

L A N E S R A  
STUDIO ÉVÉNEMENTIEL

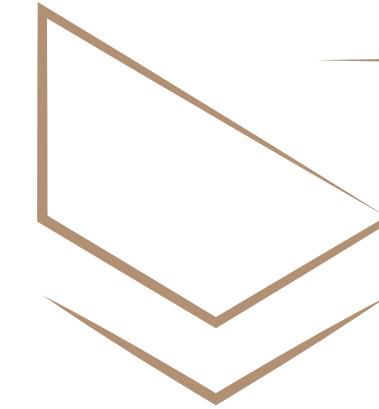
*Cuisine & Cocktails - Banquets*

CRAFTED BY JON BLOOM

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# WELCOME

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*Welcome to Montreal's Newest Event Venue!*

Nestled in the heart of Montreal's vibrant Griffintown neighbourhood.

With a capacity of 1800 guests cocktail-style or 1200 seated, La Nesra answers our city's need for a large, versatile, production-ready event space.

Boasting 20,000 sq ft of event space, 40 ft ceilings, a fully appointed kitchen facility, customizable in-house catering & bar packages and available parking, La Nesra is a venue designed to support your creative vision.

# CATERING & BAR SERVICES

EXPERIENCE THE CHARM  
OF VERSATILE IN-HOUSE CATERING  
AND BESPOKE BAR SERVICES

Curated by Jon Bloom, a leader in Montreal's restaurant and hospitality industries, each menu is customized to suit your event's unique needs and includes exceptional on-site service, ensuring an elevated dining experience.





## CORPORATE BANQUET PRICING

### BANQUET MENU 1

\$95.00 PP + 20% SERVICE

SOUP OR SALAD  
MAIN COURSE  
DESSERT

### BANQUET MENU 2

\$110.00 PP + 20% SERVICE

PREMIUM ENTRÉE OR PASTA  
MAIN COURSE  
DESSERT

### BANQUET MENU 3

\$130.00 PP + 20% SERVICE

PREMIUM ENTRÉE OR PASTA  
SALAD OR SOUP  
MAIN COURSE  
DESSERT

## COCKTAIL HOUR ADD-ONS

### CANAPÉS PACKAGES

#### 5 CHOICES

\$30.00 PP + 20% SERVICE

#### 7 CHOICES

\$40.00 PP + 20% SERVICE

#### 9 CHOICES

\$50.00 PP + 20% SERVICE

OR / AND  
STATIONS \*A LA CARTE MENU

### INCLUDED IN THESE PACKAGES

WAITSTAFF (6 HOURS)

KITCHEN STAFF (6 HOURS)

PROFESSIONAL KITCHEN INSTALL

DISHWARE, CUTLERY, GLASSWARE

BARS & BACK BARS

\$48,000 CAD minimum spend required on food and beverage services

Catering Equipment & Tableware Included

Prices may vary depending on season and availability

# CANAPÉS



## CANAPÉS

## MEATS

- Mini beef Wellington, red wine reduction
- Mini milk fed veal meatballs, sweet tomato and basil compote
- Rack of lamb, Chermoula spice rub
- Mini Angus sliders, cheddar, pickles, iceberg, La Nesra secret sauce
- Roast beef slider, Emmenthal, horseradish aioli
- Mini filet mignon, sesame, scallion, ginger sauce

## PORK

- Mini muffuletta with assorted Italian cold cuts and giardiniera on a homemade focaccia
- Pork belly bite with honey garlic sauce & sesame seeds
- BBQ baby back ribs with red onion chutney
- Arancini with Pistachio cream, speck, mozzarella & fresh basil
- Spicy Italian sausage in sugo, Parmigiano
- Mini BLT poppers, avocado aioli
- Pork and cabbage Chinese dumplings, dark soy sauce

## VEGETARIAN

- Eggplant & feta, puff pastry, cucumber and mint yogurt
- Sicilian style arancini, fresh tomato and basil
- Cavatelli, wild mushroom ragout, truffle
- Mac n 'cheese, pancetta, garlic breadcrumbs
- Gnocchi, gorgonzola, butternut squash, sage
- Crostini, black olive tapenade, fresh mozzarella, balsamic reduction
- Stuffed mushroom cap, duxelles, Emmenthal, breadcrumbs

