

Catering Service Menu

latina
ÉPICERIE GOURMET STORE

Order at least 72 hours in advance

*Prices subject to change without notice • 514 273-6561 ext. 3 • service@chezlatina.com

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.

STARTERS (price per person)

Homemade pork pâté en croûte with pistachios, baby spinach, orange vinaigrette	\$16.50
Asian-style salmon tartare, sourdough croutons	\$18.50
Spinach and goat cheese puff pastry with arugula and pumpkin seeds	\$16.50
Lobster cappuccino with truffle oil	\$15

SALADS

(appetizers and/or side dishes)

Carrots and raisins	\$4.50
Celery remoulade	\$4.50
Potatoes and eggs	\$4.50
Two-bean salad	\$4.50
Beets	\$4.50
Creamy cabbage and carrots	\$4.50
Tuna	\$5.50
Tabbouleh	\$5.00
Greek	\$7.00
Quinoa with apples, feta, and pecans	\$7.00

MEATS (price per person)

Braised beef brisket bourguignonne-style	\$24
Roast rabbit stuffed with veal and porcini mushrooms, with forest-style gravy	\$25
Veal osso buco with olives and pesto	\$38
Rabbit with mustard	\$28
Duck confit parmentier with butternut squash and hazelnuts	\$27
Lamb Navarin	\$28
Veal Marengo	\$29
Roasted duck breast with raspberries and mango	\$36
Chicken couscous with merguez sausage and vegetables	\$22

Braised lamb shank with thyme and lemon	\$31
Pork meatballs with mushrooms, tomato-basil sauce	\$14.50

FISH

Salmon Kouloubiak, with dill cream (for about 8 people)	\$165
Latina paella	\$17
Grilled salmon steak, with tomato, mango, and basil salsa	\$21.50
Coquille St-Jacques	\$14
Turbot roulade with baby vegetables	\$24
Cod steak à la Niçoise	\$23
Cod brandade with extra-virgin olive oil	\$14.50
Salmon steak with fennel and olive tapenade	\$23.50

PASTA AND VEGETARIAN DISHES

Gourmet beef lasagna	\$17
Mushroom risotto, arugula, and parmesan	\$17
Ricotta and spinach cannelloni with rosé sauce	\$17
Onion soup au gratin with aged cheddar	\$14

SIDE DISHES (price per person)

Gratin Dauphinois	\$6.50
Mashed potatoes	\$6
Assorted vegetables	\$6.50
Grilled vegetables with extra-virgin olive oil	\$6.50
Rice with dried fruit and nuts	\$7
Biryani rice	\$6.50

MEAL-SIZED SALADS

Niçoise salad	\$13
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Grilled chicken Caesar salad	\$16
Vegan salad with asian dressing	\$11.50

Pastries

PIES

Apricot, almond, and pistachio pie	\$20
Pear and almond pie	\$19.50
Lemon meringue pie	\$22

DESSERTS IN MASON JARS

(+\$1.50 deposit)

Tia Maria tiramisu	\$7
Chocolate lava cake	\$7
Passion fruit cheesecake	\$7.50
Lemon meringue tart	\$6.50
Red berry charlotte	\$6.50
Québécois maple pudding	\$6
Carrot cake	\$6
Apple crumble	\$6.50

SHARING PLATTERS

Classic vegetable dips, fruits, artisanal cheeses, smoked fish, or even charcuterie and olives — we offer customized platters tailored to your tastes and budget! (minimum of 4 people)

Other fresh or frozen dishes are available year-round; check our product list to order online!