



LANESRA

STUDIO ÉVÉNEMENTIEL

Cuisine & Cocktails - Cocktail Dinatoire

CRAFTED BY JON BLOOM

2020 WILLIAM ST, MONTREAL, QC · 514.315.2331 · WWW.LANESRA.CA · INFO@LANESRA.CA · @LANESRAMTL



WELCOME

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.





COCKTAIL DINATOIRE / 4

CATERING & BAR SERVICES

CORPORATE 5 À 7 PRICING

4 Hour Event

MENU 1

\$45.00 PP + 20% SERVICE

5 CANAPÉ CHOICES
- OR -
1 STATION

MENU 2

\$65.00 PP + 20% SERVICE

10 CANAPÉ CHOICES
- OR -
5 CANAPÉ CHOICES
+ 1 STATION

MENU 3

\$95.00 PP + 20% SERVICE

15 CANAPÉ CHOICES
- OR -
5 CANAPÉ CHOICES
+ 2 STATIONS

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 rentals included

Prices may vary depending on season and availability

L A N E S R A

CATERING & BAR SERVICES

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

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

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, Parmigano
- Mini BLT poppers, avocado aioli
- Pork and cabbage Chinese dumplings, dark soy sauce

FISH & 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

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

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

CATERING & BAR SERVICES

COCKTAIL STATIONS

LIVE PASTA

- 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

BUILD-YOUR-OWN POKE

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

BAO BUN

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)**

TUSCAN CROSTINI

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 Parmigano

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

SLIDERS

- Angus beef, bacon, cheddar, La Nesra secret sauce
- Ahi tuna, sesame, ginger, pickle, sambal mayo
- Portobello, sundried tomato aioli, fontina

TACO

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

CATERING & BAR SERVICES

PREMIUM COCKTAIL STATIONS

ANTIPASTI + \$7

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 + \$22

Smoked meat knishes

All beef Frankfurt's 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

SUSHI BAR + \$5

Assorted Maki, Hosomaki, Futomaki, Nigiri

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

COUNTRYSIDE CASSE CROUTE + \$8

Smash burgers all dressed

Steamer hot dogs, mustard, relish, ketchup

Mini pogo

Onion rings, French fries

NONNA'S GARDEN + \$7

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 Parmigano chunks

Roasted mushrooms with toasted fennel seeds and fresh oregano

Sciachitata (Sicilian meat pie)

MONTREAL + \$4

Montreal smoked meat on rye bread with all trimmings

Traditional poutine, Quebec cheese curds and gravy

Savoury Grilled Cheese Sandwiches

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

Seasonal sides included

RAW BAR - \$MP

1 option = \$14 | 2 options = \$25 | 3 options = \$35

Fresh Oysters with Shucker (seasonal variety)

Jumbo Shrimp cocktail, homemade cocktail sauce

Tartar a la minute (Tuna and Salmon)

Ceviche a la minute

Grilled Octopus

Giant Scallops (MP)

Razor Clams (MP)

Snow Crab Legs (MP)

Sea Urchin (MP)

ADDITIONAL LATE NIGHT OPTIONS

LATE NIGHT SWEET

\$10 per choice

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 choice

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

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

Catering rentals included

Prices may vary depending on season and availability



CATERING & BAR SERVICES

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

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CREATIVITY HAS NO LIMITS

Learn more, let's connect

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