Holiday Menu

Jean Bouffe 20 ANS



2026

Appetizers, hors-d'oeuvre, and salads

Deluxe antipasti platter 600g, 4 to 6 servings — $42.00
Ready to serve as is, this platter of 9 different antipasti is made of fine cold cuts (Genoa salami and calabrese), fine cheeses (Oka and aged cheddar), duck rillettes, house made marinated olives, marinated vegetables, fresh cherry tomatoes, and sundried figs.

French loaf with spinach dip * NEW * 6 to 10 servings — $18.00
A classic dip for a group. Includes a large loaf of fresh bread (uncut) and a generous portion of spinach dip (600g).
Croutons sold separately.

Dill gravlax 200g — $18.00
Atlantic salmon fillet cured in salt, sugar, herbs and dill.
2-3 servings as a starter or 15-20 canapés. Sliced and vacuum-packed.

Smoked salmon spread 250g — $11.00
Cold spread made of smoked salmon, sour cream and cream cheese, lightly seasoned with horseradish and lemon.
Makes 25 canapés. Croutons sold separately.

Roasted pepper, ricotta and walnut spread * NEW * 250g — $8.00
A creamy blend of ricotta and cream cheeses, roasted peppers, and walnuts. 250g, makes 25 canapés.
Croutons sold separately.

Warm artichoke and parmesan spread 400g — $13.50
Delectable artichoke spread with fresh parmesan cheese. Put in oven for 20 minutes and serve warm.
Makes 25 canapés. Croutons sold separately.

House made ciabatta croutons 25 units

Plain	$4.00
Sea salt and oregano	$5.00

Mini quiches canapés 8 units, 4 of each — $13.00
Cajun shrimp quiche & sundried tomato with spinach quiche

Parmesan and mushroom arancini 6 units $10.00

Macaroni salad 1000ml $10.25

House made pork cretons 250g $5.50

Soups

Cream of turkey soup 4 servings $13.00
Velvety smooth soup made with authentic turkey broth and generously garnished with minced turkey.

Lobster bisque 4 servings $16.00
Premium quality homemade lobster bisque from real lobster shells.

Cream of vegetable soup 4 servings $10.25

Carrots, coconut and lime soup 4 servings $10.25

Main dishes

Whole turkey with stuffing
Turkey cooked to juicy golden perfection. Prepared with our chef's veal and pork stuffing and offered with our sublime house made sauce. We recommend our cranberry and orange compote to go with this turkey.

Since turkeys are not all identical, they are stuffed, prepared, cooked, and handed out to customers randomly. Please don't ask us to give you the biggest one possible...
Limited quantity

Half-turkey:	For a minimum of 5 people Half of a 4.5 to 6.5kg (10-14lbs) turkey before stuffing and cooking 750ml of house made sauce included Heats easily in 1 ½ hours	$60.00
Whole turkey:	For a minimum of 10 people 4.5 to 6.5kg (10-14lbs) turkey before stuffing and cooking 1500ml of house made sauce included Heats easily in 2 hours	$110.00

Pig's feet and meatball stew 1kg, 3 to 4 servings $25.00
A good old tasty stew made from a traditional recipe. 12 meatballs per container and 240g of boneless pig's feet. No side dish.

Beef bourgignon 1kg, 4 to 5 servings $40.00
Tender beef cubes simmered in a red wine and beef broth sauce, garnished with pearl onions. No side dish.

Duck à l'Orange One whole duck, 4 to 5 servings $61.00
French style duck perfectly prepared, can easily be reheated in the oven. A wonderful orange broth is provided. Ducks are from *Canard du Lac Brome*. No side dish.

Port-braised lamb shanks 2 units, 2 servings — $39.00
Braised for several hours in a port and beer glaze, these lamb shanks are very tender and tasty.
Vacuum-packed. No side dish.

Salmon and vegetable loaf 1kg, 4 to 5 servings — $ 29.00
Salmon loaf made from fresh salmon fillet, potatoes and vegetables. Unsliced and no side dish.

Cheese ravioli with roasted pepper sauce 2 or 4 servings — $20.50 / $39.00

Penne alla Gigi 2 or 4 servings — $20.00 / $38.00

Side dishes

Sour cream mashed potatoes 800g, 4 to 5 servings — $10.00
Covered with aged cheddar.

