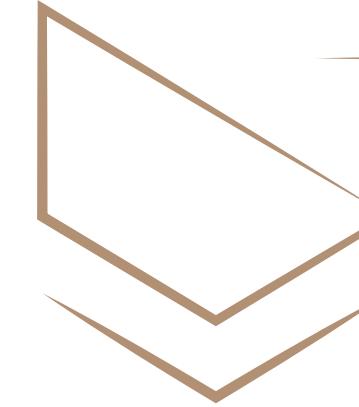


L A N E S R A
STUDIO ÉVÉNEMENTIEL

Cuisine & Cocktails - Cocktail Dinatoire

CRAFTED BY JON BLOOM

2020 WILLIAM ST, MONTREAL, QC · 514.315.2331 · WWW.LANESRA.CA · INFO@LANESRA.CA · [@LANESRAMTL](https://www.instagram.com/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

LA NESRA

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 & 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

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

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)**

SLIDERS

Angus beef, bacon, cheddar, La Nesra secret sauce

Ahi tuna, sesame, ginger, pickle, sambal mayo

Portobello, sundried tomato aioli, fontina

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

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 Parmigiano

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

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

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 Parmigiano 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



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 rentals included

Prices may vary depending on season and availability



CREATIVITY HAS NO LIMITS

Learn more, let's connect

514.315.2331

WWW.LANESRA.CA

INFO@LANESRA.CA

@LANESRAMTL



L A N E S R A

LA NESRA - STUDIO EVENEMENTIEL · 2020 WILLIAM ST, MONTREAL, QC H3J 1R9