## POULTRY

- Deep South chicken slider, house pickle, garlic aioli, iceberg, brioche bun
- Fried chicken n waffles with maple bourbon sauce
- Franks red hot boneless wings, carrot and celery sticks, blue cheese dip
- Mini chicken in the basket, corn fritter, chili honey
- Duck confit puff, apricot jam, honey and goat cheese
- Smoked paprika braised pulled chicken on blini topped with house lime mint
- Burnt end chicken and cabbage eggrolls, ginger duck sauce
- Chicken liver crostini, pistachio, ice cider jelly

## FISH &amp; SEAFOOD

- Crispy calamari, Meyer lemon aioli
- Mini clam chowder with oyster crackers
- Crispy Shrimp, house tartare sauce
- Lobster banh-mi roll topped, pickled carrots and coriander
- Scallop ceviche with orange zest, Lebanese cucumber, sumac
- Grilled octopus, piri piri sauce
- Tandoori shrimp, fresh coriander lime dip
- Cajun style grilled shrimp with Old Bay aioli
- Spicy tuna Tartar, crispy sticky rice
- Salmon tartar with cucumber, avocado, caviar, tempura crunch
- Seared salmon, ponzu & avocado, salmon roe
- Honey and soy Seared cod, miso garlic sauce
- Tuna crudo, sweet chilli soy glaze, whipped avocado, wasabi
- Smoked salmon, potato latke, crème fraiche, dill
- Shrimp pot sticker, chili crunch sauce

## VEGAN

- Crispy tofu, sweet chilli glaze, pineapple and green onion
- Vegan Tempura Cauliflower wings, BBQ sauce
- Japanese vegetarian dumplings, ginger and scallion sauce
- Homemade orecchiette with fresh tomato sauce and basil

# COCKTAIL STATIONS



## COCKTAIL STATIONS

## ANTIPASTI - \$23

*Decorated with beautiful props and fresh greenery*

- Assorted imported and local, hard and soft cheeses
- Assorted charcuteries & salumi's
- Assorted homemade focaccias
- Dry and fresh fruit (seasonal availability)
- Assorted grilled and marinated market vegetables
- Olives and mini pickles
- Assortment of breads and crackers
- Mortadella, giardiniera and provolone on homemade flat breads

WALKING DOWN THE MAIN  
NORTH TO SOUTH - \$38

- Smoked meat knishes
- All beef Frankfurts in the blanket, ballpark mustard
- Portuguese chicken sandwich, crusty roll, Piri Piri
- Bratwurst sandwiches, sauerkraut, beer mustard
- Perogies, sour cream, caramelised onion, dill
- Chinese dumplings and burnt end eggrolls

## COUNTRYSIDE CASSE CROUTE - \$24

- Smash burgers all dressed
- Steamer hot dogs, mustard, relish, ketchup
- Mini pogo
- Onion rings, French fries

## MONTREAL - \$18

- Montreal smoked meat on rye bread with all trimmings
- Traditional poutine, Quebec cheese curds and gravy
- Savoury Grilled Cheese Sandwiches

## RAW BAR - \$MP

- Fresh Oysters with Shucker (seasonal variety)
- Jumbo Shrimp cocktail, homemade cocktail sauce
- Tartar a la minute (Tuna and Salmon)
- Giant ScallopsCeviche a la minute
- Razor Clams
- Snow Crab Legs
- Sea Urchin
- Grilled Octopus

## NONNA'S GARDEN - \$23

- Grilled and Marinated market vegetables
- Caccio e peppe cauliflower, artichokes and broccoli
- Toasted crostini with lemon ricotta and roasted red peppers
- Large chopped fresh tomatoes with torn mozzarella di bufala and fresh basil leaves
- Focaccia with rosemary and fresh oregano
- Nonna's vegetable strudel
- Frittata with green peas, Pancetta & baby spinach
- Fresh figs with Parmigiano chunks
- Roasted mushrooms with toasted fennel seeds and fresh oregano
- Sciachitata (Sicilian meat pie)

