



HÔTEL ZERO | 1

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FOOD DISTRICT
Corporate Menu 2023



BREAKFAST AND SNACKS

Breakfast boxes

Viennoiseries and fruit \$ 13.50 (10)

- Mini-viennoiseries (2 un.)
- Cheddar cheese and jam
- Fresh fruit

Quiche & fruits \$ 16 (10)

- Mini artisanal quiche (2 un.)
- Mini Croissant
- Fresh fruit

Breakfast sandwich \$ 17.50 (10)

- Brioche bun, egg, bacon, cheese (1 un.)
- vegan granola cookie
- Fresh fruit

Smoked salmon and MTL Bagel: \$ 24 (10)

- MTL Fairmount bagel, smoked salmon, red onions, capers, cream cheese (1 un.)
- Sliced cucumber with lemon
- Fresh fruit

Montreal Breakfast box \$ 32 (10)

- 1/2 MTL Fairmount Bagel, smoked salmon, red onions, capers, cream cheese (1 un.) with sliced cucumber and lemon
- Mini egg croissant OR Greek quiche with kalamata olives and feta cheese
- Fresh fruit



Snacks

Savoury snacks \$ 9.5 (10)

- Cheddar cheese
- Artisan crackers, fig jam
- Fresh fruit

Dessert snacks \$ 6 (10)

- Parisian doughnuts (1 unit)
- Macaroons (2 units)
- Miniature cake

Allergen-free snacks \$ 6.50

- Brownie (vegan and gluten-free)
- OR Date square (vegan and gluten-free)

• fruits frais \$ 5.50

À la carte

- Yogurt, granola, fruit..... 5\$
- Chia seed and coconut pudding..... 5\$ Vegan
- Blueberry muffins and crumble..... 4\$
- Coffee, tea and beverages
(see page 12)

EXECUTIVE LUNCH BOXES

Each lunch box includes a dessert of the day

Mediterranean chicken box \$ 21 (5)

- Chicken salad sandwich with basil pesto, tomatoes and Kalamata olives, served on ciabatta bread
 - Mediterranean fattouche salad
 - Beet salad
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Sud-Ouest grilled chicken box \$ 21 (5)

- Southwest chicken wrap (grilled chicken, red cabbage, spinach and spicy aioli)
 - Mexican corn salad
 - Mix field greens with balsamic vinaigrette
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Texan BBQ pulled pork sandwich \$ 24 (5)

- Brioche sandwich with B bourbon and honey BBQ pulled pork
 - Potato salad
 - Red cabbage salad
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QC nordic shrimp slider \$ 24 (5)

- Burger with shrimp salad and saffron aioli, served on soft potato buns
 - Rice salad (duo white and black)
 - Mix field greens with balsamic vinaigrette
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Grilled vegetable wrap \$ 20 (1)

- Grilled vegetable wrap with pesto and hummus (vegan)
 - Asian quinoa salad (sesame)
 - Spinach salad with cherry tomatoes, spiral carrots, red onions and balsamic vinaigrette
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MTL smoke meat \$ 26 (5)

- MTL famous Smoked Meat Burger
 - Red cabbage slaw
 - Mix field greens with balsamic vinaigrette
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Serrano ham \$ 24 (5)

- Serrano ham, fig jam, arugula, brie and black pepper served on a French baguette
 - Mediterranean fattouche salad
 - Beet salad
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Roast Beef Sandwich \$ 26 (4)

- Thin sliced roast beef with horseradish aioli, tomato & arugula, served on brioche bread
 - Tomato and fresh mozzarella salad with olive streusel
 - Greek quinoa salad
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PROTEIN POWER BOWLS

24\$ (5) each bowl is served with a dessert of the day and beverage



The MEDITERRANEAN bowl

Chickpeas, cherry tomatoes, cucumbers, baby spinach, mixed olives, grilled vegetables, beet salad and lemon hummus
(vegan)



The CUBAN bowl

Quebec grain feed, grilled chicken, roasted red bell peppers, cucumbers, baby spinach, bean salad, roasted sweet potatoes and green sauce



POKÉ bowl

Salmon gravlax with beet (sustainable fishing), white and black rice salad, peppers, cucumbers, cherry tomatoes, carrots, red cabbage, radishes, edamame, corn, celery, coriander and wasabi, lime and honey aioli



The JAPANESE bowl

Tuna tataki (sustainable), carrots, radishes, cucumbers, Asian quinoa salad, cabbage and miso sauce (sesame)



The QUEBEC bowl

Northern QC shrimp, cherry tomatoes, cucumbers, carrots, marinated cauliflower, coleslaw, baby potato salad and arugula pesto mayonnaise

EXECUTIVE BENTO BOXES

26 \$ (5) each box is served with a chef's salad

Asian Grilled Chicken

Grilled teriyaki chicken, garnished with sesame seeds and minced shallots.
On a bed of fluffy rice seasoned with furikake and steamed bok choy

