

Catering menu

SAUCE's Italian cooking for your corporate events, receptions, galas and celebrations, at the venue of your choice.

By Chef Domenico Crivello (Chef Dom): more than 21 years of experience, an Italian and French background, Red Seal, ITHQ graduate, experience in a Michelin-starred restaurant in France.

Four ways to build your event

- 1 Canapés and cocktail bites**
For a welcome reception or a full cocktail-dinner.
- 2 Antipasti table**
Cured meats, cheeses, vegetables and focaccia, to open the evening or alongside dinner.
- 3 Full dinner**
Starters, optional pasta, mains and desserts, plated.
- 4 End-of-evening table**
Cheeses and small bites, optional.

Choices are agreed in advance with the chef. Feasibility is confirmed with the chef, event by event. Pricing on quotation.



A table set for a group.

Request a proposal · info@buvettesauce.com · 514-594-8322 · buvettesauce.com/catering

SAUCE Buvette du Quartier · 1830, rue William, Griffintown, Montréal · Pricing on quotation, based on the menu, guest count, venue and team required.

I Canapés and cocktail bites

Passed canapés of one or two bites, no knife needed, easy to eat standing. Includes: the bites you choose, prepared in our kitchen, then reheated or finished on site and presented on platters.

VEGETARIAN

Endive, whipped ricotta V · cold
crisp endive leaf filled with whipped ricotta, fig jam and crunchy pasta crumble

Racine spoon VG · cold
roasted and raw beets, orange, apple

Burrata crostino V · cold
toasted bread, burrata from Puglia torn to order, basil pesto, confit tomato

Pomodoro bruschetta VG · cold
garlic-rubbed toast, diced tomatoes, basil, olive oil

Mini arancini V · hot
creamy rice with smoked caciocavallo, golden crust, a dot of lemon cream and fresh herbs

Crisp polenta VG · hot
oven-crisped polenta square, mushroom and thyme ragout

MEAT

Bresaola roll cold
arugula, parmigiano, a drizzle of balsamic

Prosciutto and melon cold
fresh melon wrapped in prosciutto di Parma, mint leaf, on a pick

Olive all'ascolana hot
large Cerignola olive stuffed with chicken, breaded and golden, a dot of tomato coulis

Veal polpettini hot
small veal meatball glazed in tomato sauce, grated parmigiano, on a pick

Braised short rib spoon hot
red-wine braised short rib on potato purée, lemon gremolata

FISH AND SEAFOOD

Shrimp, bomba aioli cold
chilled poached shrimp, gently spiced bomba aioli, lemon zest

Confit salmon, lemon cream cold
olive-oil confit salmon on a baby potato, lemon cream, dill

Salt cod croquette hot
salt cod and potato, golden crust, lemon aioli and parsley

SMALL PLATES, SERVED FROM A STATION

Eaten with a fork, served from a station rather than passed.

Fritto misto cone hot
fried calamari and zucchini, bomba aioli (depending on venue facilities)

Cavatelli, tomato and basil V · hot
parmigiano, in a small portion

Cavatelli, lamb ragù hot
tomatoes, braising jus, parmigiano

Braised short rib on polenta hot
creamy polenta, red wine sauce, gremolata

SUGGESTED COMPOSITIONS

Welcome reception (before dinner)
4 or 5 kinds, about 4 to 6 pieces per guest.

Cocktail-dinner (replaces dinner)
8 to 10 kinds, about 14 to 18 pieces per guest, plus 2 small plates or one station.

Suggested quantities, adjusted with the chef to the length and time of the event.

2 Antipasti table

A generous, well-organized table drawing on several regions of Italy. Includes: cured meats, cheeses, vegetables, olives, breads and spreads, set out on site, with presentation and replenishment throughout service.

CURED MEATS

Bresaola

air-dried beef from Valtellina (Lombardy)

Prosciutto di Parma

dry-cured ham from Emilia-Romagna, thinly sliced

Mortadella

from Bologna, thinly sliced or diced

Spicy salame

soppressata style, from southern Italy

CHEESES

Burrata from Puglia v

olive oil, black pepper, basil

Parmigiano Reggiano v

in chunks, with a drizzle of balsamic

Pecorino Toscano v

sheep's milk cheese from Tuscany, sliced

Smoked caciocavallo v

stretched-curd cheese from southern Italy

BREADS

House focaccia v

olive oil, rosemary, flaky salt

Crostini and grissini VG

olive-oil toasts, breadsticks

VEGETABLES AND OLIVES

Grilled marinated vegetables VG

zucchini, eggplant and peppers, garlic, oregano

Marinated artichokes and agrodolce cipollini VG

sweet-and-sour onions, herbs

House giardiniera VG

crisp pickled vegetables

Cerignola and Castelvetro olives VG

citrus, fennel, mild chilli

SPREADS

Whipped ricotta, fig jam v

to spread

White bean purée VG

rosemary, olive oil

Pesto, olive oil and balsamic v

for the focaccia

TWO USES

As guests arrive

3 cured meats, 3 cheeses, 3 vegetables, olives, focaccia and 2 spreads, alongside the canapés.