Sautéed potatoes 700g, 4 to 5 servings — $9.00

Pilaf rice 750g, 4 to 5 servings — $8.00

Roasted carrots with dried fruits 700g, 4 to 5 servings — $11.50

Vegetable casserole 700g, 4 to 5 servings — $11.50
Bell pepper, cabbage, carrot, celery, white turnip, onion, herbs and spices

Classics

New-France pot pie
Old fashioned meat pie made of ham hocks, lean ground beef, lean ground pork and potatoes in a puff pastry.

Small:	800g. 2 to 3 servings as a main course or about 6 side servings.	$19.00
Large:	2.3kg. 6 to 8 servings as a main course or about 16 side servings.	$48.00

Traditional tourtière
Typical meat pie made of lean ground pork seasoned with a blend of savory, sage and cloves.
We recommend our fruit ketchup with this meat pie.

8 inches:	3 to 4 servings	$12.50
10 inches:	4 to 6 servings	$19.00

Country-style quiche
Quiche with ham, fresh tomatoes, broccoli, zucchini, peppers, onions, mushrooms and cheese.

8 inches:	3 to 4 servings	$13.50
10 inches:	4 to 6 servings	$21.00

Game pie ❄

Premium quality pie made with deer, duck and poultry stuffing as well as beef strips, all cooked through with our original flavors for the holidays. We recommend our house made mango chutney with this pie.

8 inches:	4 to 5 servings	$21.00
10 inches:	5 to 7 servings	$33.00

Chicken pot pie ❄

8 inches:	3 to 4 servings	$14.50
10 inches:	4 to 6 servings	$22.00

Millet, bulgur wheat and miso vegetarian pie ❄ √

8 inches:	3 to 4 servings	$12.50

Desserts

Sugar pie ❄ √

8 inches:	4 to 6 servings	$12.00
10 inches:	6 to 8 servings	$18.50

Pecan pie * NEW * ❄ √

8 inches:	4 to 6 servings	$17.00
10 inches:	6 to 8 servings	$26.50

Chocolate lava cake 2 units ❄ √ $10.00

Lemon vanilla cake whole ❄ √ $13.50

House made aged fruitcake, vintage 2026 approx. 500g √ $21.50

House made extra-aged fruitcake, vintage 2025 approx. 500g, *limited quantity* √ $23.00

Condiment

Fruit ketchup 475ml √ $7.50

Cranberry and orange compote 240ml √ $5.50

Mango Chutney 240ml √ $5.50

Bread & Butter pickles 475ml √ $7.50

Our condiments are all house made and can be stored in the refrigerator once opened.

To place an order

Place your order **as of today from the Holiday Menu** section on our website. You can also order by phone at (450) 656-8195 (ext 1), Monday through Friday from 9 am to 4 pm or contact us by email: info@jeanbouffe.com.

Deadline to order: Friday, December 18th 2026, midnight

PLEASE NOTE: In anticipation of a high volume of requests, we may have to limit the number of orders. Therefore, we strongly suggest that you do not wait until the deadline to order.

Deliveries

- **Wednesday December 23rd 2026, from 9 am to 1 pm**
- **Wednesday December 23rd 2026, from 5 pm to 9 pm**
- **Thursday December 24th 2026, from 9 am to 1 pm**

- Free delivery for any purchase over $50 in our regular delivery zones, otherwise a $5 delivery fee (tax included) will be applied. For all deliveries, a fuel surcharge of $2 (tax included) is added.

Pickups

- **Tuesday December 22nd 2026, from 5:30 pm to 8 pm**
- **Wednesday December 23rd 2026, from 9 am to 5 pm**
- **Thursday December 24th 2026, from 9 am to 1 pm**

- Simply come by at any time within the pickup periods to get your order.
- No minimum purchase amount required for pickups.

Notes

✓ **No order modification after December 18th.**

✓ A 25% deposit is required for all orders of 200$ and more. We will contact you if required.

✓ All items in the holiday menu are non-taxable unless otherwise stated.

✓ All our meals are delivered fresh (not frozen), and preparation/heating instructions are indicated on each dish.

✓ During New Year's period, there will be no deliveries and no new menu; therefore, any meals ordered must conform to the above-mentioned schedule. Please note that you can freeze your meals to keep them fresh. Items displaying the symbol for freezing (❄) can be frozen without altering their taste.

✓ Products with this logo √ are vegetarian dishes. Please note that these dishes do not contain animal meat but may contain by-products such as dairy products, eggs and fish sauce.

2403 chemin Chambly
Longueuil (Quebec) J4L 1L6
450-656-8195
www.jeanbouffe.com