Asian grilled salmon

Sesame and ginger salmon, garnished with sesame seeds and minced shallots
On a bed of fluffy rice seasoned with furikake
Steamed bok choy

Japanese Vegan bento

Yakisoba (Japanese noodles with stir-fried vegetables) topped with marinated tofu
Steamed bok choy

Vegetarian Thai curry

Vegetarian with green Thai curry served on a bed of fluffy rice and steamed bok choy

Hungarian Straganoff

Smoked paprika and whisky-infused beef straganoff
On a bed of fluffy rice and seasoned sautéed vegetables

North African chicken

Chicken Tajine (chicken breast), Mediterranean olives and marinated lemon
On a bed of couscous and steamed vegetables

Greek with shrimps

Shrimp and feta saganaki
On a bed of orzo pasta and seasoned vegetables

Dessert \$3

Apple with rose and maple [Vegan](#)

Lemon meringue mousse [Vegan](#)

Brownie fudge [vegan option available](#)

Tiramisu



PLATTERS TO SHARE

Latin America for 6-8 people \$ 22

Crudités: cherry tomatoes, heirloom carrots, cucumbers, peppers and jalapeno
Guacamole, pico de gallo
Accompanied by corn chips

Add grilled chorizo \$10

Artisanal Cheese for 8-10 people \$ 65

Merlot-infused aged cheddar, smoked provolone, brie and Parmigiana Reggiano
Fresh fruit and herbs, fig and honey jam infused with lavender, assorted Mediterranean olives and dried dates, toasted walnuts & pistachios

Charcuterie platter for 8-10 pers. \$ 75

Prosciutto, soppressata, ham, chorizo, duck terrine and homemade crostini
Served with an assortment of homemade olives,
fresh fruit and herbs, pear, grapes, ground cherries, rosemary, thyme, oven-roasted walnuts

Tuscan tray for 8-10 pers. \$ 80

Merlot-infused aged cheddar, smoked provolone, brie and Parmigiana Reggiano cheese
Prosciutto, spicy soppressata and Toscano salame served with artisan crackers, fresh fruit and herb accents, fig jam infused with grappa, honey and lavender, assorted Mediterranean olives and dried dates, toasted walnuts & pistachios

Hummus platter for 6-8 people \$ 20

Homemade hummus (classic and beet) with homemade grilled pitas and marinated olives

Dessert tray for 10-12 people \$ 60

Assortment miniature gastronomic dessert bites (24 un.)

Fruit platter for 10-12 people \$65

Sliced fresh seasonal fruit



PLATTERS TO SHARE

SANDWICH PLATTERS

Trays of 8 sandwiches of 4-inches

Californian grilled vegetables with avocado vegan	\$ 30
Roasted walnuts, cranberries, chickpeas and spinach served on multigrain gluten free bread vegan, gluten-free	\$ 36
Southwest chicken wrap with spicy aioli	\$ 36
MTL smoked meat slider served mustard and kosher dill pickles	\$ 55
Serrano ham, fig jam, arugula, brie cheese and black pepper	\$ 40
Effiloché of pork with bourbon honey on brioche bread	\$ 40
QC Nordic shrimp with crispy red cabbage slaw and spinach	\$ 48
Grilled salmon and tzatziki served on brioche bread	\$ 55
Mediterranean chicken salad with basil pesto, cherry tomatoes and kalamata olives	\$ 38
Thinly sliced AAA roast beef with horseradish and arugula aioli, served on brioche bread	\$ 65

Gluten-free bread options available on request

Salads

Mexican salad with beans and grilled corn	\$ 9 1L	\$ 25 3L
Mediterranean fattouche salad vegan	\$ 15 1L	\$ 42 3L
Mesclun salad with fresh berries and raspberry vinaigrette vegan	\$ 15 1L	\$ 42 3L
Classic Caesar salad with asiago, grilled chicken and homemade croutons	\$ 17 1L	\$ 45 3L
Greek salad with fresh tomatoes, cucumber, Kalamata olives, red onions onions and Greek feta	\$ 17 1L	\$ 45 3L
Tomato and fresh mozzarella salad with olive streusel	\$ 17 1L	\$ 45 3L
Compressed watermelon salad with Greek feta and fresh mint	\$ 20 1L	\$ 55 3L
Red cabbage salad	\$ 9 1L	\$ 25 3L
Potato salad	\$ 10 1L	\$ 28 3L
Spinach salad with cherry tomatoes, carrots, red onions and balsamic vinegar vegan	\$ 9 1L	\$ 25 3L
Asian quinoa salad vegan	\$ 14 1L	\$ 40 3L
Beet salad with crumbled goat's cheese	\$ 12 1L	\$ 34 3L