Alongside dinner

Served instead of the starter, in a more generous portion, before the plated courses.

PRESENTATION AND SERVICE

Several medium platters at different heights, each category with a small label. A member of our team looks after the table for the whole service: platters are replaced with fresh ones kept cold rather than topped up, and nothing is left unattended.



House focaccia, at SAUCE.

3 Full dinner

Plated. The organizer chooses a starter, optional pasta, one or more mains and a dessert. Includes: a starter, one or more mains with their sides, and a dessert; optional pasta.

STARTERS

Roots VG

roasted and raw beets, orange, apple, citrus dressing

Burrata from Puglia V

canary melon, fava beans, mint, pesto (off-season: confit tomatoes)

Bresaola carpaccio

arugula, parmigiano, balsamic

Fennel, mesclun and apple salad VG

citrus dressing

Tuna crudo

cooked and raw radish, pickled onion, caper aioli

Arancini V

smoked caciocavallo, lemon cream, fresh herbs (two per plate)

PASTA (OPTIONAL)

Cavatelli, tomato and basil sauce V

parmigiano

Rigatoni alla vodka V

rosé sauce, parmigiano

Cavatelli, lamb ragù

tomatoes, braising jus, parmigiano

Mezzi rigatoni with mushrooms V

mushrooms, cherry tomatoes, parmigiano, truffle oil

MAINS

Braised beef

red-wine braised short rib, gremolata, potato purée, roasted carrots and parsnips

Braised lamb shank

tomato, white wine and rosemary, creamy polenta, green beans

Québec veal chop

pan-seared, pepper sauce, Montréal steak spice, roasted potatoes, asparagus or green beans

Roasted halibut

white wine sauce, glazed pearl onions, parsley, celery root purée

Roasted salmon

lemon beurre blanc, Puy lentils, spinach

Roasted European sea bream

fillet in white wine, glazed pearl onions, parsley, lemon

Grilled chicken

jus, roasted vegetables of the moment

Choices are agreed in advance. For more than one main choice, counts for each are confirmed before the event.

VEGETARIAN AND VEGAN MAINS

Eggplant parmigiana **V**

eggplant, tomato sauce, mozzarella, basil, individual portion

Mushroom farrotto **VG**

farro cooked risotto-style, roasted mushrooms, olive oil, parsley

Mushroom risotto **V**

parmigiano

Roasted squash and chickpeas **VG**

roasted squash, tomato-braised chickpeas, hazelnut gremolata

DESSERTS

Tiramisu **V**

individual portion, cocoa

Ricotta cannoli **V**

orange zest, pistachio, chocolate

Vanilla panna cotta **V**

berry coulis, biscotti

Torta caprese **V**

chocolate and almond cake, whipped cream

Citrus with basil **VG**

citrus segments, basil syrup, lemon sorbet

SAMPLE DINNER

- Roots
- Cavatelli, tomato and basil (optional)
- Choice, counted in advance: braised beef · roasted halibut · eggplant parmigiana
- Tiramisu

Choices are agreed in advance. For more than one main choice, counts for each are confirmed before the event.



Braised beef short rib, at SAUCE.

4 End-of-evening table

Optional. Different from the opening table: aged cheeses, fruit and small hot bites to close the evening. Includes: 3 or 4 cheeses, accompaniments, 2 hot bites and 2 or 3 sweets.

CHEESES

Gorgonzola dolce V

creamy blue from Lombardy, honey

Taleggio V

washed-rind cheese from Lombardy

Aged Québec firm cheese V

chosen by season

Québec goat cheese V

fresh or ash-ripened

ACCOMPANIMENTS

Walnut bread and crackers VG

raisin-rosemary crackers

Fruit and accompaniments V

grapes, pears, dried figs, walnuts, honey, mostarda

HOT BITES

Short rib mini panini

pulled short rib, giardiniera, on house bread

Pomodoro pizzette V

focaccia dough, tomato, oregano, mozzarella

Polpettini in sauce

tomato sauce, parmigiano

SWEETS

Mini cannoli V

crisp shell filled to order with sweet ricotta, pistachio

Almond biscotti V

crunchy, for dipping in coffee or sweet wine

Baci di dama V

small Piedmont-style hazelnut biscuits joined with dark chocolate

Soft orange amaretti V

tender almond cookies, orange zest, icing sugar

Tiramisu cups V

mascarpone, coffee, cocoa, in a bite-size cup

ALLERGIES AND DIETARY NEEDS

Let's discuss them in advance. Vegetarian, vegan or gluten-free (by recipe) options can be planned for each part of the menu; for example, the farrotto or roasted squash replaces a main, and the citrus with basil replaces a dessert. Each adaptation is confirmed individually. Our kitchen handles common allergens, so the absence of traces cannot be guaranteed.

Request a proposal

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