house
Delivery rates variable depending on location
Prices can be modified anytime without notice according to market conditions

SERVICE OPTIONS

Delivery - Schaffer dishes (hot food) and fancy trays (cold food)
Delivery & on-site service (waiters optional)
At-home chef experience
Rental equipment management
Alcoholic beverages

Oak Ridges
13495 Bathurst St. Unit 5/6
(289)-475-2133

St. Lawrence Market - Toronto
95 Front St. E.
(437)-314-2133

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