## CARVING - \$MP

- Braised lamb shank, fresh herb and Dijon sauce
- Rack of lamb, Chermoula spice rub
- Roasted beef, mustard seed sauce or Tomahawk steak with red wine sauce
- Roasted BBQ chicken breast with BBQ sauce
- Branzino, cashew, almond and fresh herb salsa
- King Salmon romesco sauce
- Miso glazed black cod with miso sauce

## COCKTAIL STATIONS CONTINUED

## LIVE PASTA - \$16

Cavatelli, braised beef ragout

Cavatelli mushroom ragout, fresh basil and truffle oil

Casarecce, napoletano ragù (pancetta, prosciutto, veal, pork and beef)

Orecchiette tomato basil, homemade salted ricotta

Gnocchi, butternut squash and sage sauce

Fusilli, sundried tomato and mozzarella di bufala

## SLIDERS - \$16

Angus beef, bacon, cheddar, La Nesra secret sauce

Ahi tuna, sesame, ginger, pickle, sambal mayo

Portobello, sundried tomato aioli, fontina

## SUSHI BAR - \$19

Assorted Maki, Hosomaki, Futomaki, Nigiri

*Menu options on request**+\$3.00 for signature pieces*

## BUILD-YOUR-OWN POKE - \$16

*Condiments*

Sticky rice, Edamame, Avocado, Mango, Coriander, Leafy greens, green onion, Carrot, Red cabbage, Sesame seeds, Radish Cucumber, Spicy mayo, Ponzu

*Proteins*

Marinated Tuna, Marinated Salmon, Tofu

## BUILD-YOUR-OWN SALAD - \$16

**3 Greens** - Mixed greens, Spinach, Arugula**2 Dressings** - Balsamic, Lemon, Creamy**2 Proteins** - Turkey, Ham, Shrimp, Chicken, Tofu**10 Condiments** - Broccoli, Cauliflower, Mango, Cherry tomato, Bell Pepper, Cucumber, Carrot, Cabbage, Radish, Edamame

## TUSCAN CROSTINI - \$16

Pane Toscano, whipped lemon ricotta heirloom tomatoes, sherry vinegar, fig jam, fresh basil **(V)**Pane Toscano, avocado, sliced radish, smoked salmon mousse, pickled red onion dill cream fresh **(V)**

Pane Toscano, eggplant caviar spread, roasted wild mushroom, grated Parmigiano

Pane Toscano, cinnamon apricot compote, bresaola, Fiori di latte, fresh oregano

## BAO BUN - \$16

**Fried chicken**, red cabbage slaw, sweet and spicy aioli, cilantro, radish**Braised beef**, avocado, cilantro, roasted green onions, toasted sesame seeds, fried shallot chips**Crispy Tofu**, Boston lettuce, maple-wasabi aioli, marinated mango, Bok choy and chili sauce **(V)**

## TACO - \$16

**Pulled pork** - arbol chili apple cider BBQ sauce**Grilled wild shrimp** - achiote, avocado**Crispy fresh mozzarella** - slaw, Pico de Gallo**Carnitas** - Confit pork, adobo sauce, onion, crema**Baja** - Cod, spicy aioli, Bahn-mi style slaw**Al Pastor** - Shrimp, pineapple salsa, cilantro**Carne Asada** - Mojo de ajo, bavette, brisket, salsa Verde, jalapeno aioli**Vegetarian** - Sweet potato, wild mushrooms, caramelized onions, salsa Verde

# BANQUET MENUS



## BANQUET MENU

## S A L A D S

Bibb lettuce salad,  
fine herbs, Oka cheese, toasted pine nuts, lemon vinaigrette

Wedge salad,  
iceberg, cherry tomato, carrot, cucumber, bacon, croutons, 1000 island dressing

Baby arugula topped with walnuts,  
pomegranate, parmesan shavings. Lemon dressing

Roasted root vegetable,  
ribbons, mixed greens, maple-candied walnuts, pomegranate. Honey and aged balsamic dressing

Fattoush Salad,  
romaine, tomatoes, cucumber, mint, parsley, radishes, red peppers, Pita chips, pomegranate molasses and sumac dressing

Green bean salad with heirloom tomatoes,  
Niçoise olives, fennel, white anchovies & basil vinaigrette +\$5