CANAPÉS / APPETIZERS

sold by the dozen

Vegetarian

Mushrooms stuffed with roasted artichokes	vegan	\$ 30
Fresh Vietnamese mini summer rolls stuffed with avocado and vegetables	vegan	\$ 40
Roasted beet and goat's cheese bruschetta		\$ 30
Caprese skewers with fresh basil (tomato, bocconcini and fresh basil)		\$ 36
Antipast skewers with sprigs of fresh rosemary		\$ 48
<small>Marinated vegetables, bocconcini and prosciutto/bresaola/vegan option</small>		
Watermelon cups topped with Greek feta and garnished with mint		\$ 36
Mac N' cheese arancini jalapeño-avocado		\$ 44

Meat options

Gourmet mini burgers with caramelized onions and pickle spear (Keto option)		\$ 60
Figs sautéed in port, topped with mascarpone and prosciutto		\$ 36
Crispy lettuce wraps with Thai chicken and exotic fruits		\$ 48
Organic beef meatballs in a light tomato and basil sauce		\$ 40
Grilled MTL smoked meat sandwiches		\$ 65
Savoury eclairs - duck confit with blueberry sauce		\$ 72
Grilled lamb chops infused with rosemary and thyme (8 chops)		\$ 55

Fish/Seafood options

Oahu mini poke bowls - Atlantic salmon on sushi rice bowls		\$ 65
Tuna tartare topped with wasabi whipped aioli served on chilled cucumber		\$ 54
Gravlax with raspberries and pickled gin on black pepper toast garnished with fresh dill		\$ 48
Seared tuna tataki served on miso salad		\$ 58
Trinity mini-Maryland crab cakes with spicy aioli		\$ 36
Jumbo shrimp with Bloody Mary-infused cocktail sauce		\$ 48
Portuguese cod croquettes with grilled panko crust served with saffron aioli		\$ 24
Smoked salmon macaroons garnished with small flowers and dusted with gold		\$ 68

COLD BUFFET

34.75 (25)delivery and setup \$125

Please select 3 sandwich varieties:

- California grilled vegetable wraps with avocado (vegan)
- Southwestern chicken wrap with spicy aioli
- MTL smoked meat slider served with kosher mustard pickles
- Pita, falafel with chickpeas, kale, pickled turnips, red cabbage and tahini sauce and maple syrup (vegan)
- Effiloché of pork with bourbon honey on brioche bread
- Nordic shrimp with crispy red cabbage salad and spinach
- French baguette sandwich: Serrano ham, fig jam, arugula, brie & black pepper & fig jam

Please select 2 entrées:

- Beet roast, humus and herb dip with toasted pitas
- Caprese skewers
- Artisanale raw vegetable platter
- Grilled balsamic vegetable platter (asparagus, eggplant, peppers, zucchini and mushrooms)

Please select 2 salad varieties:

- Mediterranean Fattouch
- Mesclun des champs with fresh berries and raspberry vinaigrette
- Classic asiago Caesar salad with homemade croutons
- Asian quinoa salad with edamame
- Beef tomatoes and fresh mozzarella salad with olive streusel

Please select 2 dessert varieties:

- Chocolate chip cookies
- Double fudge brownies
- Mini tiramisu
- Sugar-sprinkled mini doughnuts with raspberry and chocolate injections
- Fresh fruit skewers

HOT BUFFET

South American \$ 35,50 (40)

Handmade tortilla (corn and multicolored)
Traditional salsa, pineapple and habanero, guacamole

Choice of Baja-style chicken tequila lime fish tacos served in fresh corn tortillas

Toppings and garnishes:

Pickled red onions, pickled red cabbage, black olives, pico de gallo, guacamole, green onions, grated cheese, sour cream, cilantro, jalapenos, fresh limes, spicy aioli

Mexican corn: cotija cheese, lime and butter

Sweet corn and mixed bean salad

Mixed field greens salad with citrus vinaigrette

Mediterranean buffet \$ 54,50 (40)

Roasted beetroot humus and herbs with grilled pitas

Spanakopita served with tzatziki sauce

Bites of polenta with olive tapenade and roasted cherry tomatoes

Oven-roasted chicken supreme, served in a marsala sauce and garnished with wild mushrooms

Oven-roasted potatoes infused with rosemary and thyme

Grilled salmon garnished with exotic fruits Fresca OR Eggplant parmigiana OR Moussaka (vegetarian)

Asian buffet \$ 44,50 (40)

Crab salad with avocado served in wonton cups

Chicken and lettuce wraps

Chicken breast in teriyaki sauce, topped with toasted sesame seeds OR General Tao chicken/tofu salad

Bok choy baby salad or country greens with sesame ginger dressing

Stir-fried Chinese vegetables

Vegetarian spring rolls

Stir-fried rice with baby vegetables

Dessert table \$ 7,50 (40)

Assortment of Italian and French pastries

Our famous chocolate chip cookies

Fruit platters



BREUVAGES



Cold drinks \$ 2.50

- Coca-cola
 - Coca-cola diet
 - Sprite
 - Option options available upon request
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Water \$ 2.75

- Spring water 355ml
 - Sparkling water 355ml
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Coffee and herbal tea \$30

12-cup carafe
with surce, milk, cream and compostable coffee
cups
