

Catering Service Menu

Latina offers a wide selection of dishes for you to order from. Our catalog of prepared meals covers a wide range of traditional to modern flavours. Classics, comfort foods and culinary discoveries become practical and affordable solutions for those who lack the time but do not want to compromise on quality for their meals. All of the dishes are prepared in our kitchen, by the chef and his team, with our freshest ingredients and with no preservatives.

PASTA SAUCES (price/person)

Tomato and basil sauce (VG)	\$7.50
Arrabiata sauce (VG)	\$7.50
Rosé sauce (V)	\$8.00
Vegetable sauce (VG)	\$9.00
Carbonara sauce	\$11.00
Bolognese sauce	\$10.00
Alfredo sauce (V)	\$11.00

SOUPS (price/person)

Vegetable soup (VG)	\$6.00
Farmer's lentil soup	\$6.00
Carrot and ginger soup (V)	\$6.00
Broccoli and spinach soup (V)	\$6.00
Chicken meatball soup	\$8.00
Gazpacho (VG)	\$8.00
Cream of tomato (V)	\$6.00
Mussels and clam chowder with saffron	\$11.00
Lobster bisque	\$9.00

MEALS (price/person)

Cassoulet	\$13.00
Chili con carne	\$13.00
Beef Bourguignon	\$15.00
Pork meatballs with tomato basil sauce	\$11.00

Vegetarian (V) / Vegan (VG)

Dishes preceded by a snowflake (❄) are available throughout the year in our frozen section. Prices are subject to change without notice. Delivery not included.

SALADS

Carrots and dried raisins	\$4.00
Beets	\$4.00
Potatoes and eggs	\$4.00
Celery remoulade	\$4.00
Quinoa with cranberries and walnuts	\$4.50
With 2 beans	\$4.00
Greek	\$4.00
Tuna	\$4.00
Wakame seaweed	\$4.00

ENTRÉE SALADS

Niçoise	\$13.00
---------	---------

QUICHES AND PIES

Quiches	\$14.00
* Salmon pie	\$16.50
* Chicken pot pie	\$17.50
* Saguenay meat pie (beef, pork, veal, chicken)	\$17.50
* Pork and veal meat pie	\$17.50

Fresh Meals to Order

MEATS (price/person)

Veal blanquette with asparagus	\$27.00
Lamb navarin	\$25.00
Shredded beef parmentier	\$14.00
Pork tenderloin stuffed with prunes and goat cheese	\$13.00
Marengo veal stew	\$24.00
Veal paupiettes with pesto	\$18.00
Maple and rosemary pulled pork	\$15.00
Veal osso buco with olives and pesto	\$23.00
Coq au vin	\$13.00
Basque chicken	\$12.50
Rabbit with mustard	\$20.00
Rabbit roast with veal and porcini mushrooms	\$20.00

48-hour Order Notice

514 273-6561 #3 • service@chezlatina.com

FISH AND SEAFOOD

* Coquille St-Jacques (+\$2 deposit)	\$12.00
* Cod brandade	\$11.00
* Turbot with small vegetables	\$17.00
* Salmon steak with fennel and olive tapenade	\$19.50
* Cod Niçoise	\$13.00
* Portuguese-style cod	\$12.00
Grilled salmon soteak, tomato salsa, mango and basil	\$15.00
Coulubiak of salmon (approx. 8 people) Puff pastry with salmon, basmati rice, mushrooms, spinach and eggs, dill sauce	\$140.00

PASTA

* Salmon lasagna	\$13.50
* Vegetables and goat cheese lasagna	\$9.50
* Beef lasagna	\$11.00
* Ricotta and spinach cannelloni, rosé sauce	\$14.00
* Meat cannelloni, tomato and basil sauce	\$12.00

GARNISHES (price/person)

* Gratin dauphinois	\$4.50
* Ratatouille	\$4.00
* Roasted potato with rosemary	\$4.00
* Carrot and potato purée	\$4.00
* Gratins (cauliflower, broccoli or eggplant)	\$4.00
Saffron rice with almonds	\$5.00
Grilled vegetables in olive oil (zucchini, peppers, eggplants)	\$5.50
Mixed vegetables	\$4.50
Parmesan risotto	\$6.50

HOMEMADE PASTRIES

Paris-Brest	\$7.00
Figaro bar	\$7.00
Lemon meringue tart	\$5.00
Maple syrup tart (in season)	\$6.00
Fruit crumble	\$4.50
Strawberry tart	\$5.50
Pies	Prices upon request
Desserts to share (6-8 people)	Various prices

IN MASON JAR (+\$1.50 deposit)

Passion fruit cheesecake	\$7.50
Tia Maria tiramisu	\$6.50
Maple pudding cake	\$6.00
Coconut flan	\$8.00
Red berry clafoutis	\$6.00
Charlotte aux fraises	\$6.00
70% dark chocolate molten cake	\$5.50

SNACKS

Brownie	\$4.00
Muffin (chocolate, orange/cranberry)	\$3.00
Banana walnut cake	\$2.00
Croissant	\$2.00
Almond croissant	\$2.20
Chocolatine	\$2.20

FAMILY-SIZED CAKES

Lemon	\$7.50
Orange/Chocolate	\$7.50
Cream fudge	\$7.50
Vanilla	\$7.50
Orange	\$7.50
Chocolate	\$7.50

PLATTERS TO SHARE (10 people minimum)

Cheeses and cold cuts	\$9.00/pers
Smoked fish from Québec	\$10.00/pers
Fresh fruits	\$6.00/pers
Raw vegetables and dips	\$6.00/pers
Mini homemade desserts	\$9.00/pers