Classic Panzanella,  
market heirloom tomatoes, fresh basil, torn mozzarella di bufala, extra virgin olive oil, lemon dressing +\$5

Romaine hearts with fingerling potatoes,  
radicchio, radish, mi cuit quail egg, toasted sesame seeds, Mustard seed dressing +\$5

Fennel with pepato cheese,  
white grapes, roasted beets, pine nuts, mint, honey dressing +\$5

Kale, orange, feta, cucumber,  
pomegranate and toasted spicy chickpea, saffron yogurt dressing +\$5

## PREMIUM ENTRÉES

## COLD PREMIUM ENTRÉES

Salade Lyonnaise, escarole, frisée, bacon lardons, poached egg, croutons, bacon vinaigrette

Roasted colored beet salad, grilled halloumi, crispy za'atar pita, beet hummus, pomegranate

Gravlax salmon, Meyer lemon cream cheese, caper berries, everything bagel chips bits, marinated red onion, dill

Pâté de Campagne, watercress, cornichons & radishes

Beef tartare, pickles, quail egg, pickled mustard seed, waffle chips, chives **+\$5**

Jumbo shrimp cocktail, seafood sauce, lemon, parsley **+\$5**

Half Burrata, arugula, fresh figs, pomegranate, chili honey, pistachio and lemon zest focaccia, basil salsa Verde **+\$5**

Halibut crudo, confit lemon, pickled Jalapeño, radish, mint, extra virgin olive oil, fleur de sel **+\$5**

Tuna tartare, fried wontons, edamame and pineapple salad **+\$5**

Beef carpaccio with avocado mousse, crispy onion rings Dijon and truffle vinaigrette **+\$5**

## HOT PREMIUM ENTRÉES

French onion soup, beef broth, gruyere and Emmenthal, garlic and herb croutons

Warm goat cheese tarte, caramelised onion

Croque Monsieur, white ham, béchamel, Comte, cornichons, chips

Eggplant parmigiana, buffalo mozzarella, tomato, fresh basil pesto, parmigiano

Braised beef cheek, maple celeriac purée, braising jus **+\$5**

"Fritto misto" with shrimp, octopus and scallops, marinara sauce **+\$5**

Crab cake, fried pickles, and house slaw, chipotle sauce **+\$7**

Za'atar crusted pan seared scallops, fresh fennel, Medjool dates **+\$10**

Confit duck, wild mushrooms, braised balsamic onions, pine nut & blueberry sauce **+\$10**

## BANQUET MENU

## PASTAS

## INCLUDED PASTAS

Orecchiette, homemade salted ricotta,  
fresh tomato sauce, basil

Gnocchi, butternut squash and sage sauce

Baked manicotti, spinach and ricotta,  
tomato sauce, au gratin

Rigatoni All'Amatricana, guanciale,  
pomodoro & pecorino romano

## UPGRADED PASTAS + \$5

Lasagna Cacio e Pepe

Cavatelli, wild mushroom ragout,  
sweet corn, spinach, truffle

Fusilli, spicy sausage,  
walnut and herb pesto,  
crispy eggplant, orange zest

## PREMIUM PASTAS + \$9

Ziti and meatballs,  
arugula, chili, summer tomato sauce,  
parmigiano, extra virgin olive oil

Ricotta and beet ravioli,  
brown butter and orange sauce,  
roasted walnuts, fresh thyme

Homemade ricotta lemon medaglioni,  
tarragon and shallot vodka cream sauce

Gnocchi, osso Buco ragout, parmigiano

Paccheri, mascarpone, porcini,  
basil, toasted breadcrumbs

## MAINS

## INCLUDED MAINS

Quebec pork chop, miso sweet potatoes, broccoli with sesame seeds, teriyaki sauce

Crispy chicken roulade stuffed with Comté, spinach and crispy chicken skin, green beans, Duchess potato, truffled jus de volaille

Brick pressed Cornish hen, sweet corn mash, Brussel sprouts, Dijon and herb gravy

Veal Saltimbocca, stuffed with prosciutto, sage and provolone, mushrooms, sour cherry Cinzano sauce

Seared salmon, new potatoes, endive, red cabbage and dill slaw, lemon caper sauce

## UPGRADED MAINS + \$6

Veal Osso Buco, cheese curd and Parmigiano polenta, garlic and chili rapini, pine nut gremolata

Grilled Bavette, pommes allumettes, roasted cipollinis onions, maître hotel butter

Quebec braised lamb shank, roasted fennel with toasted breadcrumbs, maple heirloom carrots, charred green onion and fresh chili salsa

Branzino, zucchini and kalamata olive caponata, cherry tomato vierge

## PREMIUM MAINS + \$12

12-Hour braised bone in beef short rib, grainy mustard mash, greens, braising jus, horseradish cream

Mtl steak spice crusted 1855 black angus filet mignon, Duchess potato, Asparagus, red wine & foie gras sauce

Bone in milk fed Veal chop, herb roasted fingerling potatoes, spinach, Porto sauce

Miso-glazed black cod, black sesame sticky rice galette, carrots, shitake, miso sauce, scallions

Chilean seabass, smashed cucumber salad, cashews, ginger and scallion sauce, crispy wonton

# VEGETARIAN AND VEGAN OPTIONS

Grilled vegetable tower  
layered with ricotta and chevre,  
Nona's sugo sauce, basil pesto

Wild mushroom risotto,  
sweet corn, spinach, truffle

Shish taouk BBQ Tofu with Israeli couscous,  
grilled green onion chopped salad (V)

Turmeric and Curry marinated cauliflower steak,  
onion bhaji, saffron potatoes, stewed green pea and cherry tomato (V)

Jerusalem artichoke, mushroom & cauliflower ragout,  
Brussel sprouts, olive oil rosemary herb mash (V)

Lasagna with walnut ragu  
fresh basil and vegan mozzarella (V)

## BANQUET MENU

# DESSERTS

Pudding chomeur,  
maple pecans, fresh whipped cream

Tiramisu di Casa  
with coffee caramel

Red velvet "Joe Louis"  
with mascarpone and marshmallow

Lemon Cream Shortcake  
with berry coulis

Nutella Mascarpone Mousse  
with cookie crumble and fresh Berries

Chocolate Lava Cake  
with Vanilla Crème Anglaise

Cannoli Trio

Swiss roll pie,  
shaved white chocolate

\$48,000 CAD minimum spend required on food and beverage services

Catering Equipment & Tableware Included

Prices may vary depending on season and availability



LA NESRA

# ADDITIONAL LATE NIGHT OPTIONS

## LATE NIGHT SWEET *\$10 per item*

Fresh-Cut Fruits (seasonal variety)

Assorted Miniature Pastries

Assorted sweet grilled cheese

Homemade Mini Cannoli's

Smore's Bar

Mini warm powdered Doughnuts

Cereal Bar

Deep Fried Oreos

Homemade Iced Cream Sandwiches

## LATE NIGHT SALTY *\$10 per item*

Montreal smoked meat sandwich with trimmings

Assorted Savoury Grilled Cheese

Cacio e Pepe in a Parmigiano wheel

Mini Mac Burgers

Porchetta with Mini buns and trimmings

Homemade Focaccias

Steamies with all accompaniments

Shish Taouk Sandwiches with trimmings

Szechwan Station

Traditional poutine

# BEVERAGE PRICING

## WINE & BEER PACKAGE

\$50.00 PP + 20 % SERVICE

6 Hour Service

Red Wine / White Wine  
Beer (Local and Imported)  
Soft Drinks

## OPEN PREMIUM BAR

\$65.00 PP + 20 % SERVICE

6 Hour Service

Premium Spirits  
Red Wine / White Wine  
Beer (Local and Imported)  
Soft Drinks & Mixers

## NON-ALCOHOLIC BAR / KIDS

\$15.00 PP + 20% SERVICE

6 Hour Service

## COUPON BAR

### BEER & WINE

\$9.00 PP + 20% SERVICE PER COUPON

### PREMIUM COCKTAIL

\$15.00 PP + 20% SERVICE PER COUPON

## CASH BAR ONLY

*Available Upon Request*

*\$48,000 CAD minimum spend required on food and beverage services*

*Catering Equipment & Tableware Included*

*Prices may vary depending on season and availability*



# CREATIVITY HAS NO LIMITS

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*Learn more, let's connect*

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